

sparkling6 oz | 10oz | BTL

CAVA   POEMA SPAIN	10   15   38
SPARKLING ROSÉ   BOSCHENDAL SOUTH AFRICA	13   20   50

whites & rosé6 oz | 10oz | BTL

RIESLING   AUGUST KESSLER RHEINGAU, GERMANY	10   15   38
PINOT GRIGIO   DI LENARDO FRIULI, ITALY	10   15   38
ROSÉ   TRIENNES VIN DE PAYS, FRANCE	12   18   46
SAUVIGNON BLANC   KIM CRAWFORD MARLBOROUGH, NEW ZEALAND	12   18   46
CHARDONNAY   BRAVIUM NORTH COAST, CALIFORNIA	14   21   54
ALBARIÑO   MARTIN CODAX GALACIA, SPAIN	58
SAUVIGNON BLANC   RÉGIS MINET "VIEILLES VIGNES" POUILLY FUMÉ, FRANCE	84

reds6 oz | 10oz | BTL

PINOT NOIR   CLOUDLINE WILLAMETTE VALLEY, OREGON	15   23   58
CÔTES DU RHÔNE   PAUL AUTARD RHONE VALLEY, FRANCE	11   17   42
MALBEC   TEIA MENDOZA, ARGENTINA	11   17   42
RED BLEND   UNSHACKLED CALIFORNIA	14   21   54
CABERNET SAUVIGNON   THE 75 WINE CO. MENDOCINO, CALIFORNIA	13   20   50
ZINFANDEL   TERRA D'ORO AMADOUR COUNTY, CALIFORNIA	64
TEMPRANILLO   DÍAZ BAYO RIBERA DE DUERO, SPAIN	68

CivilitySOCIAL HOUSE

social libations

38 serves 2-4	76 serves 5-8
POTENTIAL OF A SUPERMAN velo vodka, aperol. guava, pineapple, lime	A FRONTIER OF UNKNOWN mi campo reposado, luxardo, hibiscus, cherry, citrus

cocktails13

WILD IS THE WIND velo vodka, st. george spiced pear, pear nectar, clove, peppercorn	*MADNESS IS GENIUS spring 44 gin, italicus, chamomille, honey, lemon, egg white
PARTS UNKNOWN gray whale gin, strawberry infused campari, carpano antica, peychaud's	FLOAT LIKE A BUTTERFLY denizen 3 yr rum , coconut, pineapple, orange, lime, peaflower, ground nutmeg
ACT OF REBELLION ghost tequila, orange liqueur, blood orange, house sour	A KIND OF DESTINY del maguey vida mezcal, casa noble reposado, orange and chocolate bitters, hickory smoke
AN HONEST MAN redemption bourbon, averta, aperol, lemon	FREE TO BE tito's vodka, limoncello, lemon, sugar

better for you bevs8

non-alcoholic options	
ARTISTIC SIDE OF LIFE blueberry, lavender, lemon, seltzer	RANDOM ACTS OF KINDNESS hibiscus, cherry, lime, ginger beer

draft

TRUE NORTH, SOUR SERIES   IPSWICH, MA	9.5
SCHILLING BEER CO   ALEXANDR   CZECH PILS   5.0%   LITTLETON, NH	8.5
IDLE HANDS   FARMHOUSE   RUSTIC PALE ALE   5.6%   MALDEN, MA	8
JACK'S ABBY   HOUSE LAGER   4.5%   FRAMINGHAM, MA	7
ALLAGASH WHITE   WITBIER   5.2%   PORTLAND, ME	7.5
NIGHT SHIFT   WHIRLPOOL   PALE ALE   6.0%   EVERETT, MA	7.5
VON TRAPP, DUNKEL   MUNICH DUNKEL   5.7%   STOWE, VT	8
FIDDLEHEAD BREWING CO   IPA   6.2%   SHELBURNE, VT	7.5
AERONAUT, HOP HOP & AWAY   DIP A   8.1%   SOMERVILLE, MA	11
BISSELL BROS   THE SUBSTANCE   NEIPA   6.6%   PORTLAND, MA	9.5

bottles & cans

BEER'D BREWING   KITTENS & CANOES   PALE ALE   5.7%   STONINGTON, CT   16 OZ	13.5
BUNKER BREWING CO   CASTLE   DARK LAGER   7.5%   PORTLAND, ME   16 OZ	12.5
DORCHESTER BREWING   COFFEE MAPLE BEANTOWN STOUT   7.2%   BOSTON, MA   16 OZ	10
FORE RIVER BREWING   TIMBERHITCH   RED ALE   6.3%   PORTLAND, ME   16 OZ	10.5
DOWNEAST   UNFILTERED CIDER   5.1%   BOSTON, MA	9.5
BUD LIGHT	5.5
CORONA EXTRA	6.5
MILLER HIGH LIFE	5
MICHELOB ULTRA	5.5
RUN WILD IPA   ATHLETIC BREWING CO, (NON-ALCOHOLIC)	7
ROTATING HARD SELTZER   HIGH NOON	8.5



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 ALLOWING US TO SHARE YOUR GENEROSITY WITH OUR ENTIRE STAFF.

