

[56 social]

Cafe & Catering

almost
Brunch all day
served 10am - 4pm daily



Toasts

♥ **SWEET & SPICY AVOCADO VG** | 10
Smashed avocado, marinated tomato, radish, spicy agave, on toasted harvest grain

TOMATO BASIL V | 10
Heirloom tomatoes, fresh basil, whipped feta, evoo drizzle, on toasted sourdough

SOCIAL PB&J VG | 9
Peanut butter, house jam, fresh banana, toasted pistachios, on harvest grain

♥ **SMOKED SALMON** | 14
Lox, lemon-dill cream cheese, capers, marinated tomato, pickled red onion, on everything focaccia

Sweet & Griddle

FARMHOUSE FRENCH TOAST V | 14
soaked in rich custard, seared golden. Choice of seasonal fruit coulis or pure maple syrup
*Add bacon or sausage (\$3)



PANCAKE STACK V | 12
Our fluffy buttermilk pancakes served with whipped butter and pure maple syrup.
*Add bacon or sausage (\$3)
Add chocolate chips / blueberries / strawberries / bananas (\$1)

Savory & Eggs



♥ **CLASSIC BREAKFAST** | 12
Two farm-fresh eggs prepared your way, served with thick-cut smoky bacon or sausage, seasoned breakfast potatoes, and toast.
*Substitute flank steak (\$6)

STEAK & EGGS BURRITO | 14
Tender grilled flank steak topped with a vibrant house chimichurri, two eggs any style, seasoned breakfast potatoes, peppers & onions, wrapped in a flour tortilla
*Add bacon or sausage (\$3)
*Add cheese (\$2)

♥ **BREAKFAST BOWL GF** | 12
A hearty base of golden breakfast potatoes, two eggs, blistered cherry tomatoes, choice of bacon or sausage, creamy smashed avocado, and a garlic aioli drizzle.
*Add cheese (\$2)

BREAKFAST SANDO | 12
One egg, cheese, smashed avocado, tomato, crispy latke, and garlic aioli on a challah bun.
*Add bacon or sausage (\$3)

PASTRAMI HASH | 18
Yukon Gold and sweet potatoes tossed with peppers, onions, and house-brined pastrami. Topped with two eggs and served with toast.

SHAKSHUKA SOCIAL V | 14
Two eggs poached in a rich, spiced tomato and red pepper ragout, topped with crumbled feta and fresh cilantro. Served with warm, grilled house focaccia.

♥ **EGGS BENE-STEIN** | 14
Our signature twist on a brunch icon. Two crispy potato latkes, house-brined pastrami, over-easy eggs, and silky hollandaise. Served with a side of seasonal fruit.

VG vegan V vegetarian GF gluten free

♥ guest favorites!

Focaccia Flatbreads

MARGHERITA V | 13
Heirloom tomatoes, basil, and fresh mozzarella over house marinara. finished with garlic oil and pecorino romano

CHICKEN CAESAR | 15
Tender chicken breast & mozzarella on house-made focaccia, baked until golden and then crowned with our classic caesar salad

Soup

ROASTED TOMATO BISQUE VG | 8
Velvety roasted tomatoes finished with olive oil and golden herb croutons



Sides

PORK SAUSAGE (2) 6

THICK CUT BACON (3) 6

STEAK (3) | 12

TURKEY SAUSAGE (3) 6

EGGS (2) 5

FRUIT 6

BREAKFAST OR CRISPY POTATOES 5

YOGURT CUP BERRIES & GRANOLA | 5

HOUSE CHIPS 5

HOUSE FRIES 7

PRETZEL BAGEL 2

TOAST (2) 4



Handhelds

all handhelds served with our house-made
sumac potato chips / substitute fries \$2

- ♥ **PASTRAMI CUBAN** | 19
House-brined pastrami, roasted turkey, swiss cheese, dill pickles, and sharp Dijon aioli, pressed in house focaccia.

- THE SOCIAL CLUB** | 18
Roasted turkey, crispy bacon, lettuce, marinated tomato, creamy avocado, and garlic aioli on house focaccia. Served hot or cold.

