

APPETIZERS

Clam Chowder 10

Creamy Broth, Chopped Clams, Bacon, Onions, Potatoes, Celery

*American Charcuterie and Cheese 17

Chef's Selection

*P.E.I. Mussels 14

Garlic, White Wine, Shallots, Tomatoes

Lobster Avocado Martini MKT

Avocado Lime Mousse, Fresh Lobster Meat, Fried Plantain Chips

*Six East Coast Oysters 16

Chilled on Ice, Apple Cider Mignonette, Cocktail Sauce, Lemon

Caesar Salad 11

Chopped Romaine, Caesar Dressing, Croutons, Shaved Parmesan, White Anchovy Filet

Baby Iceberg Wedges 12

Great Hill Blue Cheese, Roasted Tomatoes, House Vinaigrette

Beet Salad 12

Baby Arugula, Barrel Aged Feta Cheese
Cider Vinaigrette

ENTREES

Grilled Chicken Thighs 26

Warm Orzo Salad, Feta Cheese, Spinach

*Faroe Island Salmon 28

Spring Pea Risotto

*Pan Seared Sea Scallops 32

Vidalia Onion Bacon Jam,
Potato Gnocchi, Black Kale

*Maine Family Farms Grass Fed 16 ounce Rib Eye Steak 44

Bone Marrow Cultured Butter, Whipped Yukon Potato, Asparagus

*Miso Glazed Virginia Catfish 28

Coconut Rice, Long Beans

Bone In Grilled Pork Chop 28

Peach Relish, Black Eyed Peas, Collard Greens

*Little Neck Clam Linguine 24

White Wine, Garlic, Herb Butter Sauce

Barley Cooked Risotto Style 22

Parmesan, Chef's Vegetable Selection

SIDES

Rosemary Fries 6

Seasonal Vegetable 6

Small Salad 6

Whipped Yukon 6

Grilled Asparagus 7

Barley Risotto 6

*Asterisked items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish and eggs may cause food-borne illness.

SOCIETY ON WHEELS

Appetizers

Clam Chowder 8

Creamy broth, Chopped Clams, Bacon, Onions, Potatoes, Celery

Soup of the Day *Priced Daily

Small Salad 8

Mesclun Greens, Cucumber, Red Onions, Tomatoes, House Vinaigrette

Fried Calamari 10

Rings & Tentacles, Seasoned Rice Flour, Spicy Marinara

Shrimp Cocktail 12

Five Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

Grilled Flatbread

*Clam 13

Roasted Garlic, Mozzarella, Fresh Thyme, Lemon Zest, House-made Hot Oil

Grilled Oyster Mushroom 12

Goat Cheese, Arugula, Pesto, Mozzarella

Sweet Rope Sausage 13

Grilled Vidalia Onions, Fresh Mozzarella

Entrée Salads

Add to Salad: Grilled Chicken 5 *Grilled Shrimp 6 *Grilled Salmon 7 *Grilled Steak 7

Caesar Salad 9

Chopped Romaine Caesar Dressing, Croutons, Shaved Parmesan, White Anchovy Filet

Spinach Salad 11

Soft Cooked Egg, Lemon Caper Vinaigrette, Crispy Shallots, Bacon

Arugula Salad 9

Baby Arugula, Blue Cheese, Baby Tomatoes, House Vinaigrette

Grilled Chicken Cobb Salad 14

Mixed Greens, Grilled Chicken, Blue Cheese, Hard Cooked Egg, Avocado, Bacon

Kale and Escarole Salad 11

Creamy Parmesan Dressing, White Anchovies, Fried Capers, Crispy Chick Peas

Sandwiches

Choice of Salad or Fries

Hot Butter Poached Lobster Roll Mkt

Brioche Roll

*Painted Hills Burger 14

Vermont Cheddar, Smoky Bacon, Crispy Onions, Pepper Brioche Roll

Fried Chesapeake Bay Oyster Po Boy 14

Hot Sriracha Aioli, Shredded Lettuce, Baguette

Grilled Chicken 12

Chicken Breast, Roasted Red Peppers, Garlic Aioli, Baby Spinach, Focaccia

Crispy Fried Eggplant 12

Baby Arugula, Cucumber Yogurt Sauce, Goat Cheese, Ciabatta

Turkey Burger 13

Garlic Caper Aioli, Vermont Cheddar, Cracked Pepper Brioche Roll

Entrees

New Bedford Style Fisherman Stew 14

Whitefish, Braised Pork, Spicy Linguica Mussels, Clams, Tomato Broth, Grilled Bread

*Grilled Salmon Filet 14

Cauliflower Pine Nut Relish, Roasted Fingerling Potatoes

Shrimp and Artichoke Lemon Risotto 14

Parmesan, Parsley

*Delmonico Steak Sandwich 15

Open Face Sandwich, Drunk Onions, Sautéed Mushrooms, Au Jus, Texas Toast

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Please inform your server if a person in your party has a food allergy.

