

SOCIAL TERRACE

FLATBREADS

Fresh - Avocado, Feta, Tomato, Herbed Sour Cream	11
Caprese - Tomatoes, Mozzarella, Basil, Balsamic	12
Prosciutto - Fig, Goat Cheese, Arugula, Prosciutto	13
Forest - Fontina, Caramelized Onions, Mushrooms	13
Smokehouse - BBQ Pork, Fontina, Cheddar	13
Marinara -Roasted Garlic, Parmesan, Mozzarella	10
Garden - Hummus, Vegetables, Pesto Sauce	12
Pesto- Spinach, Mozzarella, Roasted Garlic	12

SNACKS ON THE SOCIAL

The Social Sampler	
A tasting of all six	14
Palace Spiced Almonds	3
Crispy Chick Peas	3
Sour Cream and Onion Pork Rinds	3
Sweet Potato Chips	3
Pimento Cheese	6
Hummus with Merguez Sausage	9
Curry Chicken Croissant Sliders	10
Three Croissants filled with our signature Curry Chicken Salad	
The Southern Social Gyro	14
Warm Naan Bread with Shaved Ham, Melted Swiss, Pickled Red Cabbage, Smoked Chili Aioli	

SWEETS

Popsicles	3
Strawberry, Peach, or Berry	
Chocolate Chip Ice Cream Sandwich	4
Featuring American Heritage Chocolate Cardamom Sorbet Sandwiched Between Orange Spiced Coconut Chocolate Chip Cookies	
Biscuit Tortoni	5
A Classic Frozen Italian dessert of folded Whipped Cream and Meringue laced with Brandy and Pistachios	

* Items identified are cooked-to-order. Consuming raw or undercooked beef, salmon or cured meats increases your risk of foodborne illness, especially if you have certain medical conditions

PATIO COCKTAILS

Barrel-Aged Manhattan 15
Four Roses Bourbon, Carpano Antica,
Angostura Orange Bitters Aged in Toasted
American Oak for 60 days

Summertime Mule 13
Tito's Vodka, Blackberry, Mint, Ginger Beer

The G & T 13
Bombay Sapphire Gin,
Fever-Tree Indian Hills Tonic

Lemongrass Daiquiri 13
Plantation 3 Star Rum, Lime, Lemongrass Syrup,
Egg White, Molasses Bitters

Rita Fresca 12
El Jimador Tequila, Watermelon
Lime, Salt, Agave

Improved Martini 15
Ransom Old Tom Gin, Carpano Bianco,
Luxardo Maraschino, Absinthe, Bitters

Golden Arrow 12
Famous Grouse Blended Scotch,
Apricot Brandy, Licor 43

Barrel-Aged Negroni 15
Beefeater, Campari, Sweet Vermouth
Aged in Toasted American Oak for 30 days

Garden Grove 11
Boodles Dry Gin, Grapefruit, Lime,
Rosemary-Honey Syrup

Sparkling Citrus Cello 13
House Cello, Sparkling Wine, Orange, Lemon

MOCKTAILS

Grapefruit Rosemary Cordial 6
Grapefruit, Lime, Rosemary-Infused Honey Syrup

Watermelon Spritzer 6
Watermelon, Basil, Simple Syrup, Soda Water

Punch 5
Orange, Pineapple, Lime, Cherry, Ginger Ale

BEER (Domestic) 6

Budweiser × Bud Light × Michelob Ultra

BEER (Import & Craft) 7

Heineken × Corona × Old Stitch Brown Ale
Dear Old Mum × Raleigh Tavern Pale Ale
Williamsburg Inn Brown Ale × St. George Porter
St. Pauli Girl N/A

BEER (Draft) 8

Devils Backbone Vienna Lager × Alewerks Superb IPA
Billsburg Brewery Betty Wit × Seasonal Ale

WINE BY-THE-GLASS

Sparkling Wines

La Marca Prosecco, Italy	NV	14
St. Hilaire Blanquette de Limoux, Languedoc, France	NV	16

White

Ca'Stella Pinot Grigio, Friuli, Italy	2016	10
Loosen Bros., Dr. L, Riesling, Mosel, Germany	2016	13
Lícia Albariño, Rías Baixas, Galicia, Spain	2016	13
Ferrari Carano Fumé Blanc, Sonoma	2016	14
Chateau St. Jean Chardonnay, Sonoma	2016	15

Red

Casteggio Barbera, Oltrepò Pavese, Lombardy, Italy	2015	12
MacMurray Estates Pinot Noir, Central Coast, CA	2014	16
Textbook Cabernet Sauvignon, Napa, CA	2015	19

Rosé Wines

Williamsburg Winery, Dry Rosé, VA	2016	10
Les Dauphins Dry Rosé, Côtes du Rhône, France	2015	12