THIRD STREET SOCIAL

BRUNCH

SEASONAL

Grilled Beet & Avocado Salad (gf)
Red Leaf Lettuce, Goat Cheese, Shaved Red Onion, Charred Avocado, Toasted Pepitas, Pumpkin Seed Vinaigrette | 14

Add To Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Shrimp & Kabocha Squash Pasta
Roasted Kabocha Squash, Baby Kale, Brown Butter Cream, Sherry Mushrooms, Romano, Crispy Sage | 20

Smoked & Charred Half Chicken
House Brined, Savory Spice Rubbed, Honey Baby Carrots, Greek Yogurt, Harissa | 25

BRUNCH COCKTAILS

Mimosa
Choice of Orange, Cranberry or Grapefruit | 7
carafe | 26

Aperol Spritz
Prosecco, Aperol, Soda | 12

Hugo Spritz
St-Germain Elderflower Liqueur, Prosecco, Fresh Lime, Mint | 14

SARTI Spritz
SARTI Rosa Aperitivo, Prosecco, Lime, Soda | 13

Pickle Bloody Mary
Third Street's Special Recipe, Vodka, Zing Zang | 8

Michelada
Torn Label Oro Especial, Bloody Mary Mix, Tajin Rim, Lime | 6

Irish Coffee
Jameson, Sugar Cube, Whipped Cream | 11

The Truman Old Fashioned
Maker's Mark Bourbon, Dry Curaçao, Sugar, Angostura Bitters, House-Brandied Cherries | 15

Pear Ginger Social
J. Rieger Vodka, Pear, St-Germain, Fresh Lemon, Ginger Beer | 13

Cilantro Jalapeno Margarita
Hornitos Plata Tequila, Triple Sec, Jalapeno Simple, Lime, Cilantro, Fresh Cucumber | 14

Football Mom
Deep Eddy Pineapple Vodka, Fresh Strawberries, Pineapple Juice, Lemon, Simple | 13

Sangria
Seasonal. Ask Your Server for Our Current Offering | 11

Blackberry Gin Cooler
Tom's Town Gin, Domaine de Canton, Blackberry, Fresh Lemon, Agave | 13

Espresso Martini
360 Vanilla Vodka, Lavazza Espresso, Kahlúa, Crème de Cacao | 15

Parties of 6 or more an automatic 20% gratuity will be added.
**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We try our best to accommodate all dietary needs. Just tell your server and we'll take care of you. Gluten free bread, buns & pasta upon request.*

STARTERS & SHAREABLES

Deviled Eggs (gf)
House Made, Cornichon Pickles, Brown Sugar Bacon | 12

Crispy Fried Brussels & Cauliflower
Jalapeño Aioli, Malt Vinegar Aioli | 15

Pimento Cheese
Tillamook Aged White Cheddar, Buttered Crackers, Nueske's Summer Sausage | 12

Bōru Fries
Sweet Potato Fries, Pork Belly, Kimchi, Curry-Lime Aioli, Fried Egg | 15

Smoked Salmon Dip
House-Smoked Salmon, Sauce Gribiche, Toasted Focaccia | 17

Pork Belly Burnt Ends
Smoked, Dry Rubbed, Charred BBQ, House-made Cornbread | 16

Korean Steak Tacos*
Bulgogi Marinated, Daikon Slaw, Kimchi Mayo | 17

Blackened Shrimp Tacos
Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw, Cotija, Habanero Salsa | 16

Creole BBQ Shrimp
Creole Butter Shrimp, Grilled Baguette | 17

Nashville Hot Wings
Double Fried, Hot Pepper Oil, Ranch | 14

Social Chef's Board
House Selection of Charcuterie & Cheeses | 29

Smoked & Charred Buffalo Wings
Buttermilk Blue Cheese Dressing | 14

ADD-ON

- Grilled Asparagus | 9
- Grilled Broccoli | 8
- House-made Cornbread | 6
- Egg on Anything | 2.5
- Mashed Yukon Potatoes | 8
- Smoked Gouda Mac & Cheese | 10
- Collard Greens | 9
- Fries | 7
- Sautéed Greens | 7
- Cheesy Grits | 8
- Au Gratin Potato | 9

