



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)

TOASTED RICOTTA GNOCCHI

pea puree, asparagus, lemon

BURRATA & ROASTED PEAR SALAD

sliced prosciutto, arugula, balsamic glaze

SECOND COURSE

TOMATO BRAISED AMISH CHICKEN

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

SMOKED OCEAN TROUT

leek & gruyere cake, gribiche sauce, creme fraiche

FRESH SQUID INK LINGUINE

lobster bisque, shrimp, gremolata bread crumbs

RIGATONI WITH BRAISED LAMB

fennel, carrots, shallots, pecorino cheese

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

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

BERKSHIRE PORK CHOP

creamy polenta, mascarpone, sautéed broccolini

THIRD COURSE

ESPRESSO POT de CREME

STRAWBERRIES & RHUBARB CRISP

strawberry gelato

WARM CHOCOLATE SOUFFLE

vanilla gelato

GELATO OR SORBET

\$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.