

SIDES

CHARRED BROCCOLINI 15
tomato, olive oil marinade, parmesan, grilled lime

ELOTE 13
roasted corn, crema, cotija cheese

BRUSSELS SPROUTS 14
sweet and spicy finish

*GRILLED ASPARAGUS 12
lemon vinaigrette, soft poached egg
garlic, shallot butter

POTATO PILLOWS 14
airy potato puffs, flash fried, garlic, butter, parmesan

WHIPPED POTATOES 11
creamy potatoes, garlic, butter

TRUFFLED MAC N CHEESE 16
cavatappi pasta, truffled white cheddar cream,
truffle-herb crust

THAI FRIES 14
crispy eggplant fries, sesame-ginger thai bbq

DESSERTS

BANANA CREAM PIE 12
roasted banana custard pie, whipped cream, crispy
plantain, brown sugar boba, miso caramel

PISTACHIO TIRAMISU 16
pistachio and mascarpone cream, light genoise

CHOCOLATE CARAMEL CAKE 12
chocolate and caramel buttercream cake, strawberry
zabaglione, whipped cream

CARROT CAKE 14
our tribute to a nostalgic classic with crushed
pineapple, walnuts, coconut, cream cheese icing

CRÉME BRÛLÉE 14
tones of honey and lavender

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

S O C I A L
H O U S E

APPETIZERS

LAMB RANGOON 17 savory lamb, feta cheese, spicy tomato sauce	*TUNA TARTARE 21 fresh ahi, saffron aioli, caper berries, oven dried tomatoes, crostini
SMOKED SALMON DEVEILED EGGS 17 wasabi tobiko, crispy bacon chip, microgreens	*STEAK TARTARE 22 beef tenderloin with roasted bone marrow, crostini
CRAB CAKES 24 new england style, remoulade	CAPRI STUFFED PEPPER 16 ground chicken, pine nuts, spinach, golden raisins, mixed italian cheeses
CRAB, SHRIMP AND ARTICHOKE DIP 17 blue crab, bay shrimp, artichokes, pita bread	*WTF! ROLL 29 spicy lobster, sweet soy dried wagyu, unagi, crispy potato threads, wasabi vinaigrette
WAGYU PEROGI 25 wagyu, shiitake mushrooms, unagi, ginger crème fraîche	
PORK DUMPLINGS 16 steamed pork shu mai, sweet chili sauce	

SOUP & SALAD

FRENCH ONION 13 traditionally prepared with crouton, and gruyère	
TOMATO BISQUE 13 tomato, cream, herbs, mini grilled cheese	
BIBB AND BLUE 16 shropshire blue veined cheddar, bibb lettuce, lardons, roasted tomatoes, blue cheese dressing	MIXED BERRY AND FETA SALAD 13 fresh berries, citrus vinaigrette, spinach, feta cheese, toasted almonds
*CAESAR SALAD 16 baby romaine gem lettuce, crostini crumbles, shaved parmesan, soft poached egg	*NIÇOISE SALAD 24 seared tuna, hard-boiled egg, yukon potatoes, haricot verts, greens, niçoise olives, tomatoes, pickled carrots, corn vinaigrette

ENTREES

*SEASONAL SALMON 35 pan-seared seasonal salmon, saffron risotto, broccoli, goat cheese pesto	SMOKED SHORT RIB 38 slow-braised, smoked short rib, tomato broth, olives, artichokes
*MISO BLACK COD 38 aromatic broth, bok choy, lotus root	PORK CHOP AL PASTOR 38 long-bone duroc chop, al pastor marinade, grilled pineapple
SEA SCALLOPS 37 stir-fry, almond, red curry sauce	CAPRI LASAGNA BOLOGNESE 26 capri's classic lasagna of veal bolognese, mozzarella, bechamel sauce, basil pesto
LOBSTER BLT 29 lobster, saffron aioli, bacon, bibb lettuce, tomato, brioche, w/ fries	ASH SMASH BURGER 23 white cheddar, heirloom tomato, bibb lettuce, prosciutto aioli, brioche, w/ fries
CRISPY CHICKEN 34 panko-crusted chicken breast, field mushrooms, creamy spaetzle, capers	

STEAK

*PRIME RIBEYE 68 14oz usda prime	*CHEF'S TRIO 64 dry-aged ny strip, grilled lamb chop, jumbo shrimp, chimichurri
*TWIN PETITE FILETS 38 optional enhancements crab cake 15 • shrimp 15 • rossini 25	*HERB-GRILLED RACK OF LAMB 38 australian lamb, herb-grilled with natural jus

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