

SOCIETY

— CAFE —

BRUNCH

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
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,
Mushrooms, Gruyere 15
Frittata, Goat Cheese, Cherry Tomatoes, 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.

