

# [56 social]

Cafe & Catering

## STARTERS

### HUMMUS | 10

the mediterranean staple. served with warm pita and crisp garden veggies

### POLENTA FRIES | 10

crispy on the outside, creamy inside, paired with a smoky charred scallion aioli

### POTATO LATKES | 10

traditional crispy potato pancakes served with classic sour cream and sweet applesauce.

### SOCIAL WINGS | 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 sauce

### LABNEH | 10

cool and tangy strained yogurt topped with dried cranberries and pistachios

### GNOCCHI | 12

pillowy ricotta gnocchi tossed in a vibrant sun-dried tomato pesto with roasted tomatoes, finished with fresh herbs and pecorino romano

## FOCACCIA FLATBREADS

### MARGHERITA | 13

heirloom tomatoes, basil, and fresh mozzarella, house marinara, finished with garlic oil and a dusting of pecorino romano

### GRILLED EGGPLANT MARINARA | 15

flame-grilled eggplant with melty mozzarella and our house marinara finished with parmesan. a rustic, smoky classic

### CHICKEN CAESAR | 15

tender grilled chicken and molten mozzarella on our house-made focaccia. baked to a golden crisp then crowned with our classic caesar salad

### CARAMELIZED ONION & GOAT CHEESE | 14

sweet meets tangy: "swangy": jammy caramelized onions, arugula, and crumbled goat cheese, topped with toasted walnuts and a sweet pop of pomegranate drizzle

## SOUPS

### ROASTED TOMATO BISQUE | 8

velvety roasted tomatoes finished with olive oil and golden herb croutons

### SOUP OF THE DAY | MP

ask for today's selection

## COOL GREENS

all salads served with house pretzel bagel  
add protein to any salad - chicken 5 | flank 8 | salmon 6

### CLASSIC CAESAR | 14

romaine, cherry tomatoes, and herb croutons finished with sharp pecorino and served with our house-made caesar dressing

### FRENCH KISS | 15

love at first bite. mixed greens with sweet caramelized pears, fresh berries, and tangy goat cheese served with our house-made balsamic vinaigrette

### CLASSIC FATTOUSH | 15

crispy romaine, tomato, cucumber, scallion, radish, za'atar pita chips topped with our crunchy spiced and roasted chickpeas with a bright sumac-mint vinaigrette

### SOCIAL GREENS | 14

fresh mixed greens, garden veggies and shredded mozzarella, our signature roasted chickpeas with our house-made balsamic vinaigrette

### GREENHOUSE | 15

crisp romaine, sweet peas, cucumber, scallion, and carrots topped with pistachios and served with a creamy, herb-brightened green goddess dressing

## SPECIALTY SALADS

all salads served with house pretzel bagel

### THE "ORIGINAL" PEWTER MUG | 18

a local legend. if you know, you know. chopped iceberg, turkey, "turkey ham", swiss, tomato, garlic vinaigrette

### STEAKHOUSE | 19

a steakhouse dinner, reimagined. tender grilled flank steak, crispy herb potatoes, pistachios and balsamic onions over fresh romaine, and finished with a vibrant chimichurri dressing.

### LA SCALA | 18

an italian deli dream. chopped iceberg, Italian salami, shredded mozzarella-provolone blend, diced tomato, banana pepper, crispy chickpeas, and red wine vinaigrette

### WEST COAST | 20

mixed greens, quinoa with lemon, peas, strawberry, mango, almonds, salmon, and our lemon vinaigrette



vegan



vegetarian



gluten free

# HANDHELDS

all handhelds served with our house-made sumac potato chips | substitute fries \$2  
add a small caesar or field greens salad for \$3.95

## THE SOCIAL CLUB | 18

roasted turkey, crisp bacon, lettuce, marinated tomato and creamy avocado on our house focaccia with a swipe of garlic aioli. whether you take it hot and melty or fresh and cold, it's the ultimate neighborhood staple.

## PASTRAMI CUBAN | 19

havana meets a new york deli. we've leveled up the classic press with our house-brined, signature smoked pastrami. layered with roasted turkey, swiss, dill pickles, and sharp dijon aioli pressed in our house-made focaccia

## CLASSIC GRILLED CHEESE & TOMATO SOUP | 15

sharp cheddar and swiss melted with heirloom tomatoes on buttery sourdough, served alongside a warm cup of our roasted tomato bisque for the perfect dip.

(not served with chips)

add bacon \$3

## PATTY MELT | 17

a soulful diner favorite featuring a juicy beef patty topped with american and swiss cheeses, and sweet grilled onions on grilled marble rye. we add our roasted jalapeno aioli for a bold modern kick you're going to love

## THE 56 SOCIAL BURGER | 17

our signature namesake. a juicy, house-blend patty topped with lettuce and tomato, sharp cheddar and golden crispy onions, with a velvet swipe of garlic aioli on a toasted brioche bun

## PAN-SEARED SALMON | 18

an open-faced masterpiece. flaky pan-seared salmon sits atop a bed of smashed avocado and peppery arugula, with dill crema, heirloom tomatoes, and a salty pop of capers on griddled harvest grain

## KEFTA BURGER | 17

a juicy, house-blended kefta patty of beef and lamb seasoned with fragrant herbs, topped with cool creamy tzatziki, lettuce, tomato, and red onion on a toasted brioche bun.

## CRAFT YOUR COMFORT

add a small caesar or field greens salad for \$3.95

*we believe the best meals aren't just served—they're built from the memories and flavors you love most. this is your invitation to design a plate that feels like home and tells your own story. select a protein and then pair it with a hand-crafted presentation that represents your personal culinary journey.*

### CHOOSE YOUR PROTEIN

GRILLED FLANK STEAK | 24 

GRILLED CHICKEN | 19 

SEARED SALMON | 24 

CHICKEN SCHNITZEL | 20

HOUSE MADE KEFTA | 19 

HOUSE MADE FALAFEL | 16  

### \*ADDITIONAL SIDES

FRIES | 7 

HOUSE CHIPS | 5 

COUSCOUS | 7 

GREEN BEANS with blistered tomato | 7 

### CHOOSE YOUR PLATE

VINTAGE PEARLS 

warm couscous with herbs, heirloom tomato salad, grilled lemon

MEZZE 

hummus, tabbouleh, tzatziki, olive oil, toasted pita

FIELD & VINE  

crispy herb potatoes, green beans with blistered tomatoes, blended chimichurri

ROCKET MAN 

warm potato salad, arugula, whipped feta, crispy onion, fresh herbs

IN THE GNUDI 

ricotta gnocchi with pesto, roasted tomatoes, pecorino

## PLATED ENTREES

### BRAISED BEEF BRISKET | 24

slow-cooked for hours until it melts at the touch of a fork, our tender brisket is bathed in its own rich pan juices. served over a bed of creamy mashed potatoes and finished with a fresh sauté of zucchini and yellow squash.

### PISTACHIO DUSTED BRANZINO | 27

a mediteranean treasure. a delicate, pan-seared branzino fillet crusted in a vibrant pistachio dust and finished with a sweet-tart pomegranate drizzle. served over fragrant saffron rice with a side of blistered cherry tomatoes and fresh herbs.

### CHICKEN SHAWARMA PLATTER | 24

a street-food icon, elevated. tender, spice-marinated chicken kebabs grilled over an open flame and served with toasted pita, aromatic saffron rice, tangy Israeli pickles, sumac onions, shredded lettuce, tomatoes, and tahini infused yogurt