

# SOCIETY

— CAFE —

## BRUNCH

### STARTERS

- Roasted Carrots, Buttermilk Ricotta, Toasted Cashew 16  
Di Palo's Burrata, Chef's Market Selections MP  
Shishito Peppers, Yuzu, Soy Sauce 9  
Chickpea Panisse, Dill Seed, Garlic Aioli 12  
Assorted Pastry Basket 16

### SALADS

- Charred Romaine Caesar, Black Olive,  
Preserved Lemon, Parmesan 18  
Lani's Greens, Purple Radish,  
Apple Cider Vinaigrette 13  
Baby Kale, Piquillo, Feta, Garbanzo Bean,  
Oregano & Lime 17  
Boston Bibb, Cherry Tomato, Honey Crisp Apple,  
White Cheddar, Hearts of Palm 16

### FLATBREADS

- Wild Mushroom, Creme Fraiche 18  
Margherita 16  
"Croque Madame" 18

### SANDWICHES

- Crispy Chicken, Buttermilk Sriracha Ranch,  
Bread & Butter Pickles 17  
Dry Aged Burger, 21 Day Bacon, Roasted Tomato,  
Fried Egg, Cheddar, Society Sauce 25  
Grilled Chicken Club, Pesto, Avocado, Egg, Bacon,  
Tomato, Salt & Vinegar Chips 18  
Mozzarella Ficelle, Roma Tomato,  
Balsamic, Basil Mayo 16  
Egg & Gruyere, Applewood Bacon Croissant 15

### ENTREES

- Greenmarket Omelet, Caramelized Onion,  
Mushroom, Gruyere 15  
Frittata, Goat Cheese, Cherry Tomato, Baby Greens 15  
Eggs Florentine, English Muffin, Hollandaise 17  
*Add House Cured Canadian Bacon 3, Smoked Salmon 4*  
Creekstone Hanger Steak & Eggs,  
Grilled Rabe, Chimichurri 35  
Olive Oil Pancakes, Mixed Berries, Chantilly Creme,  
Vanilla Brown Butter, Maple Syrup 18  
Brioche French Toast, Quince & Cognac, Maple Syrup 17  
Granola, Greek Yogurt, Market Fruit 14

### SIDES

- Chicken Sausage 8  
Pork & Fennel Sausage 8  
Applewood Bacon 7  
Breakfast Potatoes 6

*Executive Chef Christopher Zabita*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Feel free to let your server know of any dietary restrictions. Our kitchen is happy to accommodate your needs.*

