Civility SOCIAL HOUSE

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 BORDEAUX, FRANCE	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 | 46
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

CIVILITYSOCIALHOUSE

11.26

margarita flight 19

FLIGHT OF 3 SEASONAL MARGARITAS

social libations 49

serves 2-4

POTENTIAL OF A SUPERMAN
tito's vodka, aperol, guava juice, pineapple, lime

MELODRAMATIC THRILLS
campo bravo tequila, orange liqueur, hibiscus, pineapple, lemon

feeling independent? make it a single 14

cocktails 14

SHE WHO SPEAKS
absolut pear, bergamot, ancho chili, lemon, pear nectar

CUP OF AMBITION
spring 44 gin, cherry, spiced hibiscus, lemon, tonic

RADICAL CURIOSITY
montelobos mezcal, prickly pear, guava, lemon, seltzer

STING LIKE A BEE
redemption bourbon, gentian liqueur, lemon, honey

A NEW DAWN
empress rose elderflower gin, limoncello, prosecco, seltzer

A RISING TIDE
plantery 3 star rum, falernum, house limeade

ACT OF REBELLION
ghost tequila, blood orange, house sour

10 DAYS IN THE MADHOUSE
redemption rye, cynar, 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

choice of four (4) drafts

draft

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 | DIPA | 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 17.5
chef's selected artisanal cheeses (3), crostini, sweets & savories

CHARCUTERIE BOARD 19.5
chef's selected meats (3), traditional accoutrements, rustic bread

SOCIAL HOUSE BOARD 29
artisinal cheeses (3), charcuterie (3), traditional accoutrements, rustic bread

salads

BABY KALE & QUINOA GF 16.5
roasted corn, olive oil poached tomatoes, fresh herbs, pistachio vinaigrette

GRILLED PEAR GF 16.5
mixed greens, great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette

ROASTED BEET SALAD GF 16.5
goat cheese, arugula, citrus vinaigrette, roasted pistachio

grilled chicken +11 *grilled salmon +14

sautéed shrimp (4) + 13

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.

shareables

MAC AND CHEESE DONUT 16.5
tableside glazed, applewood bacon, scallions, chipotle bbq

CRISPY BRUSSELS SPROUTS 15
miso glaze, ginger aioli, chili threads

BURRATA GF 17
tomato jam, balsamic reduction, roasted pistachios, ciabatta

STEAK & CHEESE SPRINGROLLS 16.5
shaved ribeye, sautéed peppers & onions, jack cheese, chipotle ketchup

PARMESAN ARANCINI 14.5
buffalo mozzarella, pomodoro fondue

"SCREAMING ROOSTER " SHRIMP 16
tempura battered, sriracha aioli, crunchy asian slaw

*SOCIAL HOUSE SLIDERS 17
custom blend of short rib, brisket, & chuck, sundried tomato-bacon chutney, crispy onions, gouda, lemon dressed arugula

*AHI TUNA CRISPY RICE 17.5
avocado crema, spicy ponzu, pickled ginger, sesame

NONNA'S MEATBALLS 16
custom blend of beef, pork and veal, oven roasted tomato sauce, reggiano

LOLLIPOP CHICKEN THIGH 16
house buffalo, great hill bleu cheese vinaigrette, cabbage slaw

PRETZEL BITES 15
eastern standard pretzels, torched provolone fondue

grilled flatbreads

MARGHERITA 17.5
mozzarella, passata di pomodoro, basil
nonna's meatballs +4

PROSCIUTTO DI PARMA 19.5
lemon dressed arugula, fig-balsamic reduction, parmesan

BUFFALO CHICKEN 18.5
great hill bleu cheese crumbles, crispy chicken, house buffalo, mozzarella, pickled celery

ROASTED MUSHROOM 18.5
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 29
miso glazed, crispy rice cake, lemongrass broth, baby bok choy

CHICKEN PARMESAN 28
fresh breaded and pan fried, whole milk mozzarella, rigatoni, pomodoro, parmesan

*HANGER STEAK GF 29
house tater tots, black garlic aioli, charred broccolini, steak house butter

*SEARED TUNA & SHRIMP TEMPURA RICE BOWL 28
ginger dressed greens, avocado, spicy ponzu, kewpie, scallions

FISH & CHIPS 27
beer battered cod, scallion leek tartar, old bay fries, cabbage slaw

RIGATONI BOLOGNESE 15 | 28
classic ragu, san marzano tomato, reggiano

SHEET PAN LASAGNA 25
plum tomato sauce, baby spinach-ricotta filling, mozzarella

sandwiches

*SMASH BURGER 19
grass fed beef, cheddar, french soup onions, beeksteak tomato, bibb lettuce, dive sauce, brioche

*ANGRY BUTCHER 21
seared shaved ribeye, provolone, crispy onion, lemon dressed arugula horseradish sauce, grilled ciabatta

CRISPY CHICKEN 18
crispy thigh, house buffalo, great hill bleu cheese slaw

bottled soda[4]

MEXICAN COCA-COLA

11.26