

wine flight 17

seasonal selection of three (3) 2oz pours

sparkling 6 oz | 10oz | BTL

PROSECCO SANTA MARINA ITALY	12 21 46
BRUT ROSÉ FRENCH BLEU ITALY	13 22 50

whites & rosé 6 oz | 10oz | BTL

RIESLING SCHLINK HAUS NAHE, GERMANY	12 21 46
PINOT GRIGIO DIPINTI VENETO, ITALY	12 21 46
ROSÉ BELLERUCHE CÔTES-DU-RHÔNE, FRANCE	12 21 46
SAUVIGNON BLANC RANGA RANGA MARLBOROUGH, NEW ZEALAND	14 24 54
CHARDONNAY SEA SUN CALIFORNIA	12 21 46

reds 6 oz | 10oz | BTL

PINOT NOIR EVOLUTION WILLAMETTE VALLEY, OREGON	14 24 54
CÔTES DU RHÔNE DELAS FRERAS RHONE VALLEY, FRANCE	12 21 46
MALBEC FINCA EL ORIGEN MENDOZA, ARGENTINA	12 21 46
CHIANTI RISERVA DONNA LAURA TUSCANY, ITALY	12 21 48
CABERNET SAUVIGNON BONANZA CALIFORNIA	13 22 50

better for you bevs 12

non-alcoholic options

RICH IN SPIRIT
prickly pear, guava, lemon, seltzer

STILL STANDING
hibiscus, falernum, house limeade

Civility

SOCIAL HOUSE

margarita flight 19

FLIGHT OF 3 SEASONAL MARGARITAS

social libations 49

POTENTIAL OF A SUPERMAN tito's vodka, aperol, guava juice, pineapple, lime	MELODRAMATIC THRILLS campo bravo tequila, orange liqueur, hibiscus, pineapple, lemon
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feeling independent? make it a single 14

cocktails 14

SHE WHO SPEAKS absolut pear, bergamot, ancho chili, lemon, pear nectar	A NEW DAWN empress rose elderflower gin, limoncello, prosecco, seltzer
CUP OF AMBITION spring 44 gin, cherry, spiced hibiscus, lemon, tonic	A RISING TIDE plantery 3 star rum, falernum, house limeade
RADICAL CURIOSITY montelobos mezcal, prickly pear, guava, lemon, seltzer	ACT OF REBELLION ghost tequila, blood orange, house sour
STING LIKE A BEE redemption bourbon, gentian liqueur, lemon, honey	10 DAYS IN THE MADHOUSE redemption rye, cyar, maple, walnut bitters

WE IMPLEMENT A 3% KITCHEN APPRECIATION CHARGE ON FOOD ITEMS TO BE SHARED WITH THE NON-TIPPED EMPLOYEES WORKING BEHIND THE SCENES TONIGHT.
IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE JUST ASK. WE THANK YOU FOR ALLOWING US TO SHARE YOUR GENEROSITY WITH OUR ENTIRE STAFF.

beer flight 16

draft 10

TRUE NORTH, SOUR SERIES MA	10
COORS LIGHT LIGHT LAGER 4.2% CO	7
SCHILLING ALEXANDR CZECH PILS 5.0% NH	9.5
JACK'S ABBY HOUSE LAGER 4.5% MA	7.5
ALLAGASH WHITE WITBIER 5.2% ME	9
NIGHT SHIFT WHIRLPOOL PALE ALE 6.0% MA	8.5
VON TRAPP, DUNKEL MUNICH DUNKEL 5.7% VT	8.5
FIDDLEHEAD BREWING CO IPA 6.2% VT	8
SLOOP BREWING JUICE BOMB NEIPA 6.5% NY	11
BISSELL BROS. THE SUBSTANCE IPA 6.6% ME	11.5

cans & bottles

FOAM BREWING BUILT TO SPILL DIP A CT 8%	16
DUDLEYTOWN BURRIED BONES SOUR CT 5%	13.5
AUSTIN STREET KOLSCH ME 5%	13
MAST LANDING BREWING GUNNER'S DAUGHTER MILK STOUT MA 5.5%	13
JACK'S ABBY SHIPPING OUT TO BOSTON AMBER LAGER 5.3% MA	10
WACHUSETT BREWING BLUEBERRY ALE 4.5% MA	8
HARPOON REC. LEAGUE APA MA 3.8%	8
SAMUEL ADAMS SEASONAL BOSTON, MA	8
MODELO ESPECIAL	7
CORONA EXTRA	7
CORONA PREMIER	7
MILLER HIGH LIFE	6
ATHLETIC BREWING RUN WILD IPA (NON-ALC)	8
DOWNEAST UNFILTERED CIDER 5.1% 12 OZ	9.5
HIGH NOON ROTATING HARD SELTZER	11
WHITE CLAW BLACK CHERRY HARD SELTZER	9

meats & cheeses

CHEESE BOARD	17
chef's selected artisanal cheeses (3), crostini, sweets & savories	
CHARCUTERIE BOARD	19
chef's selected meats (3), traditional accoutrements, rustic bread	
SOCIAL HOUSE BOARD	28
artisinal cheeses (3), charcuterie (3), traditional accoutrements, rustic bread	

salads

SHAVED BRUSSELS SPROUT & BABY SPINACH ^{GF}	15
shaved red onion, toasted almonds, crisp bacon lardons, crumbled goat cheese, herb-mustard vinaigrette	
GRILLED PEAR ^{GF}	15
mixed greens, great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
ICEBERG WEDGE ^{GF}	15
great hill bleu vinaigrette, chives, applewood bacon, slow roasted teardrop tomatoes, crispy onion rings	
grilled chicken +10 *grilled salmon +13 sautéed shrimp (4) + 12	

