



## APPETIZER & FRIED BITES

<b>HOMEMADE SOUP</b>	<b>AQ</b>
chef's special soup of the day	
<b>FRIED CHICKEN SLIDER</b>	<b>16</b>
free range Mary's chicken thigh with homemade brioche bun & fries	
<b>SOCIETY CREOLE SHRIMP</b>	<b>16</b>
oven baked blackened shrimp with creole cream sauce	
<b>TRUFFLE BURRATA</b>	<b>15</b>
creamy truffle burrata cheese, tomatoes, basil & balsamic	
<b>BRUSSEL SPROUTS</b>	<b>11</b>
marinated fried brussel sprouts with & citrus	
<b>WAFFLE FRIES</b>	<b>10</b>
waffle fries & white truffle oil from alba	
<b>CHICKEN WINGS</b>	<b>14</b>
fried chicken wings breaded with dry garlic and paprika, served with ranch aioli and celery	
<b>CHARBROIL CARROT</b>	<b>12</b>
sonoma farm grilled carrot with strawberry jam labne	
<b>FRUIT PLATE (Seasonal Fresh Fruits)</b>	<b>20</b>

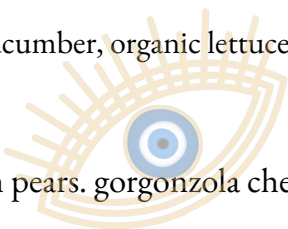
## SPREADS

<b>HUMMUS</b>	<b>8</b>
chickpeas, imported tahini, lemon juice, garlic, spices	
<b>BABA GHANOUSH</b>	<b>8</b>
smoked eggplant, tahini, mint, garlic & lemon zest	
<b>PEPPER BORANI</b>	<b>9</b>
salted red and green bell pepper mix with labneh, garlic and tomato sauce	
<b>EZME</b>	<b>9</b>
chopped tomatoes, cucumbers, onion, red and green bell peppers	
<b>SPREAD MIX</b>	<b>20</b>
mix of all our delicious four spreads	

## SALADS

(Add on) Chicken \$7 Salmon \$9 Prawns (5 Pcs) \$10  
Shashlik \$11

<b>FATTOUSH</b>	<b>13</b>
Seasonal tomatoes, cucumber, organic lettuce, onion, radish, mint sumac & crouton	
<b>ARUGULA</b>	<b>11</b>
Micro arugula, fresh pears, gorgonzola cheese toasted walnuts & evoo dressing	
<b>CAESAR *</b>	<b>11</b>
Organic romaine lettuce, parmigiano, croutons & garlic aioli	



## SOCIETY PIZZA (ancient roman pizza)

A COMBINATION OF WHEAT FLOUR, SOYA, RICE AND 80% WATER MAKE FOR DELICIOUS PINSA. IT IS LOW-FAT AND EASY TO DIGEST DUE TO HYDRATION AND THE LOW CONTENT OF OLIVE OIL. THE TERM PINSA COMES FROM LATIN PINSERE (STRETCH,LENGTHEN). WHICH IS WHY ITS SHAPED OVAL.

<b>MARGARITA</b>	<b>17</b>
fior di latte, fresh basil, san marzano tomato sauce & evoo	
<b>CHICKEN PESTO</b>	<b>18</b>
buffalo mozzarella, marinated chicken cubes & pesto genovese	
<b>GROUND BEEF</b>	<b>19</b>
herb marinated ground beef, onion, red and green peppers & fresh mozzarella	
<b>FOUR CHEESE</b>	<b>19</b>
pecorino, fresh and smoked mozzarella, gorgonzola & walnuts	
<b>WILD MUSHROOM</b>	<b>21</b>
fior di latte, wild mushrooms & truffle oil	

## ENTREE

<b>SHASHLIK</b>	<b>29</b>
spice marinated tenderloin skewers with shallot & rosemary	
<b>SALMON</b>	<b>29</b>
wild alaskan salmon filet potato pure with umami sauce	
<b>CHICKEN SKEWERS</b>	<b>26</b>
Mary's chicken with marinated farm vegetables	
<b>CHICKEN PARMIGIANA</b>	<b>27</b>
Lightly breaded Mary's chicken with mozzarella and san marzano tomato sauce	
<b>BURGER</b>	<b>19</b>
10 oz butcher cut patty, lettuce, tomatoes, onion, society aioli with brioche bun & fries	
<b>ADANA</b>	<b>27</b>
herb marinated ground lamb & beef on a skewer serve with ancient bulghur rice.	
<b>MANTI (TURKISH DUMPLING)</b>	<b>22</b>
turkish dumpling stuffed with ground beef, garlic yogurt sauce, red pepper & mint on top	
<b>RIB EYE STEAK</b>	<b>42</b>
16 oz charbroiled rib eye with ash black sea salt	

Take Me to  
Society

An 18% gratuity will be added to parties of 8 or more

WE SUPPORT LOCAL FARMS AND ORGANIC PRODUCTS IN ORDER TO BRING OUT GENUINE FLAVORS COMBINED WITH AUTHENTIC "GRANDMAS" RECIPES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

@TAKEMETOSOCIETY WWW.SOCIETYLOUNGE.NET