

SOUTHOLD SOCIAL

LUNCH

SALADS

WINTER ARUGULA SALAD -20

butternut squash, cranberries, pumpkin seeds, feta, croutons

POACHED EGG SALAD - 20

fingerling potatoes, pancetta, poached eggs, baby arugula, frisee, red wine vinaigrette

ENDIVE SALAD -18

local pears, baby tomatoes, gorgonzola, chives, toasted pecans, red wine vinaigrette

CHARRED OCTOPUS -26

fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil

ENTRÉES

HANGER STEAK & EGGS [6oz.]* -30

home fries with peppers

GRILLED SALMON -35

butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale

CACIO E PEPE -18/29

spaghetti with crushed tellicherry pepper, parmigiano reggiano

GRANDMA'S RICOTTA GNOCCHI -22/33

pomodora sauce/tomato basil, parmesan

CAESAR SALAD -19

romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing chicken +8 | shrimp +10

SOCIAL BURGER [8oz.]* -25

social blend, tomato, lettuce, secret sauce & french fries

SOUTHOLD FRITTATA -22

eggs, baby heirloom tomatoes, potatoes, feta, peppers, confit d'oignon with organic mixed greens

PAYARD DESSERTS

15-

WARM CHOCOLATE SOUFFLÉ

vanilla ice cream, decadent hot chocolate sauce

FRENCH BASQUE CHEESECAKE

fig compote

WARM BAKED APPLE CRISP

homemade vanilla ice cream

DECADENT CHOCOLATE BAR

hazelnut biscuit, crispy wafer, intense chocolate mousse, homemade chocolate ice cream

HEAVENLY PAVLOVA

meringue, mascarpone cream, mango sorbet, mango and passion fruit sauce

CHOICE OF SEASONAL GELATO & SORBET

13-

COCKTAILS & CARAFES

38-

1/2 CARAFE of MIMOSA

house bubbly, cold pressed orange juice

^{1/2} CARAFE of PEACH BELLINI

house bubbly, house-made peach purée

1/2 CARAFE of BLOODY MARY

LIV vodka, tomato juice, horseraddish, tabasco, salt, pepper, Worcestershire sauce

KIR ROYAL -16

house bubbly, Chambord

ARNOLD PALMER -17

LIV vodka, 1/2 lemonade, 1/2 unsweetened tea

CHILDREN'S MENU \$25 FOR 2 COURSES CHICKEN TENDERS & FRENCH FRIES SPAGHETTI WITH BUTTER AND CHEESE or POMODORO SAUCE

SORBET OR ICE CREAM

SOUTHOLDSOCIAL.COM

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The menu and all beverages prices reflect a 3.5% cash discount. If paying by credit card, a 3.5% service fee will be added.

Corkage fee: \$25 per bottle