

SOCIETY

— CAFE —

LUNCH

FIRST

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

SALADS

Charred Romaine Caesar, Black Olive,
Preserved Lemon, Parmesan 18

Market Salad, Lani's Greens, Purple Radish,
Apple Cider Vinaigrette 13

Baby Kale, Piquillos, Feta, Garbanzo Beans,
Oregano & Lime 17

Boston Bibb, Cherry Tomatoes, Honeycrisp
Apples, 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, Cheddar, Society Sauce 24

Grilled Chicken Club, Pesto, Avocado, Egg,
Bacon, Tomato, Salt & Vinegar Chips 18

Mozzarella Ficelle, Roma Tomatoes,
Balsamic, Basil Mayo 16

COFFEE

Drip 4 | Espresso 5 | Americano 5

Latte 6 | Cappuccino 6

TEA

Flora 5.5 | #2028 6

Jade Rouge 6 | Oriental Beauty Reserve 7

Crimson Grace 7 | Gold Coast 5.5

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.