SOUP & SALAD

Soup House-Made | 9

Add to Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Bacon Iceberg Wedge (gf)
Nueske's Slab Bacon, Danish Blue Cheese, Red Onions, Blue Cheese Dressing, Grape Tomato, Fresh Dill | 15

House Greens
White Cheddar, Grape Tomato, Cucumbers, Croutons, Choice of Dressing | 10

Chop Salad (gf)
Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Grape Tomato, Romano, Herb Vinaigrette | 13

Grilled Salmon "Caesar"*
Charred Avocado, Chayote Squash, Grape Tomato, Romano, Buttery Breadcrumbs, Green Goddess Dressing | 22

Korean Steak & Noodle Salad*
Ramen Noodles, Greens, Asian Pears, Daikon Slaw, Edamame, Roasted Sesame Dressing | 24

Nashville Hot Chicken Salad
Tomato, Cucumber, Black-eyed Peas, Pickled Vegetables, Blue Cheese Crumbles, Blue Cheese Dressing | 19

HANDHELDS

Gluten free bread, buns & pasta available upon request for a $2 upcharge

Social Cheeseburger
Single | 14, Double | 17, Triple | 19
LTOP, Special Sauce, American Cheese
Add Sautéed Onions | 2, Add Bacon | 2

Animal Style Burger
Mustard-Seared Patties, LTP, American Cheese, Caramelized Onions, 1000 Island | 18

Dry Rub Burger
Bacon, Smoked Gouda, House BBQ, Pickles, Fried Onion, Jalapeño Aioli | 19

Fried Chicken Sandwich
Jalapeño Aioli, Slaw, Pickles, Martin's Potato Roll | 16
Make It Nashville | 1

Grilled Chicken Sandwich
Smoked Bacon, Fontina Cheese, Garlic Aioli, LTO House-Made Focaccia Bread | 17

FAVORITES

Fried Chicken
Mashed Yukon Potatoes
2pc Mixed | 15 • 4pc Half Chicken | 25
Make It Nashville Hot | 1

Fresh Mississippi Catfish
Cornmeal Fried, Sweet Potato Fries, Remoulade Sauce | 24

Braised Duroc Pork Shoulder
Cheesy Grits, Collard Greens,House-Made Cornbread | 19

Grilled Salmon*
Mashed Yukon Potatoes, Grilled Asparagus, Lemon-Thyme Beurre Blanc | 21

Shrimp & Grits (gf)
Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 20

Crab & Shrimp Stuffed Salmon* (gf)
Blue Crab, Brie Cheese, Lemon-Thyme Beurre Blanc, Mashed Yukon Potatoes, Grilled Asparagus | 25

Chicken Pot Pie
White Wine Braised Chicken, House Pastry | 20

BRUNCH

House Made Doughnuts
Raspberry Sauce | 9

Biscuits & Gravy
Chorizo Verde Gravy, Scrambled Eggs, House-Made Cheddar Biscuit | 14

Classic Breakfast*
3 Eggs, Bacon, Sausage, Fried Potatoes, House-Made Cheddar Biscuit | 16

Belgian Waffles
Fresh Berries, Maple Syrup, Whipped Cream, Choice Of Bacon Or Sausage | 13

Chicken Biscuit
Fried, House-Made Cheddar Biscuit, Jalapeño Aioli, Fried Potatoes | 16

Avocado Toast*
Smashed Avocados, Poached Eggs, FTM Grains Galore, Greens Salad | 14

Hot Chicken Benny*
Poached Eggs, House-made Cheddar Biscuit, Hollandaise, Fried Potatoes | 16

Chicken Fried Steak
Angus Sirloin, Scrambled Eggs, Fried Potatoes Chorizo Verde Gravy | 18

Sausage Egg & Cheese Biscuit
Fritz's Breakfast Sausage, Scrambled Eggs, American Cheese, Jalapeño Aioli, House-Made Cheddar Biscuit, Fried Potatoes | 15

Omelette
Spinach & Arugula, Fontina Cheese, Tomatoes, Fried Potatoes, House-Made Cheddar Biscuit | 13

