



## SMALL BITES

- Avocado Toast** ..... 11  
Grilled organic multigrain bread topped with fresh avocado, tomato, radish and pickled red onions. Add shrimp \$7, add steak \$7, add chicken \$6, add salmon \$9
- Pretzel Sticks** ..... 9  
Served with Fat Tire beer cheese & whole grain mustard.
- Beer & Whiskey Battered Onion Rings** ..... 8  
A tower of sweet Spanish onions with a double battered dip. Served with ranch and horseradish aioli dressings. Perfect with a shot of whiskey or a cold glass of beer!
- Loaded Tater Tots** ..... 9  
Smothered in cheddar beer sauce and topped with diced smoked pork belly and green onions.
- Social House Tso Cauliflower** ..... 12  
Our unique take on General Tso's recipe. Deep fried cauliflower florets smothered in Thai chili sauce. Served with ginger aioli for dipping.
- Hummus** ..... 9  
Classic hummus dressed with extra virgin olive oil and served with Naan bread, celery, carrots and cucumbers.
- Tuna Poke** ..... 13  
Cubed Ahi Tuna, served with a sweet and spicy soy sauce, topped with crisp tortilla strips and scallions.
- Chesapeake Bay Hand Cut Fries** ..... 5  
Crisp hand cut fries seasoned with Old Bay.

## SHAREABLES

- Potstickers** ..... 12  
Six (6) seared pork dumplings served with Asian slaw and Social House dipping sauce.
- Candied Pepper Bacon** ..... 9  
Four (4) slices of our signature hardwood smoked bacon baked with brown sugar, black pepper, cayenne and a maple syrup drizzle.
- Caprese** ..... 11  
Fresh mozzarella, tomato, fresh basil, balsamic glaze, olive oil.  
Add shrimp \$7, add chicken \$6, add steak \$7, add salmon \$9.
- Crispy Crab Balls** ..... 15  
Five (5) crab balls cooked to a golden brown and served with Old Bay tartar sauce.
- Meatballs** ..... 12  
Three (3) jumbo all-beef meatballs smothered in marinara sauce and topped with Parmigiana-Reggiano cheese.
- The Bavarian** ..... 14  
A trio of Polish, sweet Italian and bratwurst sausages, grilled and served over saurkraut with a warm pretzel and whole grain mustard.
- Candied Pork Belly Skewers** ..... 14  
Hand-sliced pork belly, lightly marinated in a sweet and savory blend of agave, soy sauce, aged balsamic vinegar, and crushed peppercorn.
- Social House Stix (3) Chicken/Shrimp** ..... 12/14  
Grilled mini skewers of marinated chicken, served with a cucumber yogurt sauce.  
Grilled shrimp, lightly seasoned with Old Bay and served with cocktail sauce.
- Carolina Pork Sliders (3)** ..... 11  
Slow cooked barbecue pork sliders on fresh brioche rolls, served with coleslaw.
- Ahi Tuna Poke Nachos\*** ..... 16  
Marinated ahi tuna, cilantro, green onions, sesame seeds, jalapenos, and crispy wonton nacho crisps.
- Mac & Jack** ..... 9  
Cavatappi pasta tossed with Fat Tire beer cheese and topped with freshly made bread crumbs. Add red Argentine Shrimp \$7. Add Backfin crab meat \$8.
- Skillet Beef Tenderloin Tips\*** ..... 14  
Cubed filet mignon prepared to temp and served with a dijon cream dipping sauce.
- Grande Lamb Arancino** ..... 14  
Creamy risotto, fresh Parmesan and seasoned ground lamb, rolled in Panko breadcrumbs and fried. Served with house-made marinara sauce.
- Harbor Banks Scallop Gratin** ..... 16  
Succulent baked scallops in a chardonnay cream sauce topped with gruyere, caramelized onions and crispy prosciutto. Baked to perfection and served with grilled crostini for dipping.

## ENTREE GARDEN GREENS

add shrimp \$7, add steak \$7, add chicken \$6, add salmon \$9

- Social House Chop Salad** ..... 9  
Mixed greens and crisp romaine lettuce tossed in buttermilk ranch dressing, mixed with sweet corn, tomatoes, scallions, monterey jack cheese and herb croutons.
- Caesar** ..... 9  
Romaine lettuce tossed with housemade caesar dressing and topped with herb croutons and freshly grated parmesan cheese.
- Hearts of Palm** ..... 9  
Romaine lettuce topped with hearts of palm, artichokes, kalamata olives, tomatoes, roasted red peppers and served with lemon vinaigrette dressing.
- Wedge** ..... 10  
A crisp iceberg wedge topped with pork belly, diced tomatoes, cucumbers and bleu cheese crumbles, served with bleu cheese dressing.
- House Salad** ..... 8  
Mixed greens and crisp romaine lettuce, tomatoes, cucumbers, crumbled goat cheese, candied pecans tossed with balsamic vinaigrette.  
Salad Dressings: Buttermilk Ranch, Honey Mustard, Balsamic Vinaigrette, Garlic Lemon Vinaigrette, Oil/Vinegar

## SOUPS

- Tomato Basil** ..... 7
- Gumbo** ..... 8  
Bourbon chicken, shrimp & okra.

