

wine flight 15
seasonal selection of three (3) 2oz pours

sparkling	6 oz 10oz BTL
PROSECCO SANTA MARINA ITALY	10 16 38
SPARKLING ROSÉ BOSCHENDAL SOUTH AFRICA	13 22 50

whites & rosé	6 oz 10oz BTL
RIESLING AUGUST KESSLER RHEINGAU, GERMANY	11 18 42
PINOT GRIGIO DIPINTI VENETO, ITALY	11 18 42
ROSÉ TRIENNES VIN DE PAYS, FRANCE	13 22 50
SAUVIGNON BLANC KIM CRAWFORD MARLBOROUGH, NEW ZEALAND	12 20 46
CHARDONNAY LES TURITELLES LANGUEDOC-ROUSSILLON, FRANCE	12 20 46

reds	6 oz 10oz BTL
PINOT NOIR SEA SUN MONTEREY, CALIFORNIA	11 18 42
CÔTES DU RHÔNE DELAS FRERAS RHONE VALLEY, FRANCE	11 18 42
MALBEC TEIA MENDOZA, ARGENTINA	11 18 42
RED BLEND UNSHACKLED CALIFORNIA	14 24 54
CABERNET SAUVIGNON THE 75 WINE CO. MENDOCINO, CALIFORNIA	13 22 50

better for you bevs 10
non-alcoholic options

MUTUAL MISUNDERSTANDING
cranberry, vanilla, lemon, rosemary, seltzer

QUEEN IN PEOPLE’S HEARTS
passionfruit, pineapple, lime, orgeat,
ginger beer



Civility

SOCIAL HOUSE

17
margarita flight
FLIGHT OF 3 SEASONAL MARGARITAS

45
social libations
serves 2-4

POTENTIAL OF A SUPERMAN tito's vodka, aperol, guava juice, pineapple, lime	SEIZE THE DAY spring 44 gin, allspice, pineapple, passionfruit, cinnamon, orgeat
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13.5
feeling independent? make it a single

13.5
cocktails

GOOD TROUBLE tito's vodka, cranberry, vanilla, rosemary, prosecco	THE LAW OF LIFE spring 44 gin, tangerine, honey, lemon, thyme
CUP OF AMBITION spring 44 gin, cherry, spiced hibiscus, lemon, tonic	IMPOSSIBLE IS TEMPORARY bully boy boston rum, molasses, clove, ginger beer
REBEL WITH A CAUSE speyburn 10 yr scotch, carpano antico, blood orange, cherry heering	ACT OF REBELLION ghost tequila, orange liqueur, blood orange, house sour
REFUGE OF THE MISFIT redemption bourbon, fig, cinnamon, cardamon, orange bitters	STARMAN WAITING tito's vodka, italicus, passionfruit, tonic

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. 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 14
choice of four (4) drafts

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
SLOOP BREWING JUICE BOMB NEIPA 6.5% EAST FISHKILL, NY	11
BISSELL BROTHERS THE SUBSTANCE NEIPA 6.6% PORTLAND, ME	9.5

bottles & cans	
TRIBUTARY BREWING PALE ALE 5.2% KITTERY, ME 16 OZ	13.5
BUNKER BREWING CO CASTLE DARK LAGER 7.5% PORTLAND, ME 16 OZ	12.5
PIPEWORKS BREWING CO BLOOD OF THE UNICORN RED ALE 6.5% CHICAGO, ILLINOIS 16 OZ	11
SOME PEANUT BUTTER WHOOPIE PIE MILK STOUT 6.3% YORK, ME 16 OZ	12
JACK'S ABBY SHIPPING OUT TO BOSTON AMBER LAGER 5.3% FRAMINGHAM, MA 16 OZ	9
WACHUSETT BREWING CO BLUEBERRY ALE 4.5% WESTMINSTER, MA 12 OZ	7
LONG TRAIL VT IPA 6% BRIDGEWATER CORNERS 12 OZ	7
SAMUEL ADAMS SEASONAL ROTATION BOSTON, MA 12 OZ	7
HARPOON REC. LEAGUE APA BOSTON, MA 3.8% 12 OZ	7
DOWNEAST UNFILTERED CIDER 5.1% BOSTON, MA 12 OZ	9.5
COORS LIGHT	5.5
CORONA EXTRA	6.5
CORONA PREMIER	6.5
MILLER HIGH LIFE	5
RUN WILD IPA ATHLETIC BREWING CO, (NON-ALCOHOLIC)	7
ROTATING HARD SELTZER HIGH NOON	10

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	27
artisinal cheeses (3), charcuterie (3), traditional accoutrements, rustic bread	

salads

SHAVED BRUSSELS SPROUT & BABY SPINACH ^{GF}	14.5
shaved red onion, toasted almonds, crisp bacon lardons, crumbled goat cheese, herb-mustard vinaigrette	
GRILLED PEAR ^{GF}	14.5
mixed greens, great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
ICEBERG WEDGE ^{GF}	14.5
great hill bleu vinaigrette, chives, applewood bacon, slow roasted teardrop tomatoes, crispy onion rings	
grilled chicken +10 *grilled salmon +13 sautéed shrimp (4) + 12	

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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.

shareables

MAC AND CHEESE DONUT	14.5
tableside glazed, applewood bacon, scallions, chipotle bbq	
PROSCIUTTO WRAPPED ^{GF}	14
MOZZARELLA EVOO poached teardrop tomato, lemon dressed arugula, balsamic syrup, shaved red onion, crostini	
"SCREAMING ROOSTER " SHRIMP	14.5
tempura battered, sriracha aioli, crunchy asian slaw	
PARMESAN ARANCINI	13.5
buffalo mozzarella, pomodoro fondue	
SHORT RIB TACOS	17
braised short rib, cotija, hacked avocado, grilled corn , pickled red cabbage, chipotle bbq	
MARGHERITA	16
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
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 MEATBALLS	14.5
custom blend of beef, pork and veal, oven roasted tomato sauce, reggiano	
LOLLIPOP CHICKEN THIGH	14
house buffalo, great hill bleu cheese vinaigrette, cabbage slaw	
PRETZEL BITES	14
eastern standard pretzels, torched provolone fondue	
OVEN ROASTED GOAT CHEESE	13.5
panko crusted, tomato fondue, grilled rustic bread	

grilled flatbreads

BUFFALO CHICKEN	17
great hill bleu cheese crumbles, crispy chicken, house buffalo, mozzarella, pickled celery	
ROASTED MUSHROOM	17
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}	27
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}	27
house tater tots, black garlic aioli, charred broccolini, steak house butter	
*SEARED TUNA & SHRIMP TEMPURA RICE BOWL	26
ginger dressed greens, avocado, spicy ponzu, kewpie, scallions	
SHORT RIBS	28
chive mashed, oven roasted mushrooms, balsamic reduction, shaved parmesan	
RIGATONI BOLOGNESE	14 25
classic ragu, san marzano tomato, reggiano	
FARMERS MARKET PLATTER ^{GF}	23
chef's daily selection, hot & cold offerings	

sandwiches

*CIVILITY BURGER	18.5
custom blend of short rib, brisket, & chuck, french soup onions, emmental	
*ANGRY BUTCHER	20
seared shaved ribeye, provolone, crispy onion, lemon dressed arugula horseradish sauce, grilled ciabatta	
FRIED CHICKEN	17.5
crispy thigh, house buffalo, great hill bleu cheese slaw	

bottled soda⁴

MEXICAN COCA-COLA