Breakfast Tacos
Chorizo Verde, Potatoes, Scrambled Eggs, Ancho Mayo, Cotija Cheese, Onions & Cilantro | 15

gather
YOUR SEAT AT THE TABLE.
SCAN.
JOIN.
EARN.
REPEAT.
SUMMIT HOSPITALITY GROUP

LUNCH

SEASONAL

Grilled Beet & Avocado Salad (gf)
Red Leaf Lettuce, Goat Cheese, Shaved Red Onion, Charred Avocado, Toasted Pepitas, Pumpkin Seed Vinaigrette | 14
Add To Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Shrimp & Kabocha Squash Pasta
Roasted Kabocha Squash, Baby Kale, Brown Butter Cream, Sherry Mushrooms, Romano, Crispy Sage | 20

Smoked & Charred Half Chicken
House Brined, Savory Spice Rubbed, Honey Baby Carrots, Greek Yogurt, Harissa | 25

COCKTAILS

The Truman Old Fashioned
Maker's Mark Bourbon, Dry Curaçao, Sugar, Angostura Bitters, House-Brandied Cherries | 15

Blackberry Bourbon Smash
JTS Brown Bourbon, Blackberry, Fresh Lemon, Mint | 12

Apple Cider Margarita
Mi Campo Blanco Tequila, Apple Demerara, Orange Liqueur, Fresh Lime, Cinnamon Sugar | 13

Orange Ginger Refresher
Domaine de Canton Ginger Liqueur, Orange, Ginger Beer, Fresh Mint | 11

Football Mom
Deep Eddy Pineapple Vodka, Fresh Strawberries, Pineapple Juice, Lemon, Simple | 13

Sangria
Seasonal Wine, Spirits, Fresh Fruit | 11

Pear Ginger Social
J. Rieger Vodka, Pear, St-Germain, Fresh Lemon, Ginger Beer | 13

Cilantro Jalapeño Margarita
Hornitos Plata Tequila, Triple Sec, Jalapeño, Fresh Lime, Cilantro, Cucumber | 14

Blackberry Gin Cooler
Tom's Town Gin, Domaine de Canton, Blackberry, Fresh Lemon, Agave | 13

Espresso Martini
360 Vanilla Vodka, Lavazza Espresso, Kahlúa, Crème de Cacao | 15

ZERO-PROOF non-alcoholic

Third Street Press
Raspberries, Basil, Pepper Simple, Soda, Sprite | 10

Dreamsicle
Pineapple, Orange, Lemon, Lime, Coconut Cream | 9

Yuzu Pear Spritz
Pear Nectar, Yuzu Citrus, Non-Alcoholic Sparkling Wine, Thyme | 12

Parties of 8 or more an automatic 20% gratuity will be added.
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THIRD STREET SOCIAL

STARTERS & SHAREABLES

Mini Cheddar Biscuits
Buttermilk Drop Biscuits, Honey-Butter Glaze | 7

Deviled Eggs (gf)
House Made, Cornichon Pickles, Brown Sugar Bacon | 12

Crispy Fried Brussels & Cauliflower
Jalapeño Aioli, Malt Vinegar Aioli | 15

Pimento Cheese
Tillamook Aged White Cheddar, Buttered Crackers, Nueske's Summer Sausage | 12

Bōru Fries
Sweet Potato Fries, Pork Belly, Kimchi, Curry-Lime Aioli, Fried Egg | 15

Smoked Salmon Dip
House-Smoked Salmon, Sauce Gribiche, Toasted Focaccia | 17

Pork Belly Burnt Ends
Smoked, Dry Rubbed, Charred BBQ, House-made Cornbread | 16

Creole BBQ Shrimp
Creole Butter Shrimp, Grilled Baguette | 17

Nashville Hot Wings
Double Fried, Hot Pepper Oil, Ranch | 14

Social Chef's Board
House Selection of Charcuterie & Cheeses | 29

Smoked & Charred Buffalo Wings
Buttermilk Blue Cheese Dressing | 14

ADD-ON

Grilled Asparagus | 9
Grilled Broccoli | 8
House-made Cornbread | 6
Egg on Anything | 2.5
Mashed Yukon Potatoes | 8
Smoked Gouda Mac & Cheese | 10
Collard Greens | 9
Fries | 7
Sautéed Greens | 7
Cheesy Grits | 8
Au Gratin Potato | 9

