

SMALL BITES

- Chesapeake Bay Hand Cut Fries** 8
Crisp hand cut fries seasoned with Old Bay
- Beer & Whiskey Battered Onion Rings** 12
A tower of sweet Spanish onions with a double battered dip. Served with ranch and horseradish aioli dressings. Perfect with a shot of whiskey or a cold glass of beer
- Loaded Tater Tots** 12
Smothered in cheddar beer sauce and topped with diced smoked pork belly and green onions
- Pretzel Sticks** 12
Served with Fat Tire beer cheese & whole grain mustard
- Social House Tso Cauliflower** 15
Our unique take on General Tso's recipe. Deep fried cauliflower florets smothered in Thai chili sauce. Served with ginger aioli for dipping
- Tuna Poke*** 18
Cubed Ahi Tuna, served with a sweet and spicy soy sauce, topped with crisp tortilla strips and scallions
- Carolina Pork Sliders (3)** 15
Slow cooked barbecue pork sliders on fresh brioche rolls, served with coleslaw

SHAREABLES

- Mac & Jack** 13
Cavatappi pasta tossed with Fat Tire beer cheese and topped with freshly made bread crumbs. Add red Argentine Shrimp \$8, add chicken for \$7
- Potstickers** 15
Six (6) seared pork dumplings served with Asian slaw and Social House dipping sauce
- Meatballs** 16.5
Three (3) jumbo all-beef meatballs smothered in marinara sauce and topped with Parmigiana-Reggiano cheese
- Crispy Buttermilk Calamari** 17.5
Lightly breaded calamari fried with cherry peppers. Topped with Parmesan cheese and served with our homemade marinara for dipping
- Tuna Poke Nachos** 18
Cubed Ahi Tuna served on fried wontons, drizzled with sweet and spicy soy sauce, chipotle mayo, and topped with cilantro jalapenos
- Skillet Beef Tenderloin Tips*** 18.5
Cubed filet mignon prepared to temp and served with a Dijon cream dipping sauce
- Dynamite Shrimp** 14.5
Crispy shrimp tossed in a Social House creamy spicy sauce

SOUPS

- Tomato Basil** 9
- Gumbo** 10
Bourbon chicken, shrimp & Okra

ENTREE GARDEN GREENS

- Add Chicken \$7, add Shrimp \$8, add Steak \$8, add Salmon \$8
Salad Dressings: Buttermilk Ranch, Honey Mustard, Balsamic Vinaigrette, Garlic lemon Vinaigrette, Oil & Vinegar
- House Salad** 12
Mixed greens and crisp romaine lettuce, tomatoes, cucumbers, crumbled goat cheese, and candied pecans tossed with balsamic vinaigrette
- Social House Chop Salad** 13
Mixed greens and crisp romaine lettuce tossed in buttermilk ranch dressing, mixed with sweet corn, tomatoes, scallions, Monterey jack cheese and herb croutons
- Caesar** 13
Romaine lettuce tossed with house made Caesar dressing and topped with herb croutons and freshly grated Parmesan cheese
- Traditional Wedge** 13.5
A crisp iceberg wedge topped with pork belly, diced tomatoes, cucumbers and bleu cheese crumbles, served with bleu cheese dressing

BURGERS

- Our burgers are one half pound of prime Angus Beef, grilled to perfection and served with Hand Cut Fries.
Cheese Options: Yellow Cheddar, Swiss, Bleu, Ghost Pepper Jack or Wisconsin White Cheddar \$1
- Social House Burger*** 16
Chopped chuck and short rib burger, half pound grilled to perfection and served with lettuce, tomato, onion, pickle on a toasted brioche roll. Add cheese \$1, add bacon \$2
- Hickory Burger*** 18
Topped with crispy bacon, crispy onion straw, mixed cheese and hickory BBQ sauce
- California Burger*** 18
Sliced avocado, applewood smoked bacon, pepper jack cheese, and hand breaded onion straws
- Hangover Burger*** 18
Topped with American cheese, bacon, over-easy egg, Social House Sauce, caramelized onion on a toasted Brioche roll

TEMPERATURE GUIDE

- Well – hot, cooked through Med-Rare – warm red center
Med-Well – slight pink center Rare – cool, red center
Medium – pink center

LIVE MUSIC

Fridays AND Saturdays
Check our Social and Website for more information!

CATERING

Ask Us About Catering Your Next Event!

GIFT CARDS

Please ask your server for more information

SOCIAL HOUR

Monday - Friday | 3 PM - 6 PM
Ask your server for our current social hour specials!

