

PROVIDENCE SOCIAL

APPETIZERS

CLAMS ... 18

Steamed or Casino

GRILLED SHRIMP ... 16

Cajun Seasoning, White Wine Butter Sauce,
Garlic Crustini

FRIED CALAMARI ... 14

Buttermilk Seasoned & Battered, Lemon-Basil
Aioli & Tomato Sauce

LAMB LOLLIPOPS ... 18

Mint Pistachio Crust, Truffle Potatoes,
Pomegranate Gastrique

CHARCUTERIE BOARD ... 18

Daily Select Meats, Cheeses, Mixed Olives

STUFFED BANANA PEPPERS ... 12

House Cheese Blend, Tomato Sauce, Garlic
Crustini

ARANCINI ... 13

Lightly Fried Risotto Balls With Peas, Tomato
Cream Sauce

NACHO PLATTER ... 14

Hand-Cut Fried Tortilla Chips, Seasoned Ground
Beef, Queso Sauce, Black Beans, Jalapenos,
Avocado, Pico de Gallo

SALADS

SOCIAL SUPERFOOD ... 14

Field Greens, Cucumbers,
Avocado, Quinoa, Beets,
Chickpeas, Shredded Carrot,
Dried Cranberries, Crumbled
Bleu Cheese, Balsamic
Vinaigrette

CAESAR ... 12

Romaine, Garlic Croutons,
Parmegian Reggiano

MILANESE ... 19

Breaded Cutlet, House Blend
Field Greens, Lemon
Vinaigrette, Pickled Onion,
Grape Tomatoes, Cucumbers,
Shaved Parmesean Reggiano,
Balsamic Glaze

* To Any Salad:

Add Chicken \$5

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Add Shrimp (3) \$8 *

SOCIAL FARE

HAND CUT TRUFFLE FRIES ... 8

White Truffle Oil, Shredded Parmesean
Reggiano, Lemon-Basil Aioli

* - Regular Fries \$6 *

POUTINE BOLOGNESE ... 16

Hand-Cut Fries, Mozzarella, Meat Sauce

STEAK SANDWICH ... 19

Black Angus Strip, Spinach, Provolone, Garlic
Roll

* + Add Stuffed Pepper \$3 *

CHICKEN WINGS ... SINGLE 12 / DOUBLE 22

Mild, Medium, Hot, BBQ, Hot BBQ, Cognac
Maple Bacon

* + On The Pit (\$1.50) *

CLASSIC BURGER ... 14

Cheddar, Lettuce, Tomato, Onion

* + Add Bacon \$2 + Add Fried Egg \$2 + Add House Jelly \$2 *

CHEDDAR BEER BURGER ... 16

Crispy Fried Onion, Grilled Tomato, Candied
Bacon, Cheddar Beer Sauce

VEGGIE BURGER ... 14

Fried Eggplant, Grilled Vegetables, Goat Cheese,
Green Olive Spread, Garlic Roll

SOCIAL CHICKEN SANDWICH ... 17

Grilled Chicken, Fresh Spinach, Red Peppadews,
Pancetta Crisps, Capicola, Fresh Mozzarella,
Pesto Mayo, Garlic Hoagie Roll

(All sandwiches come with Hand-Cut Fries * Upgrade to Truffle Fries for \$1.50)

ENTRÉES

CHICKEN PICATTA ... 19

Linguine, Butter Lemon Caper Sauce

BUTTERNUT SQUASH PASTA ... 21

Pappardelle, Dried Cranberries, Baby Spinach, Butternut Squash Sauce, Crushed Pistachio, Shaved Manchego Cheese

LINGUINE & CLAMS ... 22

Linguine, Oil, Herbs, Chopped Clams

* White or Red Sauce *

SHRIMP FRA DIAVOLO ... 27

Pappardelle, Pan Seared Shrimp, Grape Tomato, Spinach, Spicy Tomato Sauce

JAMBALAYA ... 21

Louisiana Rice Stew With Chicken, Shrimp, Andouille Sausage

GRILLED PORK LOIN ... 26

House Rub Pork Loin, Fried Brussels Sprouts, Butternut Squash Puree, Veal Demi-Glace

STEAK FRITTES ... 29

Char-Grilled Black Angus Strip Steak, Herb Butter, Truffle Frites, Side House Salad

STEAK AU POIVRE ... 31

Pan-Seared, Black Angus NY Strip Steak, Peppercorn Crust, Cognac Cream Sauce, Served With Herb Potato And Vegetable

SELECT WINE BY BOTTLE

CHIANTI, RUFFINO DUCALE - (TUSCANY, ITALY) ... 41

CABERNET, THE STAG - (NORTH COAST, CALIFORNIA) ... 48

BARBERA D'ALBA, PERTINANCE - (TREISO, ALBA) ... 36

MERLOT, STERLING - (NAPA, CALIFORNIA) ... 41

PINOT NOIR, LAKE SONOMA - (SONOMA, CALIFORNIA) ... 46

GABBIANO DARK KNIGHT BLEND - (TUSCANY, ITALY) ... 48

SAUVIGNON BLANC, KIM CRAWFORD - (MARLBOROUGH, NEW ZEALAND) ... 49

PINOT GRIGIO, SANTA MARGHERITA - (TRENTINO, ITALY) ... 58