"THE BUBBELEH" GREEN GODDESS CHICKEN

House roasted chicken folded with fresh herbs, dill, celery, and creamy green goddess dressing with havarti on toasted challah

- ♥ **THE 56 SOCIAL BURGER** | 18
A juicy house-blend beef patty topped with lettuce, tomato, sharp cheddar, golden crispy onions, and garlic aioli on a toasted brioche bun

- SOCIAL BRUNCH BURGER** | 19
A 6 oz burger topped with lettuce, tomato, cheddar, bacon, an up egg, and garlic aioli on a toasted challah bun.

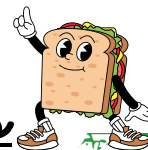
- ♥ **CLASSIC GRILLED CHEESE & TOMATO SOUP** | 15
Sharp cheddar, swiss, and heirloom tomatoes on buttery sourdough. Served with a cup of our roasted tomato bisque. (Not served with chips)
*Add bacon (\$3)

- FARMHOUSE EGG SALAD** | 13
Our rich, creamy farmhouse egg salad on farmhouse white

- "THE BOYCHIK" CRISPY CHICKEN SCHNITZEL SANDO** | 18
Creamy slaw, hot honey, deli pickles on toasted challah bun



Ode to the Icons



A curated collection of overstuffed classics, paying homage to the flavors and memories of the Eastside's greatest delicatessens.

- THE CORKY** | 18
Hot corned beef, house-brined pastrami, swiss, creamy slaw, russian dressing on toasted marble rye
add one crispy latke 3

- THE LENNY** | 16
Classic deli with a little swagger. sliced hot turkey breast, havarti cheese, creamy slaw, garlic aioli, toasted sourdough

- THE JACK** | 16
House albacore tuna salad, marinated tomatoes, swiss, sharp cheddar, grilled on marble rye

Shareables



- HUMMUS VG** | 10
The mediterranean staple. silky smooth, served with warm pita and crisp garden veggies

- POLENTA FRIES V** | 12
A golden crunch. crispy on the outside, creamy inside, paired with a smoky charred scallion aioli

- ♥ **POTATO LATKES V** | 10
Crispy potato pancakes served with the classic duo of sour cream & sweet applesauce

- LABNEH V** | 10
Tangy, cool strained greek yogurt topped with dried cranberries & pistachios

- SOCIAL WINGS GF** | 14
Choose from pomegranate bbq, lemon pepper za'atar, or honey harissa glaze

- CRISPY CAULIFLOWER WINGS** | 14
The garden's answer to the classic wing. paired with our signature harissa spiced tahini and yogurt

Cool Greens

add to any cool greens salad:
chicken 5 / flank steak 8 / salmon 6:

- CLASSIC CAESAR** | 14
Crunchy romaine, cherry tomatoes, and herb croutons finished with sharp pecorino romano and classic caesar dressing

- ♥ **FRENCH KISS V GF** | 15
Love at first bite! mixed greens with sweet caramelized pears, fresh berries, tangy goat cheese, and balsamic vinaigrette

- CLASSIC FATTOUSH VG** | 15
Romaine, tomato, cucumber, scallion, radish, za'atar pita chips, and roasted chickpeas with a bright sumac-mint vinaigrette

- SOCIAL GREENS V GF** | 14
Fresh mixed greens, garden veggies, shredded mozzarella, and our spiced signature chickpeas, with balsamic vinaigrette

- GREENHOUSE V GF** | 15
Crisp romaine, sweet peas, cucumber, scallion, and carrots topped with pistachios and served with a creamy, herb-brightened green goddess dressing

Signature Salads

- ♥ **THE ORIGINAL PEWTER MUG GF** | 18
A local legend. If you know, you know. chopped iceberg, turkey, turkey ham, swiss, tomato, garlic vinaigrette

- STEAKHOUSE GF** | 23
Tender grilled flank, crispy herb potatoes, pistachios, and balsamic onions over fresh romaine. Finished with a vibrant chimichurri dressing

- WEST COAST GF** | 22
Mixed greens, quinoa with lemon, peas, strawberries, mangoes, almonds, salmon, lemon vinaigrette

all salads served with our house-made pretzel bagel (not GF)

