

SIDES

CHARRED BROCCOLINI AND CAULIFLOWER 15 grill charred baby cauliflower, broccolini, tomato-olive oil marinade, parmesan, grilled lime	POTATO PILLOWS 14 airy potato puffs, flash fried with garlic butter and parmesan
FIELD MUSHROOM RAGOÛT 16 puff pastry bouchée with cream-stewed mushrooms, herbs, crisp potato threads	WHIPPED POTATOES 11 kennebec potatoes, garlic, butter, salt, white pepper
SUGAR SNAP PEAS 12 snap peas, dijon mustard, horseradish, garlic, shallot butter	TRUFFLED MAC N CHEESE 16 cavatappi pasta, truffled white cheddar cream, truffle-herb crust
*GRILLED ASPARAGUS 12 lemon vinaigrette, soft poached egg, garlic, shallot butter	ROSEMARY ONION RINGS 15 crisp panko crust, prosciutto aioli

DESSERTS

BANANA CREAM PIE 12 roasted banana custard pie, whipped cream, crispy plantain, brown sugar boba, miso caramel	CARROT CAKE 14 our tribute to a nostalgic classic with crushed pineapple, walnuts, and coconut, cream cheese icing
APPLE PIE 14 fresh apples baked in a french custard, almond crumble, buttermilk ice cream	SOMETHING IN THE ORANGE 17 white-chocolate orange filled with citrus mousse, chocolate crumble, and tuile 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 17
spicy chorizo, manchego cheese, served with a white corn hummus and microgreen salad

SMOKED SALMON DEVEILED EGGS 17
wasabi tobiko, crispy bacon chip, microgreens

LOBSTER GNUDI 28
lobster-ricotta dumplings, arugula, grated parmesan

SEAFOOD AND GRITS 27
lobster, shrimp, scallops, in a lobster demi-glace over savory grits

WAGYU PEROGI 25
wagyu, shiitake mushrooms, unagi sauce, with ginger crème fraîche

*TUNA TARTARE 21
fresh ahi, saffron aioli, caper berries, oven dried tomatoes, crostini

*STEAK TARTARE 22
beef tenderloin coupled with roasted bone marrow, served with crostini

CAPRI STUFFED PEPPER 16
ground chicken, pine nuts, spinach, golden raisins, mixed italian cheeses

*WTF! ROLL 29
spicy lobster, sweet soy, dried wagyu, unagi, crispy potato threads, wasabi vinaigrette

PIGGY BAO BUNS 17
cured pork belly,house made bao buns, miso slaw, hoisin

ENTREES

*SOY-MAPLE LACQUERED SALMON 34
purple yam mash, gorgonzola, crisp granola

*MISO BLACK COD 38
phở cá, bok choy, lotus root, soba noodles

SEA SCALLOPS 37
stir fry vegetables, crispy rice cake, almond-red curry sauce

LOBSTER BLT 29
lobster, saffron aioli, bacon, bibb lettuce, tomato, brioche bun served w/fries

CHICKEN WELLINGTON 34
airline chicken breast in golden pie dough with mushroom duxelles and carrots, whipped potatoes, haricots verts, date–shiitake veal sauce

SMOKED SHORT RIB 38
ramen braised, kombu, shiitake, bok choy, samosa dumplings

PORK CHOP AL PASTOR 38
long-bone fischer farms duroc chop, al pastor marinade, grilled pineapple

CAPRI LASAGNA BOLOGNESE 26
capri's classic lasagna of veal bolognese, mozzarella, béchamel sauce, basil pesto

ASH SMASH BURGER 23
white cheddar, heirloom tomato, bibb lettuce, prosciutto aioli, brioche, w/ fries

SOUP & SALAD

FRENCH ONION 13
slow-cooked with caramelized onions, crostini crumbles, gruyère 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

*CAESAR SALAD 16
baby romaine gem lettuce, crostini crumbles, shaved parmesan, soft poached egg

PEAR SALAD 13
bosc pears, mulled red wine, gorgonzola, candied walnuts, fresh spinach, balsamic drizzle

*NIÇOISE SALAD 24
seared tuna, hardboiled egg, yukon potatoes, haricot verts, greens, niçoise olives, tomatoes, pickled carrots, corn vinaigrette

STEAK

*PRIME RIBEYE 68
14oz usda prime

*TOURNEDOS ROSSINI 52
twin petite filets, crostini, foie gras, madeira-veal sauce, whipped potatoes, broccolini

*DRY AGED NY STRIP 72
55-day dry aged, 12oz usda prime

*HERB GRILLED RACK OF LAMB 38
six- bone rack of australian lamb, herb grilled with natural jus, giant bean stew, sauteed carrot curls

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