



SOUTHOLD SOCIAL

SOCIAL'S LOCAL MENU

FIRST COURSE

CAESAR SALAD

romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing

CACIO E PEPE

bucatini with crushed tellicherry pepper, parmigiano reggiano

CHARRED OCTOPUS

warm fingerling potatoes, olives, cucumbers, dill, garlic, olive oil (+\$4)

GNOCCHI

braised fennel, warm fingerling potatoes, orange segments, arugula, olive oil

GRILLED TREVISANO & BURRATA SALAD

balsamic vinaigrette, pistachio & mint gremolata

SECOND COURSE

TOMATO BRAISED AMISH CHICKEN

san marzano tomato, green olives, baby carrots, shallots, warm crusty bread

MAPLE & THYME GLAZED SALMON

grilled squash, roasted sweet potato, brussel sprouts, sweet red pepper, cider reduction

FRESH SQUID INK LINGUINE

lobster bisque, shrimp, gremolata bread crumbs

HOUSEMADE CAVATELLI

slowly cooked veal & mirepoix ragù

STRIP STEAK "AU POIVRE" [10oz.]*

green peppercorn-cognac cream sauce, french fries (+\$10)

BERKSHIRE PORK CHOP

creamy polenta, mascarpone, sautéed broccolini

THIRD COURSE

OLD FASHIONED BAKED APPLE CRISP

vanilla bean gelato, caramelized granny smith apples, oats, cinnamon

UPSIDE DOWN PEAR CAKE

lemongrass-coconut gelato

CHOCOLATE DELIGHT

hazelnut mousse, feuilletine, chocolate cake, hazelnut gelato

\$55 Per Person