## HANDHELDS

- Social House Burger\*** ..... 13  
Pat LaFrieda chopped chuck and short rib burger, half pound grilled to perfection and served with lettuce, tomato, onion, pickle on a toasted brioche roll.  
Add cheese: \$1, add bacon \$2.
- Chicken Club** ..... 13  
Grilled chicken breast served with Applewood smoked bacon, Swiss cheese, tomato, bibb lettuce and mayo served on organic multigrain bread.
- Steak Sandwich\*** ..... 16  
Grilled marinated 8 oz. flank steak with caramelized onions, garlic chive cheese and served on ciabatta bread.
- Street Tacos\* (3)** ..... 13  
Served in fresh mini corn tortillas with pineapple salsa.  
Chicken \$13, Carnitas \$13, Shrimp \$14, Fish, lightly blackened, \$14, Tuna Poke \$14, Combo \$14
- Loaded Grilled Cheese** ..... 11  
Avocado, Applewood smoked bacon, tomato, Wisconsin white cheddar and yellow cheeses, with scallion
- Social House Cuban** ..... 13  
Pulled pork carnitas, seared pork belly, Cuban pork, Swiss cheese, pickles and mustard served on ciabatta bread.
- Salmon BLT\*** ..... 16  
Seared salmon served with chipotle aioli, lettuce, tomato and bacon on ciabatta.

Cheeses: Yellow Cheddar, Swiss, Bleu or Wisconsin White Cheddar.

## BIG PLATES

- Poke Rice Bowl\*** ..... 17  
Spicy soy-ginger marinated tuna over white rice with Asian slaw, avocado, cucumber, radish and topped with spicy mayo and ginger.
- Scallop Risotto\*** ..... 24  
Pan seared jumbo scallops served over wild mushroom risotto, topped with mint chimichurri
- Classic Prime Steak Frites\*** ..... 24  
The finest grain fed Midwest beef, hand selected for exquisite marbling and delicious flavor. Served with brandied peppercorn sauce, fresh vegetables and our signature hand cut fries.
- Old Charleston Shrimp and Grits** ..... 17  
Shrimp topped with scallions, mushrooms, red peppers and bacon served over creamy stone ground grits with cheddar jack cheese.
- Fish and Chips** ..... 16  
Beer battered Alaskan cod fillet, served with grilled lemon, tartar sauce and hand cut fries.
- Pan Seared Norwegian Salmon\*** ..... 24  
Salmon filet served over sautéed spinach, roasted grape tomatoes, artichoke hearts and roasted red pepper cream sauce.
- Socialaya - Jambalaya** ..... 22  
Sautéed shrimp, andouille sausage, chicken, tomato, scallions and penne pasta tossed in a Cajun sauce.
- Pear and Cheese Tortellini** ..... 14  
Shredded ripe pear, aged Pecorino Romano and mascarpone cheeses, crafted in a tender tortellini shell, topped with grated Parmesan.
- Southern Style Chicken & Waffles** ..... 19  
Crispy chicken and Belgian pearl waffles with a side of rosemary agave syrup.
- Braised Short Rib Ravioli** ..... 21  
Tender ravioli filled with shredded braised beef, sun-dried tomatoes, and Parmesan, served in a Marsala cream sauce.
- Grilled Fajitas\*** ..... 17  
Sizzling chicken or steak served with onions, bell peppers, shredded cheese, pico de gallo, guacamole, sour cream and flour tortillas, alongside rice, beans and shredded lettuce.  
Chicken \$17, Steak \$19, Combo (2) \$21.

## SIDES

- Roasted brussel sprouts w/ bacon ..... 7  
Roasted cauliflower ..... 7  
Rosemary roasted potatoes ..... 7  
Sautéed mushrooms ..... 6  
Petite house salad ..... 6  
Petite caesar salad ..... 6

## TEMPERATURE GUIDE

- Well ..... hot, cooked through  
Med-Well ..... slight pink center  
Medium ..... pink center  
Med-Rare ..... warm red center  
Rare ..... cool, red center

## SOCIAL HOUSE KITCHEN & TAP

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menu selections!

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Denotes healthy menu selections.

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness.

*The best conversations start over good food.*