SOUP & SALAD

Soup House-Made | 9
Add to Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Bacon Iceberg Wedge (gf)
Nueske's Slab Bacon, Danish Blue Cheese, Red Onions, Blue Cheese Dressing, Grape Tomato, Fresh Dill | 15

House Greens
White Cheddar, Grape Tomato, Cucumbers, Croutons, Choice of Dressing | 10

Chop Salad (gf)
Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Grape Tomato, Romano, Herb Vinaigrette | 13

Grilled Salmon "Caesar"*
Charred Avocado, Chayote Squash, Grape Tomato, Romano, Buttery Breadcrumbs, Green Goddess Dressing | 22

Korean Steak & Noodle Salad*
Ramen Noodles, Greens, Asian Pears, Daikon Slaw, Edamame, Roasted Sesame Dressing | 24

Nashville Hot Chicken Salad
Tomato, Cucumber, Black-eyed Peas, Pickled Vegetables, Blue Cheese Crumbles, Blue Cheese Dressing | 19

HANDHELDS

Gluten free bread, buns & pasta available upon request for a $2 upcharge

Social Cheeseburger
Single | 14, Double | 17, Triple | 19
LTOP, Special Sauce, American Cheese
Add Sautéed Onions | 2, Add Bacon | 2

Animal Style Burger
Mustard-Seared Patties, LTP, American Cheese, Caramelized Onions, 1000 Island | 18

Dry Rub Burger
Bacon, Smoked Gouda, House BBQ, Pickles, Fried Onion, Jalapeño Aioli | 19

Fried Chicken Sandwich
Jalapeño Aioli, Slaw, Pickles, Martin's Potato Roll | 16
Make It Nashville | 1

Slow Roasted Prime Rib Sandwich*
1/2 Pound Shaved Prime Rib, Caramelized Onions, Fontina Cheese | 23

Grilled Chicken Sandwich
Smoked Bacon, Fontina Cheese, Garlic Aioli, LTO House-Made Focaccia Bread | 17

LUNCH FOR 15

Soup & Salad
Bowl of Soup, Choice of Greens or Chop Salad

Fried Chicken
2pc Mashed Yukon Potatoes • 4pc, Half Chicken | 25
Make It Nashville Hot | 1

Blackened Shrimp Tacos
Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw, Cotija, Habanero Salsa, Steamed Rice

Fried Chicken Pimento Mac
Smoked Jalapeños, Pimento Cheese Sauce

Truffled Grilled Cheese
Taleggio, White Cheddar, Fontina, Truffle, Tomato Soup

Chicken Pot Pie
White Wine Braised Chicken, Green Peas, House Pastry

Creamy Turkey Club
Chive Cream Cheese, Applewood Bacon, Romaine, Tomato, Avocado, Honey Mustard, Sweet Potato Fries

Fried Chicken Tenders
Honey Mustard, Fries
Make It Nashville Hot | 1

FAVORITES

Fresh Mississippi Catfish
Cornmeal Fried, Sweet Potato Fries, Remoulade | 24

Braised Duroc Pork Shoulder
Cheesy Grits, Collard Greens, House-Made Cornbread | 19

Chicken Fried Steak
Angus Sirloin, Chorizo Verde Gravy, Peas & Onions, Mashed Yukon Potatoes | 18

Korean Steak Tacos*
Bulgogi Marinated, Steamed Rice | 17

Grilled Salmon* (gf)
Mashed Yukon Potatoes, Grilled Asparagus, Lemon-Thyme Beurre Blanc | 21

Shrimp & Grits (gf)
Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 20

Crab & Shrimp Stuffed Salmon* (gf)
Blue Crab, Brie Cheese, Lemon-Thyme Beurre Blanc, Mashed Yukon Potatoes, Grilled Asparagus | 25

Third Street Meatloaf
Angus Beef, Andouille Sausage, Mashed Yukon Potatoes, Green Peas, Demi | 16

gather
YOUR SEAT AT THE TABLE.
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GUMMIT HOSPITALITY GROUP

