

To share...

Baby Arugula Artichoke Dip 9

Baby arugula, olive poached artichokes, parmesan and tarragon served with sliced baguette

Made to Order Guacamole 11

Fresh avocados, pico de gallo and lime juice served with tortilla chips

Crab Bruleé 11

Maryland jumbo lump crab meat with gruyere cheese, chives and served with sliced baguette

Gilroy Garlic Dipping Fries 6

Served with choice of:

Smoked paprika tomato ketchup, Wasabi Aioli, Basil/Ginger Remoullade, or Honey Mustard Mayo

Add'l sauce \$.25

Crispy Chicken Wings 7/13

Deep fried with guajillo pepper vinaigrette served with blue cheese dipping sauce

Or

Grilled "kuro" style with a caramelized lemon teriyaki and wasabi aioli

Baby Lamb "Lolli-Chops" 13/19

Tandoori spiced with red curry vinaigrette and torn mint garnish

Poké 10/16

"Grade A" sashimi ahi tuna, marinated in traditional Hawaiian light soy sauce and sesame oil served with a wakime salad

Vietnamese Pulled Pork Sliders 8/14

"Cay" style braised pork shoulder with a curly carrot and zucchini slaw, mint, basil and spicy lemongrass pork jus

Angus Sliders 8/14

Hand formed with a gorgonzola crême and pickled red onions

Gambas Al Ajillo 9/15

Spicy sautéed wild shrimp, with a chili de arbol, shaved garlic sherry sauce and warm French bread

Pacific Fish Tacos 9/15

Blackened pacific fish served with habanero pickled cabbage, pico de gallo and a smoked tomato aioli

Madeira Forest Mushrooms 7/13

A selection of wild mushrooms, pan roasted and served with a madeira cream sauce, candied apple compote, served on a "Montrachet" goat cheese crouton

Sides...

Roasted Fingerling Potatoes 5

Chive and Sweet Garlic Puree

Summer Vegetables 5

Ask your server for today's selection

Ratatouille 5

Pinot noir stewed Japanese egg plant, zucchini, red peppers and heirloom tomatoes

Snap Pea Risotto 5

Thyme and Regianno Parmesan



Social
Columbia Heights

There is a limit of four credit card transactions per table.

A 20% gratuity will be added to all parties of 8 or more.

For party information call 202/797-1100, contact us at info@social14.com or visit us at social14.com

**Consuming raw or undercooked meat, seafood or egg products can increase your risk of food-borne illness.*

For the individual...

Social Salad 7

Granny smith apple tossed with mixed greens, gorgonzola, candied pecans, and citrus cider vinaigrette. (Add grilled tuna, chicken or shrimp for \$5)

Beet Salad 8

Fresh beets over mesclun with oranges, pecans, goat cheese and aged balsamic

Grilled Romaine and Chicken Paillard Salad 13

Grilled fresh romaine topped with basil and panko encrusted chicken breast and a miso aioli

Shrimp Ceviche 13

Baby arugula, hearts of palm, cilantro, sweet corn, crispy sweet potato and caramelized lime vinaigrette

Grilled Beef Medallions 24

10 oz. terris major steak with crispy sweet potato, carrot, scallion grass and red pepper salad with an anis soy jus.

Maryland Crabcakes 26

Two 4oz. jumbo lump crabcakes with a blood orange beurre blanc, candied lemon and grilled seasonal vegetable

Surf and Turf 29

10 oz grilled Beef medallions and a 4 oz. Maryland crabcake with edamame succotash

Pollo Rosti 21

Northern Italian lemon parsley chicken jus, baby arugula and roasted Yukon fingerling potatoes

Center Cut Grilled Pork Chop 22

Portini jus with Japanese eggplant ratatouille

Peppercorn Encrusted Ahi Tuna 21

Cherry tomatoes, savoy cabbage and chilled sesame noodles with roasted peanut and ginger sauce

Pan Seared Sea Scallops 23

Miso glazed slab bacon, carrot ginger puree and crispy shallots

Backyard Baby-Back Ribs 21

Cherry Bourbon basted, grilled and served with an edamame, sweet corn, bacon succotash and fingerling potatoes.

Black Angus Burger 12

Served with mixed greens, tomato, monterey jack cheese, tobacco onions and brandied tomato aioli

Madeira Mushroom Burger 14

Certified angus burger topped with Madeira mushrooms, goat cheese, mixed greens and tomato

Sweets... \$8

By

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Dessert by the Glass...

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|----------------------------------|----|
| St. John Commandari Dessert Wine | 8 |
| Taylor Fladgate 20year Tawny | 10 |
| Poli Miele Grappa | 13 |
| Grand Marnier | 10 |
| DiSaranno Amaretto | 10 |
| Frangelico | 10 |
| Sambuca Averna | 9 |
| Hennessey VS | 13 |
| Courvoisier VSOP | 16 |
| Larressingle | 14 |
| Balvenie 12year | 15 |
| Glenlivet 12year | 12 |
| Glenfiddich 12year | 12 |
| Bruichladdich 15year | 16 |