

[56 social]

Cafe & Catering

Breakfast

Served 9am-11am daily

BREAKFAST SANDO | 9

scrambled or fried egg, white cheddar, thick cut bacon, smashed avocado, garlic aioli, on brioche bun

JAPANESE MILK BREAD FRENCH TOAST | 10

fresh berry compote, local maple

THE SCRAMBLE BOWL | 11

two free range scrambled eggs, 2 potato latkes, bacon or house made sausage, smashed avocado

56 SOCIAL LATKES | 9

house-made apple sauce, sour cream
add house made pastrami

GREEK YOGURT BOWL | 6

greek yogurt, fresh berries, sliced banana, house granola

BREAKFAST SIDES:

BACON OR HOUSE-MADE SAUSAGE 3

LATKE 2 EACH

EGGS (SCRAMBLED OR FRIED) 2 EACH

TOAST 2 EACH

Toasts

SWEET & SPICY AVOCADO | 8

smashed avocado, marinated tomato, radish, spicy sriracha agave drizzle, on toasted harvest grain

TOMATO BASIL | 8

heirloom tomato, basil, whipped feta, evoo drizzle, on toasted sourdough

SOCIAL PB&J | 8

peanut butter, house jam, fresh sliced bananas, toasted pistachio, on toasted harvest grain

SMOKED SALMON | 12

smoked salmon, lemon dill cream cheese, capers, pickled red onion, on za'atar focaccia

Cool Greens

all salads served with house-made bagel

add protein to any cool green salad: chicken 6 | flank 7 | salmon 7 | tofu 6

CLASSIC CAESAR | 12

romaine, pecorino, tomato, herb crouton, house caesar

FRENCH KISS | 14

mixed greens, caramelized pears, crumbled goat cheese, fresh berries, balsamic vinaigrette

HOUSE WEDGE | 13

iceberg, bacon, pickled red onion, tomato, bleu cheese crumbles, house bleu cheese dressing

CLASSIC FATTOUSH | 12

romaine, parsley, tomato, cucumber, scallion, radish, spiced & roasted chickpeas, za'atar pita chips, sumac mint vinaigrette

SOCIAL GREENS | 12

mixed greens, tomato, cucumber, shredded mozzarella, crispy spiced chickpeas, white french dressing

GREENHOUSE | 13

romaine, peas, tomato, carrot, scallion, cucumber, radish, pistachio, green goddess dressing

Specialty Salads

THE "ORIGINAL" PEWTER MUG | 17

chopped iceberg, turkey, turkey "ham", swiss, tomato, garlic vinaigrette

STEAKHOUSE | 18

romaine, tomato, crispy herb potatoes, balsamic onion, grilled flank steak, pistachio, chimichurri vinaigrette

FAR EAST | 16

mixed greens, green cabbage, red cabbage, red onion scallion, carrot, grilled chicken, sesame dressing

LA SCALA | 17

chopped iceberg, italian salami, shredded mozzarella-provolone blend, tomato, banana pepper, crispy chickpeas, red wine vinaigrette

WEST COAST | 16

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

Soups

ROASTED TOMATO BISQUE | 5

with avocado creme

MATZOH BALL | 5

SOUP OF THE DAY

ask your server for today's selection

consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness
the following major food allergens are used as ingredients in our kitchen: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame
please alert your server if you have special dietary requirements

Handhelds

all handhelds served with our house sumac chips | add a small caesar or field greens salad for \$3.95

THE SOCIAL CLUB | 14

roasted turkey, avocado, bacon, LTO, garlic aioli, on house focaccia

CAESAR CHICKEN | 14

grilled or schnitzel chicken, caesar salad, marinated tomato, on house focaccia

FARMHOUSE EGG SALAD | 10

creamy egg salad, on our house-made japanese milk bread

PASTRAMI CUBAN | 17

house-made pastrami, oven roasted turkey, swiss, pickles, dijon aioli, on pressed house-made za'atar focaccia

ARTISINAL GRILLED CHEESE | 10

white cheddar, swiss, heirloom tomato, grilled sourdough
add bacon \$3

WILD MUSHROOM TEMPURA | 14

local wild mushrooms, tofu aioli, lettuce, tomato

PROSCIUTTO & MOZZ | 16

arugula, prosciutto, fresh mozzarella, roasted tomato, pistachio cream, balsamic reduction, on house focaccia

THE 56 SOCIAL BURGER | 14

house blend patty, tomato, lettuce, onion, swiss, salami, garlic aioli, on brioche bun

ALBACORE TUNA MELT | 12

house tuna salad, swiss, tomato, on grilled harvest grain

BEST BLT | 11

heirloom tomato, lettuce, thick cut bacon, aioli, basil, avocado, on sourdough

PAN-SEARED SALMON | 17

salmon, smashed avocado, arugula, dill crema, marinated tomatoes, capers, open face on toasted harvest grain

Plates

add a small caesar or field greens salad \$3.95 | sub any side for one of our market sides \$2

GRILLED FLANK STEAK

crispy za'atar potatoes, green beans with blistered tomatoes, chimichurri

GRILLED CHICKEN BREAST

warm potato salad, arugula, whipped ricotta, crispy onion

BAKED SALMON

pearled couscous with herbs, heirloom tomato salad, grilled lemon

HOUSE-MADE FALAFEL

hummus, tabouleh, tzatziki, olive oil, toasted pita

Focaccia Flatbreads

add a small caesar or field greens salad \$3.95

MARGHERITA | 9

heirloom tomato, basil, fresh mozzarella

PISTACHIO & PROSCIUTTO | 19

prosciutto, whipped feta, toasted pistachio, fresh herbs, hot honey

CARAMELIZED ONION & GOAT CHEESE | 15

caramelized onion, crumbled goat, arugula, chopped walnut, balsamic drizzle

DAILY SPECIAL | MP

ask your server for today's special

Deli Favorites

on your choice of marble rye, harvest grain, sourdough, or house focaccia

PASTRAMI

OVEN ROASTED TURKEY

SALAMI

FARMHOUSE EGG SALAD

DELI-STYLE CHICKEN SALAD

ALBACORE TUNA SALAD

comes with house sumac chips & a pickle | add lettuce & tomato \$1

Beverages

FOUNTAIN BEVERAGES

Coca-Cola products

FRESH BREWED COFFEE & TEA

Hot or Iced

HOUSE LEMONADES

lemony-limony, house lavender, seasonal

FROZEN HOT CHOCOLATE

See our Bar & Cafe Menu for additional spirit free options



Gluten Free



Vegetarian



Vegan