



# THE SOCIALE

## CAFE & BAR

### SMALL PLATES

**Jumbo Shrimp Cocktail 15** <sup>GF/HO</sup>  
Poached gulf shrimp, cocktail sauce, horseradish, lemon.

**East Coast Oysters 14** <sup>GF/HO</sup>  
Cocktail, mignonette, horseradish.

**Deviled Duck Egg Trio 7** <sup>GF</sup>

**Baked Camembert 12** <sup>v</sup>  
Cast iron cornbread, thyme, pink peppercorn, honeycomb.

**Charred Carrots 8** <sup>GF/HO/V</sup>  
Spiced Chobani yogurt, smoked paprika, hazelnut, mint.

**PEI Mussels 12** <sup>HO</sup>  
Fennel, oven dried tomato, tomato broth, country bread.

**Grilled Shrimp 15** <sup>GF</sup>  
Preserved lemon, almond, mint, pickled pepper vinaigrette.

### SALADS

**Charred Asparagus 10** <sup>GF/HO</sup>  
Frisee, pork lardons, poached egg, house ricotta, pistachio, Kettle Ridge Farms honey & lemon vinaigrette.

**Baby Arugula 7** <sup>GF/HO</sup>  
Local feta, olive, cherry tomato, pickled onion, sherry vinaigrette.

**Baby Greens 7** <sup>GF/HO/V</sup>  
Candied walnuts, dried cherries, Lively Run goat cheese, Lagoner Farms apple Riesling herb vinaigrette.

**Add protein to any salad**  
Salmon 8      Chicken 5  
Steak 9      Shrimp 6

### SANDWICHES

SERVED WITH VEGETABLE CHIPS, FRENCH FRIES OR SIDE SALAD  
ADD AUTUMN HARVEST FRIED EGG 1

**All American Burger 14**  
Dijon aioli, pickle, red onion, american cheese, brioche.

**Rosenkrans Beef Burger 16**  
Local grass fed beef, bacon jam, NY cheddar, brioche.

**Turkey Burger 12** <sup>HO</sup>  
Arugula, tomato, garlic aioli, brioche.

**Cuban Panini 14**  
Black forest ham, pork belly, pickle, gruyere, grain mustard, sourdough.

**Grilled Chicken Panini 13** <sup>HO</sup>  
Fig marmalade, arugula, camembert, herb focaccia.

**Vegetable Panini 11** <sup>HO/V</sup>  
Heirloom tomato, basil ricotta, grilled eggplant, pickled chili, herb focaccia.

**Roasted Turkey Club 13** <sup>HO</sup>  
House roasted turkey, bib lettuce, heirloom tomato, bacon, garlic aioli, sourdough.

### ENTRÉES

**Grass Lands Farm Air Line Chicken Breast 25** <sup>GF/HO</sup>  
White bean ragout, cherry tomatoes, cippolini onion, pork lardons.

**Grilled Spiced Eggplant 19** <sup>v</sup>  
Wild Hives spelt salad, currants, pistachios, spiced Chobani yogurt.

**Faroe Island Salmon 24** <sup>HO</sup>  
Crispy skin, fingerling potato, maitake mushroom, mint pea puree, pea shoots.

**Butchers Cut MKT** <sup>GF</sup>  
Rosenkrans grass fed beef, hand cut fries, chimichurri, tomato herb chutney.

**Market Fish MKT** <sup>GF/HO</sup>  
PEI mussels, fingerling potato, cippolini onion, fennel, saffron tomato broth.

**Seared Scallops 32**  
Wild Hives spelt, rainbow chard, miso carrot puree, Schraders pork belly, hazelnut.

### EAST MEETS WEST

**Lemon Grass Chicken Wings 10** <sup>GF</sup>  
Lemon grass, ginger, basil, jalapeño, peanuts.

**Scallop Crudo 12** <sup>GF/HO</sup>  
Coconut, lime, cilantro, radish, pickled chili.

**Korean Fried Chicken Sandwich 13**  
Gochujang ginger garlic sauce, pickled vegetable, cilantro, brioche.

**Pork Bahn Mi 13**  
Chinese roast pork, Vietnamese slaw, mint & scallion mayo, jalapeño, cilantro.

**Pho 16** <sup>GF/HO</sup>  
Rosenkrans beef bone broth, sliced beef, brisket, meatball, rice noodle, fresh herbs.

**Chicken Pho 14** <sup>GF/HO</sup>  
Vietnamese chicken bone broth, chicken breast, rice noodle, fresh herbs.

### THE SOCIALE CLASSICS 12

**Manhattan**  
Rittenhouse Rye, Berto Rosso Vermouth, Angostura Bitters

**Old Fashion**  
Four Roses Bourbon, Angostura Bitters, Orange, Simple Syrup

**Margarita**  
Arette Blanco Tequila, Cointreau, Simple Syrup, Fresh Lime, Salt

**Cosmopolitan**  
Stolichnaya Vodka, Ferrand Dry Curacao, Fresh Lime, Cranberry

**Negroni**  
Bombay Dry Gin, Berto Rosso Vermouth, Campari, Orange

**Paloma**  
Arette Blanco Tequila, Fresh Grapefruit, Demerara Syrup, Soda

Here at The Sociale we strive to showcase all that the Finger Lakes have to offer. We work endlessly to find the best possible products from local artisans & farms. We offer casual but sophisticated food & drink that is locally sourced. We take pride in the region we live & work in and are committed to supporting our neighbors.

EXECUTIVE CHEF ANDREW CHAMBERS | SOUS CHEF ANDREW SMITH

<sup>GF</sup> GLUTEN FREE

<sup>HO</sup> HEALTHY OPTION

<sup>v</sup> VEGETARIAN

Thoroughly cooking food of animal origin, including but not limited to: beef, eggs, fish, lamb, milk, poultry or shell-shock reduces the risk of foodborne illness in young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.