

## SMALL PLATES

<b>jumbo lump crabcake</b> avocado remoulade, pickled okra, petite herbs.....	15
<b>bao buns</b> miso black cod, charred eggplant, iceberg lettuce, sweet tamari, sriracha aioli.....	11
<b>duck meatballs</b> foie gras butter, sour orange emulsion, pickled mustard seed, grilled toast.....	10
<b>smoked fish dip</b> house pickles + saltines, home brew hot sauce.....	13
<b>cuban cigars</b> cured ham, roast pork, swiss cheese, pickles, dijon aioli.....	12
<b>korean bbq wings</b> garlic, tamari, gochujang, cucumber, sesame, scallion.....	12
<b>daily soup</b> inquire with server.....	9

## SUSHI + RAW

<b>oysters</b> nightly selection of raw oysters, cocktail + mignonette, citrus.....	3/ea.
<b>ahi tuna poke</b> soba noodles, ginger, tamari, sesame, nori, mushroom, savory herbs.....	16
<b>king crab cocktail</b> 6 oz. alaskan king crab, cocktail sauce, key lime aioli, breakfast radish.....	21
<b>hamachi crispy rice</b> hamachi tartare, serrano chili, yuzu, cilantro.....	14
<b>floribbean roll</b> jerk spiced coconut shrimp, red bell, avocado, yuzu-wasabi marmalade.....	12
<b>crackle-pop roll</b> spicy tuna, daikon pickle, crisped rice, shichimi aioli, cilantro, masago.....	12
<b>surf + turf roll</b> carpaccio of beef, lobster knuckle, asparagus, avocado.....	18
<b>vegan roll</b> avocado, red bell pepper, radish, daikon pickle, spicy tofu crema.....	10

## SALADS

<b>the society wedge</b> smoked bleu cheese ranch, nueske's bacon, tomato, pickled red onion.....	12
<b>baby kale + fennel salad</b> orange, eevo yogurt, pita, quinoa, burnt honey vinaigrette.....	11
<b>little gem caesar</b> ancho-parmesan dressing, brioche crouton.....	12
<b>roasted beets + burrata</b> basil, hazelnuts, sherry-shallot vinaigrette.....	14

### DRY AGED PRIME STEAK

**14oz NY strip 50 • 20oz bone-in NY strip 75 • 28oz porterhouse 99**

served with herbed butter, yukon mashed, market vegetable & choice of smoked, herb, or sherry demi glace

**buttered lobster knuckle 12 • seared foie gras 12 • crab + asparagus 10**

## LARGE PLATES

<b>filet mignon</b> fried onions, whipped yukon golds, alder smoked demi glace.....	6 oz/ 34.....8oz/39
<b>12 oz. bone-in veal chop</b> charred mushrooms, sage, whipped yukon golds, sherry reduction.....	39
<b>14 oz. ny strip</b> grilled asparagus, whipped yukon golds, gorgonzola butter, herbed demi glace.....	36
<b>freeform lasagna</b> bison sausage, broccolini, herbed mascarpone, red sauce.....	19
<b>miso roasted black cod</b> forbidden rice, peruvian corn, shiso vinaigrette.....	33
<b>rotisserie organic half chicken</b> sweet corn pudding, tupelo honey, roasted roots, onion jus.....	19
<b>pan seared red snapper</b> patatas bravas, hazelnut romesco, charred scallions.....	29
<b>hard cider brined pork chop</b> bourbon roasted apple, charred red endive, maple sweet potatoes.....	27
<b>wood fired cauliflower steak</b> parsnip purée, herbed farro, roasted grapes, almond pesto.....	18

## SIDES

8/ea.

<b>four cheese mac &amp; cheese</b> buttered breadcrumbs
<b>patatas bravas</b> spanish home fries, smoked paprika aioli
<b>broccolini</b> shallots, garlic, extra virgin olive oil
<b>wood fired asparagus</b> lemon, ricotta
<b>classic creamed spinach</b> triple cream, shallots, nutmeg béchamel