



# 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**

This menu item \* consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.