DINNER

THIRD STREET SOCIAL

SEASONAL

Grilled Beet & Avocado Salad (gf)
Red Leaf Lettuce, Goat Cheese, Shaved Red Onion, Charred Avocado, Toasted Pepitas, Pumpkin Seed Vinaigrette | 14

Add To Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Shrimp & Kabocha Squash Pasta
Roasted Kabocha Squash, Baby Kale, Brown Butter Cream, Sherry Mushrooms, Romano, Crispy Sage | 27

Smoked & Charred Half Chicken
House Brined, Savory Spice Rubbed, Honey Baby Carrots, Greek Yogurt, Harissa | 25

COCKTAILS

The Truman Old Fashioned
Maker's Mark Bourbon, Dry Curaçao, Sugar, Angostura Bitters, House-Brandied Cherries | 15

Blackberry Bourbon Smash
JTS Brown Bourbon, Blackberry, Fresh Lemon, Mint | 12

Apple Cider Margarita
Mi Campo Blanco Tequila, Apple Demerara, Orange Liqueur, Fresh Lime, Cinnamon Sugar | 13

Orange Ginger Refresher
Domaine de Canton Ginger Liqueur, Orange, Ginger Beer, Fresh Mint | 11

Football Mom
Deep Eddy Pineapple Vodka, Fresh Strawberries, Pineapple Juice, Lemon, Simple | 13

Sangria
Seasonal Wine, Spirits, Fresh Fruit | 11

Pear Ginger Social
J. Rieger Vodka, Pear, St-Germain, Fresh Lemon, Ginger Beer | 13

Cilantro Jalapeño Margarita
Hornitos Plata Tequila, Triple Sec, Jalapeño, Fresh Lime, Cilantro, Cucumber | 14

Blackberry Gin Cooler
Tom's Town Gin, Domaine de Canton, Blackberry, Fresh Lemon, Agave | 13

Espresso Martini
360 Vanilla Vodka, Lavazza Espresso, Kahlúa, Crème de Cacao | 15

ZERO-PROOF non-alcoholic

Third Street Press
Raspberries, Basil, Pepper Simple, Soda, Sprite | 10

Dreamsicle
Pineapple, Orange, Lemon, Lime, Coconut Cream | 9

Yuzu Pear Spritz
Pear Nectar, Yuzu Citrus, Non-Alcoholic Sparkling Wine, Thyme | 12

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STARTERS & SHAREABLES

Mini Cheddar Biscuits
Buttermilk Drop Biscuits, Honey-Butter Glaze | 7

Deviled Eggs (gf)
House Made, Cornichon Pickles, Brown Sugar Bacon | 12

Crispy Fried Brussels & Cauliflower
Jalapeño Aioli, Malt Vinegar Aioli | 15

Pimento Cheese
Tillamook Aged White Cheddar, Buttered Crackers, Nueske's Summer Sausage | 12

Bōru Fries
Sweet Potato Fries, Pork Belly, Kimchi, Curry-Lime Aioli, Fried Egg | 15

Smoked Salmon Dip
House-Smoked Salmon, Sauce Gribiche, Toasted Focaccia | 17

Korean Steak Tacos*
Bulgogi Marinated, Daikon Slaw, Kimchi Mayo | 17

Pork Belly Burnt Ends
Smoked, Dry Rubbed, Charred BBQ, House-made Cornbread | 16

Creole BBQ Shrimp
Creole Butter Shrimp, Grilled Baguette | 17

Blackened Shrimp Tacos
Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw, Cotija, Habanero Salsa | 16

Nashville Hot Wings
Double Fried, Hot Pepper Oil, Ranch | 14

Social Chef's Board
House Selection of Charcuterie & Cheeses | 29

Smoked & Charred Buffalo Wings
Buttermilk Blue Cheese Dressing | 14

ADD-ON

Grilled Asparagus | 9
Grilled Broccoli | 8
House-made Cornbread | 6
Egg on Anything | 2.5
Mashed Yukon Potatoes | 8
Smoked Gouda Mac & Cheese | 10
Collard Greens | 9
Fries | 7
Sautéed Greens | 7
Cheesy Grits | 8
Au Gratin Potato | 9