Desserts

Chocolate Brownie Cake 8
Popcorn Ice Cream, Salted Caramel,
Pretzel Praline

“The Elvis” 8
Peanut Butter Cheesecake, Caramelized Bananas,
Candied Bacon, Chocolate Graham Crust

Warm Indian Cornmeal Pudding 8
Vanilla Ice Cream, Maple Walnut Brittle

Warm Seasonal Pie in a Mason Jar 8
Vanilla Ice Cream

Carrot Pineapple Upside Down Cake 8
Candied Ginger Ice Cream

Society Collection 16
Pastry Chef's Choice Dessert Platter

Ice Cream 8

Sorbet 8

Dessert Wine

2007 Château Laribotte 12 45

Small Batch Bourbon

Four Roses Small Batch 10
Four Roses Single Barrel 14
Basil Hayden 11
Knob Creek 13
Woodford Reserve 12
Bulleit Rye 12

Single Malt Scotch

Islay & Islands:
Ardbeg 10 12
Laphroaig 10 12
Talisker 10 11
Highland:
Glenmorangie 10 11
Glenmorangie 18 18
Oban 14 16
Speyside:
Balvenie 12 13
Balvenie 21 24
Macallan 12 14
Blended:
Johnnie Walker Black 12
Johnnie Walker Blue 32

Cognac and Brandy

Hennessey VS 11
Hennessey VSOP 15
Remy XO 19

Calvados

Busnel 14

Grappa and Port

Ninio 12
Taylor 10y 10
Taylor 20y 15
Ramos Pinto Ruby Red 7

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SOCIETY ON HIGH

Bar Menu

Garlic White Bean Dip

Olives, Flat Bread 9

Fire Cracker Shrimp

Wonton Wrapped, Creamy Cashew Dipping Sauce
11

Lobster Rangoons

Cream Cheese, Lobster, Scallions 12

Leek and Pork Dumplings

Pan Fried with Ginger Soy Sauce 8

Candied Spare Ribs 12

Spicy Dry Rubbed Chicken Wings

Pickled Carrots 10

Fried Calamari

Rings & Tentacles, Seasoned Rice Flour,
Spicy Marinara 10

*Six East Coast Oysters

Apple Cider Mignonette, Cocktail Sauce, Lemon 16

Shrimp Cocktail

Five Jumbo Gulf Shrimp, Cocktail Sauce, Lemon 12

Lobster Sliders

Hot Butter Poached Lobster,
Brioche Slider Roll 19

*Steamed Mussels

White Wine, Shallots, Tomatoes, Garlic 14

Fish Tacos

Grilled Tilapia, Shredded Cabbage, Avocado,
Sriracha Aioli on Soft Shell 11

*Painted Hills Burger

Vermont Cheddar, Smoky Bacon, Crispy Onions,
Pepper Brioche Roll, Fries 16

Fried Chesapeake Bay Oyster Po Boy

Hot Sriracha Aioli, Shredded Lettuce, Baguette, Fries
14

*Grilled Clam Flatbread

Roasted Garlic, Mozzarella, Fresh Thyme, Lemon Zest,
House-Made Hot Oil 13

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in your party has a food allergy.

Cocktails

Spicy Cucumber

Svedka Vodka, Jalapeño,
Sliced Cucumber, Lime 12

Sweet Brooklyn

Three Olives Pomegranate Vodka, Green Tea,
Lemongrass Syrup 13

Phinny's Punch

Captain Morgan Rum, Courvoisier,
Maple Syrup 12

Herb Garden

Plymouth Gin, Green Chartreuse,
Maraschino Liquor, Muddled Cucumber 11

Old Square

Jim Beam Rye, Courvoisier, Maple Syrup, Cynar 12

Hemingway Daiquiri

Brugal Anejo, Maraschino Liquor,
Grapefruit Juice 11

New Fashioned

Grand Marnier, Courvoisier, Noilly Pratt Sweet
Vermouth, Peychard Bitters 11

Saint Normandy

St. Germain, Hendrix Gin, White Wine 11

Sparkling Cocktails

Mrs. Parker

Belle de Brillet, Ginger Syrup, Champagne
10

Old Cuban

Bacardi, Muddled Mint, Champagne
10

Gidget

Strawberry Infused Svedka, Hibiscus Syrup,
Champagne
10

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risk of food-borne illness.