*Denotes healthy menu selections

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness.

HANDHELDS

Served with our Signature Hand Cut Fries

All handhelds are served with a fresh pickle spear and side of hand-cut fries.

Social House Cuban	18.5
Pulled pork carnitas, seared pork belly, Swiss cheese, pickles and mustard served on ciabatta bread	
Loaded Grilled Cheese	15.5
Avocado, Applewood smoked bacon, tomato, Wisconsin white cheddar and yellow cheeses, with scallion aioli served on grilled sourdough bread	
Chicken Club	17.5
Grilled chicken breast served with Applewood smoked bacon, Swiss cheese, tomato, bibb lettuce and mayo served on organic multi grain bread	
Steak Sandwich*	20.5
Grilled marinated 8 oz. flank steak with caramelized onions, garlic, chive cheese and served on ciabatta bread	
Salmon BLT*	21.5
Seared salmon served with chipotle aioli, lettuce, tomato and bacon on ciabatta bread	

FLATBREADS

Margherita	14.5
Zesty Tomato sauce topped with tomatoes, mozzarella cheese and fresh basil	
Pollo	15.5
Grilled marinated chicken, pesto, kalamata olives and caramelized onions with mozzarella cheese	
Pepperoni	15.5
Marinara sauce with spicy pepperoni, topped with Parmigiana-Reggiano and mozzarella cheese	

STREET TACOS

Three (3) tacos served in fresh corn tortillas, ∞

Chicken with pineapple salsa	16.5
Carnitas with pico de gallo and radish	16.5
Shrimp with pineapple salsa	17.5
Fish with Asian coleslaw, avocado and chipotle aioli	17.5
Tuna Poke* with avocado, chipotle aioli and radish	17.5
Combo*	18.5

SIDES

Roasted Brussel Sprouts w/ Bacon	8.5
Sautéed Mushrooms	8.5
Vegetable of the Day	8.5
Petite House Salad	9.5

DESSERTS

Homemade Banana Bread Pudding	9
Lava cakes served with a scoop of ice cream	9
Key Lime Pie	9
Seasonal Dessert	9

BIG PLATES

Socialaya - Jambalaya ∞	24.5
Sautéed shrimp, andouille sausage, chicken, tomato, scallions and penne pasta tossed in Cajun sauce	
Poke Rice Bowl*	21.5
Spicy soy-ginger marinated tuna over white rice with Asian slaw, avocado, cucumber, radish and topped with spicy mayo and ginger	
Fish and Chips	21.5
Beer battered Alaskan cod filet, served with grilled lemon, tartar sauce, coleslaw and hand cut fries	
Old Charleston Shrimp and Grits	22.5
Shrimp topped with scallions, mushrooms, red peppers and bacon served over creamy stone ground grits with cheddar jack cheese	
Pan Seared Norwegian Salmon* ∞	27
Salmon filet served over sautéed spinach, roasted grape tomatoes, artichoke hearts and roasted red pepper cream sauce.	
Southern Chicken & Waffles	21.5
Crispy chicken and Belgian pearl waffles with a side of rosemary agave syrup	
Classic Prime Steak Frites*	25.5
The finest grain fed Midwest beef, hand selected for exquisite marbling and delicious flavor. Served with brandied peppercorn sauce, fresh vegetables and our signature hand cut fries	
Grilled Fajitas*	
Sizzling fajitas filled with onions, bell peppers, shredded cheese, pico de gallo, guacamole, sour cream served in flour tortillas alongside rice, beans and shredded lettuce	
Veggie	19.5
Chicken	21.5
Steak	23.5
Combo (2)	23.5

AWARD WINNING WINGS

10 wings	17.5	20 wings	34
15 wings	25	30 wings	47
Cajun 🔥🔥		Medium 🔥🔥	
Carolina Reaper 🔥🔥🔥🔥		Memphis Dry Rub	
Chesapeake		Mild 🔥	
Garlic Parmesan		Scorpion	
Greek Wing Sauce		Spicy Caribbean 🔥🔥	
Honey BBQ		Spicy Garlic 🔥🔥🔥	
Honey Chipotle		Spicy Crab 🔥🔥	
Honey Mustard		Spicy Ranch 🔥🔥	
Hot 🔥🔥🔥		Spicy Thai 🔥	
Island Dry Rub		Sweet Red Chili 🔥🔥	
Lemon Pepper		Teriyaki	
Mango Habanero 🔥🔥🔥		Terminal 🔥🔥🔥🔥	
Maple Bourbon Bacon			

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