

SIDES

SUNCHOKES LYONNAISE 12 caramelized onions, toasted almonds, garlic, shallot butter	WHIPPED POTATOES 11 kennebec potatoes, garlic, butter, salt, white pepper
FIELD MUSHROOM RAGOÛT 16 puff pastry bouchée with cream stewed mushrooms, herbs, crisp potato threads	KENNEBEC FRIES 9 house-cut kennebec potatoes, salt, pepper
SUGAR SNAP PEAS 12 snap peas, dijon mustard, horseradish, garlic, shallot butter	ROSEMARY ONION RINGS 15 crisp panko crust, prosciutto aioli
*GRILLED ASPARAGUS 12 lemon vinaigrette, soft poached egg	CHARRED BROCCOLI AND CAULIFLOWER 15 baby cauliflower, broccolini, tomato-olive oil marinade, grill charred, parmesan, grilled lime

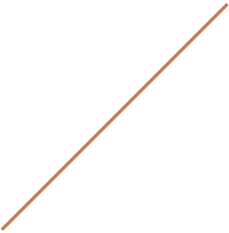
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DESSERTS

BANANA CREAM PIE 12 roasted banana custard pie, whipped cream, crispy plantain, brown sugar boba, miso caramel	JACK KING'S PINEAPPLE UPSIDE DOWN CAKE 12 pineapple upside down cake, miso caramel sauce, vanilla gelato
BLOOM 15 a tiramisu of whipped mascarpone, genoise cake, hibiscus tea, fresh and dried berries	SOMETHING IN THE ORANGE 17 white-chocolate orange filled with citrus mousse, chocolate crumble, tuille cookies
CHOCOLATE-CARAMEL CAKE 12 chocolate and caramel buttercream cake, strawberry zabaglione, whipped cream	GELATO 10 vanilla, chocolate, chef's pick

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

ABERDEEN



SOCIAL HOUSE

APPETIZERS

CHORIZO EMPANADAS 16 spicy chorizo, manchego cheese, served with a white corn hummus and microgreen salad	*TUNA TARTARE 19 fresh ahi, saffron aioli, caper berries, oven dried tomatoes, crostini
SMOKED SALMON DEVEILED EGGS 16 wasabi tobiko, crispy bacon chip, microgreens	*STEAK TARTARE 22 beef tenderloin coupled with roasted bone marrow, served with crostini, sorrel coulis
LOBSTER GNUDI 28 lobster-ricotta dumplings, arugula, grated parmesan	CAPRI STUFFED PEPPER 14 ground chicken, pine nuts, spinach, golden raisins, mixed italian cheeses
SEAFOOD AND GRITS 27 lobster, shrimp, scallops, in a rich lobster demi-glace over savory grits	*WTF! ROLL 29 spicy lobster, sweet soy dried A-5 wagyu, unagi, crispy potato threads, wasabi vinaigrette
A-5 WAGYU PEROGI 25 wagyu, shiitake mushrooms, unagi sauce, topped with a ginger crème fraîche	PIGGY BAO BUNS 17 fischer farms cured pork belly, house made bao buns, miso slaw, hoisin

SOUP & SALAD

FRENCH ONION 13 slow cooked with caramelized onions, crostini crumbles, gruyere foam	
CORN CHOWDER 11 sweet corn, potatoes, cream, bacon dust	
BIBB AND BLUE 16 shropshire blue veined cheddar, bibb lettuce, lardons, roasted tomatoes, blue cheese dressing	ASH SALAD 12 mixed greens, tomato, red onion, crostini crumbles, served in a cucumber collar, lemon vinaigrette
*CAESAR SALAD 15 baby romaine gem lettuce, crostini crumbles, shaved parmesan, soft poached egg	*NIÇOISE SALAD 24 seared tuna, hardboiled egg, yukon potatoes, haricot verts, mixed greens, niçoise olives, tomatoes, pickled carrots, corn vinaigrette

ENTREES

*SEASONAL SALMON 37 chef's selection of seasonal salmon, skin on and simply grilled, confit of field mushrooms and asparagus, horseradish-chive buerre blanc and whipped potatoes	SMOKED SHORT RIB 34 ramen braised, smoked short rib, kombu, shiitake, bok choy, samosa dumplings
*MISO BLACK COD 38 phở cá, bok choy, lotus root, soba noodles	PORK CHOP AL PASTOR 36 long-bone fischer farms duroc chop, al pastor marinade, grilled pineapple
SEA SCALLOPS 37 stir fry vegetables, crispy rice cake, almond-red curry sauce,	CAPRI LASAGNA BOLOGNESE 24 capri's classic lasagna of veal bolognese, mozzarella, béchamel sauce, basil pesto
LOBSTER BLT 29 lobster, saffron aioli, nueske bacon, bibb lettuce, tomato, brioche bun served w/fries	ASH SMASH BURGER 22 white cheddar, heirloom tomato, bibb lettuce, prosciutto aioli, brioche, w/fries
TROPICAL EMBER CHICKEN 34 caribbean marinated and smoked airline chicken breast, banana bbq sauce, semolina porridge, pineapple relish	

STEAK

*PRIME RIBEYE 68 14oz usda prime	*DRY AGED NY STRIP 72 55-day dry aged, 12oz usda prime
*TOURNEDOS ROSSINI 48 twin petite filets, crostini, foie gras, madeira-veal sauce, whipped potatoes, broccolini	*HERB GRILLED RACK OF LAMB 38 4-bone rack of australian lamb, herb grilled with natural jus, giant bean stew, sautéed carrot curls

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