SOUP & SALAD

Soup House-Made | 9

Add to Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Bacon Iceberg Wedge (gf)
Nueske's Slab Bacon, Danish Blue Cheese, Red Onions, Blue Cheese Dressing, Grape Tomato, Fresh Dill | 15

House Greens
White Cheddar, Grape Tomato, Cucumbers, Croutons, Choice of Dressing | 10

Chop Salad (gf)
Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Grape Tomato, Romano, Herb Vinaigrette | 13

Grilled Salmon "Caesar"*
Charred Avocado, Chayote Squash, Grape Tomato, Romano, Buttery Breadcrumbs, Green Goddess Dressing | 22

Korean Steak & Noodle Salad*
Ramen Noodles, Greens, Asian Pears, Daikon Slaw, Edamame, Roasted Sesame Dressing | 24

Nashville Hot Chicken Salad
Tomato, Cucumber, Black-eyed Peas, Pickled Vegetables, Blue Cheese Crumbles, Blue Cheese Dressing | 19

HANDHELDS

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Social Cheeseburger
Single | 14, Double | 17, Triple | 19
LTOP, Special Sauce, American Cheese
Add Sautéed Onions | 2, Add Bacon | 2

Animal Style Burger
Mustard-Seared Patties, LTP, American Cheese, Caramelized Onions, 1000 Island | 18

Dry Rub Burger
Bacon, Smoked Gouda, House BBQ, Pickles, Fried Onion, Jalapeño Aioli | 19

Fried Chicken Sandwich
Jalapeño Aioli, Slaw, Pickles, Martin's Potato Roll | 16
Make It Nashville | 1

Slow Roasted Prime Rib Sandwich*
1/2 Pound Shaved Prime Rib, Caramelized Onions, Fontina Cheese | 24

Grilled Chicken Sandwich
Smoked Bacon, Fontina Cheese, Garlic Aioli, LTO House-Made Focaccia Bread | 17

45oz Tomahawk Ribeye* for Two
Certified Angus Beef, Grilled Asparagus, Potatoes Au Gratin, Bearnaise, Chimichurri, Demi Glace | 110

FAVORITES

Fried Chicken
Half Chicken, Mashed Yukon Potatoes | 25
Make It Nashville Hot | 1

Chicken Pot Pie
White Wine Braised Chicken, House Pastry | 23

Hawaiian Ribeye*
Soy Glazed, Steamed Rice, Chilled Cucumber Salad | 46

Third Street Meatloaf
Angus Beef, Andouille Sausage, Mashed Yukon Potatoes, Green Peas, Demi | 22

Crab & Shrimp Stuffed Salmon* (gf)
Blue Crab, Brie Cheese, Lemon-Thyme Beurre Blanc, Mashed Yukon Potatoes, Grilled Asparagus | 34

Chicken Fried Steak
Angus Sirloin, Chorizo Verde Gravy, Peas & Onions, Mashed Yukon Potatoes | 25

Braised Duroc Pork Shoulder
Cheesy Grits, Collard Greens, House-Made Cornbread | 28

Angus Beef Filet*
Potatoes Au Gratin, Grilled Asparagus, Demi Glace | 44

Fresh Mississippi Catfish
Cornmeal Fried, Sweet Potato Fries, Remoulade | 24

Fried Chicken Tenders
Honey Mustard, Fries | 20
Make It Nashville Hot | 1

Fresh Salmon* (gf)
Simply Grilled or Skillet-Blackened, Grilled Asparagus, Mashed Yukon Potatoes, Lemon-Thyme Beurre Blanc | 30

Shrimp & Grits (gf)
Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 29

THIRD STREET SOCIAL CLASSIC PRIME RIB*

Slow Roasted Angus Beef, Au Jus, Horseradish Cream
12oz Single Cut | 46
16oz TSS Cut | 49

Served Every Friday & Saturday after 4pm

gather
YOUR SEAT AT THE TABLE.
SCAN.
JOIN.
EARN.
REPEAT.
SUMMIT HOSPITALITY GROUP