THE SKILL OF COOKS AND KITCHEN STAFF IS
EQUALLY AS IMPORTANT AS THE QUALITY OF THE
SERVICE. UNFORTUNATELY TRADITIONAL TIPPING
HAS CREATED GREAT DISPARITIES IN THE
EARNINGS BETWEEN SERVICE STAFF AND KITCHEN
AND SUPPORT STAFF. UNDER MA LAW, NO GRATUITY
MAY BE SHARED WITH OUR KITCHEN STAFF.

AS AN ALTERNATIVE TO RAISING PRICES, WE
IMPLEMENT A 3% KITCHEN APPRECIATION CHARGE
ON FOOD ITEMS TO BE SHARED WITH THE NON-
TIPPED EMPLOYEES WORKING BEHIND THE SCENES
TONIGHT. IF YOU WOULD LIKE THIS CHARGE
REMOVED, PLEASE JUST ASK. WE THANK YOU FOR
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OUR ENTIRE STAFF.

shareables

MAC AND CHEESE DONUT	15.5
tableside glazed, applewood bacon, scallions, chipotle bbq	
PROSCIUTTO WRAPPED ^{GF}	14.5
MOZZARELLA EVOO poached teardrop tomato, lemon dressed arugula, balsamic syrup, shaved red onion, crostini	
"SCREAMING ROOSTER " SHRIMP	15
tempura battered, sriracha aioli, crunchy asian slaw	
PARMESAN ARANCINI	14
buffalo mozzarella, pomodoro fondue	
SHORT RIB TACOS	18
braised short rib, cotija, hacked avocado, grilled corn , pickled red cabbage, chipotle bbq	
MARGHERITA	17
mozzarella, passata di pomodoro, basil nonna's meatballs +4	
SAUSAGE	18
house made italian sausage, pomodoro, provolone fondue, broccoli rabe, banana peppers, mozzarella	

*SOCIAL HOUSE SLIDERS	16.5
custom blend of short rib, brisket, & chuck, sundried tomato-bacon chutney, crispy onions, gouda, lemon dressed arugula	
NEW ORLEANS BBQ SHRIMP	16
peppery butter sauce, herbs, dark beer, grilled ciabatta	
NONNA'S MEATBALLS	15
custom blend of beef, pork and veal, oven roasted tomato sauce, reggiano	
LOLLIPOP CHICKEN THIGH	14.5
house buffalo, great hill bleu cheese vinaigrette, cabbage slaw	
PRETZEL BITES	15
eastern standard pretzels, torched provolone fondue	
OVEN ROASTED GOAT CHEESE	14
panko crusted, tomato fondue, grilled rustic bread	

grilled flatbreads

BUFFALO CHICKEN	18
great hill bleu cheese crumbles, crispy chicken, house buffalo, mozzarella, pickled celery	
ROASTED MUSHROOM	18
porcini crema, roasted mushrooms, caramelized onions, fontina, truffle	

^{GF} can be prepared gluten free

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON
IN YOUR PARTY HAS A FOOD ALLERGY.

mains

*ROASTED SALMON ^{GF}	28
miso glazed, crispy rice cake, lemongrass broth, baby bok choy	
FISH & CHIPS	25
beer battered cod, scallion leek tartar, old bay fries, cabbage slaw	
*HANGER STEAK ^{GF}	28
house tater tots, black garlic aioli, charred broccolini, steak house butter	
*SEARED TUNA & SHRIMP TEMPURA RICE BOWL	27
ginger dressed greens, avocado, spicy ponzu, kewpie, scallions	
SHORT RIBS	29
chive mashed, oven roasted mushrooms, balsamic reduction, shaved parmesan	
RIGATONI BOLOGNESE	14.5 26
classic ragu, san marzano tomato, reggiano	
FARMERS MARKET PLATTER ^{GF}	24
chef's daily selection, hot & cold offerings	

sandwiches

*CIVILITY BURGER	19
custom blend of short rib, brisket, & chuck, french soup onions, emmental	
*ANGRY BUTCHER	21
seared shaved ribeye, provolone, crispy onion, lemon dressed arugula horseradish sauce, grilled ciabatta	
FRIED CHICKEN	18
crispy thigh, house buffalo, great hill bleu cheese slaw	

bottled soda⁴

MEXICAN COCA-COLA