

SOCIETY

— CAFE —

BRUNCH

STARTERS

Di Palo's Burrata,
Mushrooms Truffle Balsamic 18

Shishito Peppers,
Meyer Lemon, Soy 9

Chickpea Fries,
Dill, Celery Tzatziki 11

Charcuterie,
House Pickles, Mustard 16

Croissant, Chocolate Croissant, Muffin, Pecan Sticky Bun 6

SALADS

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

Market Green Salad,
Radish Apple Cider Vinaigrette 13

Tuna Confit
Slow Cooked Egg, Baby Kale, Dijon Vinaigrette 19

Roasted Carrots
Buttermilk Ricotta, Toasted Cashew 16

FLATBREADS

Wild Mushroom 18

Margherita 16

"Croque Madame" 18

SANDWICHES

Chicken & Waffles
*Buttermilk Sriracha, Pink Peppercorn,
Bread & Butter Pickles* 17

Brisket Burger
21 Day Bacon, Roasted Tomato, Fried Egg, Cheddar, Society Sauce 25

Smoked Mozzarella Panini
Black Garlic, Tomato & Fennel Bisque 19

ENTREES

Greenmarket Omelet
Caramelized Onion, Mushroom, Gruyere 15

Frittata
Goat Cheese, Cherry Tomato, Baby Greens 15

Eggs Florentine, English Muffin, Hollandaise 17
Add Canadian Bacon 3, Smoked Salmon 4

Creekstone Hanger Steak & Eggs
Grilled Rabe, Chimichurri 35

Olive Oil Pancakes,
Citrus Marmalade, Vanilla Brown Butter, Maple Syrup 18

Brioche French Toast
Apple Compote, Maple Syrup 17

Buttermilk Waffles,
Banana Caramel, Fig Butter 17

House Made Granola & Greek Yogurt 10
Add Berries 3

Toasted Oatmeal
Seckel Pears, Almond Milk, Bee Pollen 15

SIDES

Chicken Sausage 8

Pork & Fennel Sausage 9

Applewood Bacon 6

Roasted Breakfast Potatoes 6

Parmesan Fries 8

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.

