

DINNER

SMALL PLATES

cuban cigars cured ham, roast pork, swiss cheese, pickles, dijon aioli.....	12
jumbo lump crabcake avocado remoulade, pickled okra, petite herbs.....	16
coconut shrimp sweet chili sauce, sriracha mayo, petite herb, lemon essence.....	12
duck meatballs foie gras butter, sour orange emulsion, pickled mustard seed, grilled toast.....	11
korean bbq wings garlic, tamari, gochujang, cucumber, sesame, scallion.....	12
daily soup inquire with server.....	bowl.....7..... cup.....5

SUSHI + RAW

society shrimp roll deep fried shrimp, red pepper, avocado, eel sauce, spicy mayo.....	12
crackle-pop roll spicy tuna, daikon pickle, crisped rice, shichimi aioli, cilantro,	12
surf + turf roll carpaccio of beef, lobster knuckle, asparagus, avocado.....	18
vegan roll avocado, red bell pepper, radish, daikon pickle, spicy tofu crema.....	10
ahi tuna poke soba noodles, ginger, tamari, sesame, nori, mushroom, savory herbs.....	16
king crab cocktail 4 oz. alaskan king crab, cocktail sauce, key lime aioli, breakfast radish.....	18
oysters nightly selection of raw oysters, cocktail + mignonette, citrus.....	3/ea.

SALADS

the society wedge smoked bleu cheese ranch, bacon, tomato, pickled red onion.....	12
baby kale + fennel salad orange, evoo yogurt, pita, quinoa, burnt honey vinaigrette.....	11
chop salad fresh greens, carrots, snap peas, peanuts, asian dressing.....	11
caesar salad chopped romaine, caesar dressing, croutons, parmesan cheese.....	12
heirloom tomato + burrata basil, hazelnuts, sherry-shallot vinaigrette.....	14

LARGE PLATES

wood fired cauliflower steak parsnip purée, herbed farro, roasted grapes, almond pesto.....	19
blackened chicken alfredo linguine pasta, alfredo cream sauce, parmesan cheese.....	17
wood fired salmon spring vegetable ratatouille, buttered rice, citrus garnish.....	19
crab stuffed grouper roulade house-made crabcake, blood orange reduction, pineapple rice.....	26
miso roasted black cod char infused spring vegetables, fried rice.....	32
filet mignon fried onions, whipped yukon golds, alder smoked demi glaze.....	6 oz/ 34.....8oz/39
pork shoulder ribs apple slaw, fried tostones, bourbon glaze.....	24
14 oz. ny strip grilled asparagus, whipped yukon golds, gorgonzola butter, herbed demi glaze.....	36
spicy feta pork chop roasted lemon potato, broccolini garnish, pan reduction.....	27
cast iron chicken broccolini medley, lemon and herb spiced honey.....	19
bacon jam cheeseburger 8oz patty, cheddar cheese, bacon, jam, fried onions, slaw, pickle.....	14

SIDES

7/ea.

four cheese mac & cheese buttered breadcrumbs
pineapple rice buttered rice, pineapple chili sauce,
wood fired asparagus lemon, ricotta
classic spinach heirloom tomato, sautéed spinach in garlic oil, herb essence
brussels and bacon sautéed brussel sprouts with bacon jam
ratatouille fresh spring vegetables, tomato concasse