\*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.



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	24
artisinal cheeses (3), charcuterie (3), traditional accoutrements, rustic bread	

soup & salads

WHITE BEAN SOUP <sup>GF</sup>	9
"super tuscan" style, crispy prosciutto, basil	
SHAVED BRUSSELS SPROUT & BABY SPINACH <sup>GF</sup>	14
shaved red onion, toasted almonds, crisp bacon lardons, crumbled goat cheese, herb-mustard vinaigrette	
GRILLED PEAR <sup>GF</sup>	14
mixed greens, great hill bleu cheese, candied pecans, sun dried cranberry, lemon vinaigrette	
BABY KALE & TOASTED QUINOA <sup>GF</sup>	14
roasted corn, olive oil poached tomatoes, pistachio vinaigrette	
grilled chicken +8    *grilled salmon +11	
sautéed shrimp (4) + 9	

bottled soda <sup>4</sup>

IBC ROOT BEER

MEXICAN COCA-COLA

<sup>GF</sup> can be prepared gluten free

shareables

MAC AND CHEESE DONUT	13.5
tableside glazed, applewood bacon, scallions, chipotle bbq	
PROSCIUTTO WRAPPED <sup>GF</sup>	13
MOZZARELLA	
EVOO poached teardrop tomato, lemon dressed arugula, balsamic syrup, shaved red onion, crostini	
"SCREAMING ROOSTER "	13.5
ROCK SHRIMP	
tempura battered, sriracha aioli, crunchy asian slaw	
PARMESAN ARANCINI	13
buffalo mozzarella, pomodoro fondue	
SHORT RIB TACOS	15
braised short rib, cotija, hacked avocado, grilled corn , pickled red cabbage, chipotle bbq	
MARGHERITA	14
mozzarella, passata di pomodoro, basil	
nonna's meatballs +4	
PROSCIUTTO	17
prosciutto di parma, passata di pomodoro, mozzarella, lemon dressed arugula	

\*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.

grilled pizza

*SOCIAL HOUSE SLIDERS	14.5
custom blend of short rib, brisket, & chuck, sundried tomato-bacon chutney, crispy onions, gouda, lemon dressed arugula	
NEW ORLEANS BBQ SHRIMP	15.5
peppery butter sauce, herbs, dark beer, grilled ciabatta	
NONNA'S WETBREAD MEATBALLS	14
oven roasted tomato sauce, reggiano	
LOLLIPOP CHICKEN THIGH	12.5
house buffalo, great hill bleu cheese vinaigrette, cabbage slaw	
MAC & CHEESE	14
toasted garlic panko crumbs	
buffalo chicken + 4	
parma prosciutto & truffle + 8	
OVEN ROASTED GOAT CHEESE	13
panko crusted, tomato fondue, grilled rustic bread	
BUFFALO CHICKEN	15
great hill bleu cheese crumbles, crispy chicken, house buffalo, mozzarella, minced scallions	
ROASTED MUSHROOM	16
oven roasted mushrooms, thyme scented duxelle, fontina, frizzled leeks, truffle	

mains

*GRILLED SALMON <sup>GF</sup>	24
rock shrimp-asparagus risotto, chervil-chive butter	
PAN ROASTED HADDOCK	24
shiitake-ginger vinaigrette, shallot seared baby spinach, jasmine rice	
*HANGER STEAK <sup>GF</sup>	25
chimichurri, chipotle mashed, grilled asparagus, crispy carrot hay	
*SEARED TUNA & SHRIMP	24
TEMPURA RICE BOWL	
ginger dressed greens, avocado, spicy ponzu, kewpie, scallions	
SHORT RIBS	25
chive mashed, oven roasted mushrooms, balsamic reduction, shaved parmesan	
RIGATONI BOLOGNESE	24
classic ragu, san marzano tomato, reggiano	
FARMERS MARKET PLATTER <sup>GF</sup>	22
chef's daily selection, hot & cold offerings	

sandwiches

*CIVILITY BURGER	18
custom blend of short rib, brisket, & chuck, french soup onions, emmental	
*ANGRY BUTCHER	19.5
seared ribeye, provolone, crispy onion, horseradish sauce, grilled ciabatta	
GRILLED CHICKEN	17
calabrian chili aioli, fontina, cabbage slaw, toasted ciabatta	

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 ALLOWING US TO SHARE YOUR GENEROSITY WITH OUR ENTIRE STAFF.