



# [56 social]

## Cafe & Catering

### STARTERS

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

**POLENTA FRIES | 10**    
a golden crunch. crispy on the outside, creamy inside, paired with a smoky charred scallion aioli

**POTATO LATKES | 10**    
a nostalgic embrace. crispy potato pancakes served with the classic duo of sour cream and sweet applesauce

**LABNEH | 10**   
tangy, cool strained yogurt topped with dried cranberries and pistachios

**GNOCCHI | 12**  
pillowy ricotta gnocchi tossed in a vibrant sun-dried tomato pesto with roasted tomatoes and finished with fresh herbs and pecorino romano

**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 a sauce of our signature harissa spiced tahini and yogurt

### FOCACCIA FLATBREADS

**MARGHERITA | 13**   
heirloom tomatoes, basil, and fresh mozzarella over house marinara, finished with garlic oil and a sharp dusting of pecorino

**GRILLED EGGPLANT MARINARA | 15**   
flame-grilled eggplant with melty mozzarella and our house marinara, finished with a sharp dusting of parmesan. a rustic, smoky classic

**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

**DAILY SPECIAL | MP**  
today's creative spark. ask your server about the chef's current inspiration

### TOASTS

available until 3pm

**SWEET & SPICY AVOCADO | 10**   
the modern classic. smashed avocado, marinated tomato, radish, with a surprising spicy agave kick, on toasted harvest grain

**TOMATO BASIL | 10**   
heirloom tomatoes and fresh basil over a cloud of whipped feta and finished with a drizzle of evoo on toasted sourdough

**SOCIAL PB & J | 9**   
childhood, elevated. peanut butter, house jam, fresh banana, toasted pistachio, on harvest grain

**SMOKED SALMON | 12**  
lox, lemon dill cream cheese, capers, marinated tomato, pickled red onion, on house-made everything focaccia

 **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

### SOUPS

## SALADS

*all salads served with house pretzel bagel*

### COOL GREENS

**CLASSIC CAESAR | 14**   
crunchy romaine, cherry tomatoes, and herb croutons finished with sharp pecorino 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**   
romaine, tomato, cucumber, scallion, radish, za'atar pita chips and roasted chickpeas with a bright sumac-mint vinaigrette

**SOCIAL GREENS | 14**   
fresh mixed greens, garden veggies, shredded mozzarella, and our spiced signature chickpeas, served with our house-made balsamic vinaigrette

**GREENHOUSE | 15**   
crisp romaine, sweet peas, and the fresh snap of cucumber, scallion, and carrots topped with pistachios and served with a creamy, herb-brightened green goddess dressing

*add protein to any cool green salad - chicken 5 |flank 8 | salmon 6*

**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 and crispy herb potatoes, pistachios and balsamic onions over fresh romaine, all 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, with a red wine vinaigrette

**WEST COAST | 20**  
mixed greens, quinoa with lemon, peas, strawberry, mango, almonds, salmon, with a lemon vinaigrette

### SPECIALTY SALADS

 vegan  vegetarian  gluten free

# HANDHELDS

## 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

## KEFTA BURGER | 16

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.

## 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.

## PESTO CHICKEN SANDO | 18

a garden-fresh twist on a deli classic. tender chicken in a creamy pesto served on marbled rye topped with lettuce and tomato for a savory, herbaceous bite that feels like a summer afternoon.

## FARMHOUSE EGG SALAD | 13

simplicity perfected. our rich, creamy farmhouse egg salad finds its perfect partner in a thick slice of our pillowy, house-made japanese milk bread. It's soft, nostalgic, and pure comfort.

## CLASSIC GRILLED CHEESE & TOMATO SOUP | 15

sharp cheddar and swiss melt 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

## THE 56 SOCIAL BURGER | 17

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

## ALBACORE TUNA MELT | 18

the ultimate comfort classic. we take our house-made albacore tuna salad, layer it with heirloom tomato and swiss, and grill it on marble rye until the cheese is perfectly molten.

## B.L.A.T. STACK | 16

we're not saying it's the best, but our regulars are. we've elevated your traditional BLT with thick-cut crispy bacon, juicy heirloom tomatoes, creamy avocado, and a pop of fresh basil. Served on toasted sourdough, it's everything a BLT should be and then some.

## PAN-SEARED SALMON | 18

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

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

## 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, then pair it with a handcrafted plate presentation that represents your personal culinary journey.*

### CHOOSE YOUR PROTEIN

GRILLED FLANK STEAK | 24  GRILLED CHICKEN | 19  HOUSE MADE KEFTA | 19   
SEARED SALMON | 24  CHICKEN SCHNITZEL | 20 HOUSE MADE FALAFEL | 16  

### CHOOSE YOUR PLATE

#### VINTAGE PEARLS

warm herbed couscous paired with a vibrant heirloom tomato salad and a charred, sun-bright grilled lemon

#### ROCKET MAN

a bold launch of warm potato salad and peppery arugula grounded by whipped feta, crispy onion, and fresh herbs

#### INTHE GNUDI

pillow-soft ricotta gnocchi with pesto, roasted tomatoes, and a dusting of sharp pecorino

#### MEZZE

a mediterranean journey of creamy hummus, zesty tabbouleh, cool tzatziki, finished with a golden swirl of olive oil and toasted pita

#### FIELD & VINE

crispy herb potatoes, green beans with blistered tomatoes, all brightened by a vivid, blended chimichurri

#### \*ADDITIONAL SIDES

FRIES | 7 

HOUSE CHIPS | 5 

GREEN BEANS with blistered tomato | 7  

COUSCOUS | 7  