JNIONSOCIAL

EAT+LOCAL

LONGBREADS

GRILLED CHICKEN LONGBREAD 16.

confit pepper, onion, whipped feta, fresh herbs, arugula, olive oil

VEGETARIAN LONGBREAD 15.

arugula pesto, blistered tomato, fresh mozzarella, pickled onion

DUCK CONFIT LONGBREAD 17.

fontina cheese, duck confit, frisee, balsamic reduction

OYSTERS

CHILLED RAPPAHANNOCKS 16/32. cocktail, mignonette, lemon, horseradish

GRILLED RAPPAHANNOCKS 16/32 parmesan, parsley, butter, garlic crumb

FAVORITES

ERENCH TOAST STICKS orange honey butter, maple syrup

11. FRIED PICKLES buttermilk remoulade

9.

10.. FRUIT PARFAIT mixed berries, greek yogurt, house made granola

garlic and parsley, harissa aioli and ketchup 8.

EGGS

QUICHE LORRAINE crisp bacon, caramelized onions, gruyere, in a flaky crust 14

SOCIAL BREAKFAST choice of egg, meat and toast with breakfast potatoes

14. WESTERN OMELET ham, onions, bell pepper and cheddar cheese

EGG WHITE OMELET 14. spinach, mushroom, swiss cheese

BENEDICTS

TRADITIONAL 13. canadian bacon, hollandaise

FLORENTINE spinach and mushrooms with chive hollandaise

16. SMOKED SALMON smoked salmon, hollandaise

16. BLUE CRAB old bay, hollandaise

FEATURES

with orange honey butter

BLUEBERRY RICOTTA PANCAKES 14. pancakes mixed with creamy ricotta and fresh blueberries, served

BANANAS FOSTER FRENCH TOAST 14.

thick sliced challah bread, rum maple

BUTTERMILK BELGIAN WAFFLE topped with fresh berries and vanilla whipped cream

15. DUCK HASH duck leg confit, potatoes, onion, bell pepper, two poached eggs, hollandaise

STEAK AND EGGS 10oz bistro filet, choice of eggs

SHRIMP AND SMOKED GOUDA GRITS 18

creamy grits with smoked gouda, sauteed shrimp, tasso ham and a spicy cajun gravy

14. RISCUITS AND GRAVY house made biscuits

12. PAGELS AND LOX house cured salmon, avocado, tomato jam, pickled red onion, cream cheese

SANDWICHES WITH HOUSE FRITES OR SIDE SALAD

BREAKFAST SANDWICH 12. choice of english muffin, biscuit, croissant, meat, cheese and style of egg

BACON CHEDDAR BURGER 16. 8oz burger with aged sharp cheddar, crisp bacon, red wine shallot aioli

GRILLED ROSEMARY CHICKEN 14. rosemary marinated chicken. smoked gouda cheese, bibb lettuce, maple mustard, bacon, tomato

14. CRAB BALT pan seared crab cakes, bacon, avocado, bibb lettuce, fresh tomato

CAROLINA PORK BBQ 13. house smoked pork butt, crispy shallots apple fennel slaw

GRILLED CHEESE 12. gruyere, cheddar, Lacon, tomato

3 pork bbg, cheddar burger or lamb

SIDES

multigrain toast, bagel, biscuits. croissant, smoked gouda grits, breakfast potatoes, fruit cup,

6- bacon, canadian bacon, sausage links, sausage gravy

SOUPS & SALADS

ADD GRILL FD CHICKEN, 4, STEAK 6, SHRIMP 6

LOCAL GREENS SALAD farm greens, seasonal vegetables, red wine herb vinaigrette

KALE ROMAINE CAESAR SALAD 12. housemade garlic caesar dressing, sourdough croutons. shaved parmesan

BURATTA 13. arugula pesto, grilled focaccia, confit peppers and onions

8. FRENCH ONION SOUP caramelized onions braised in sherry, beef and chicken broth, garlic croutons, gruyere cheese

MARYLAND CRAB SOUP 8. tomato old bay broth, corn, green beans, peas, onion, celery, carrot, backfin crab claw garnish

DESSERT

POT DE CREME WITH GRAHAM 10. CRACKER STREUSEL

APPLE PIE WITH BOURBON CARAMEL 10.

PUMPKIN ROULADE WITH CREAM CHEESE ICING AND CARAMEL 10

RED VELVET CHEESECAKE 10.

BRUNCH COCKTAILS

KALE MARY 12.

vodka, kale, celery, ginger, lime juice

VEGAN MARY 12.

vodka, house vegan mix, horseradish, garnished with seasonal vegetables

SOCIAL BLOODY MARY 10:

vodka, house-made mix, garnished with lemon, lime and celery stalk

CLASSIC MIMOSA 9.

sparkling wine, fresh orange juice

BELLINI 9.

sparkling wine, mango puree