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

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

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

ENTREES

Roasted Turkey
Mashed Potatoes, Cornbread Dressing, Green Beans, Cranberry Sauce, House Made Turkey Gravy | 28

Crab & Shrimp Stuffed Salmon
Blue Crab, Brie Cheese, Herb Beurre Blanc | 34

Slow Roasted Angus Prime Rib*
Mashed Yukon Gold Potatoes, Au Jus, Horseradish Cream, Asparagus | 55

Braised Duroc Pork Shoulder
Mashed Potatoes, Collard Greens, Cornbread | 28

Brown Sugar Glazed Ham
Sweet Potato Casserole, Green Beans, Cheesy Corn, Brown Sugar Glaze | 26

ADD ONS

Turkey or Ham *Add To Any Entrée* | 14
Smoked Gouda Mac 'n' Cheese | 10
Cheesy Bacon Corn | 10
Collard Greens | 9

SOUP & SALAD

Roasted Butternut Squash Bisque | 9
Add To Any Salad: Grilled Chicken | 10, Grilled Salmon | 12*

Bacon Iceberg Wedge
Nueske's Slab Bacon, Danish Blue Cheese, Blue Cheese Dressing, Red Onions, Cherry Tomatoes, Fresh Dill | 15

Chop Salad
Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Cherry Tomato, Romano, Herb Vinaigrette | 13

House Greens
White Cheddar, Cherry Tomatoes, Cucumbers, Croutons, Choice of Dressing | 10

COCKTAILS

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

Blackberry Bourbon Smash
JW Dant 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

DESSERT

Pumpkin Pie Fresh Whipped Cream | 6

THIRD STREET SOCIAL

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns. 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. Parties of 8 or more: an automatic 20% gratuity will be added.*