



LUNCH

RESTAURANT WEEK \$22.19 *plus tax & gratuity*

STARTERS

RICOTTA CROQUETTES

spicy honey

PAPPAS BRAVAS*

crème fraiche, chipotle peppers

BRUSSELS SPROUTS*

“Caesar” dressing, parmesan

CAESAR SALAD*

romaine hearts, fresh tomatoes,
garlic croutons, parmesan

MAINS

THE SOCIAL BURGER*

caramelized onions, sautéed mushrooms,
onion cheddar cheese,
house-made steak sauce, crispy fries

GRILLED CHEESE*

prosciutto, fontina, mozzarella, cheddar
with crispy fries

GRILLED CHICKEN SANDWICH

sun-dried tomato aioli,
pickled cucumbers, lettuce, tomato,
fontina, bacon, crispy fries

SUMMER VEGETABLE SALAD*

tomatoes, corn, red onions, roasted red
pepper, black beans, arugula,
shaved parmesan, balsamic glaze

MARGHERITA PIZZA*

tomato sauce, mozzarella, parmesan,
basil, olive oil

BEE STING PIZZA*

soppressata, chile oil, honey, mozzarella,
oregano, parmesan

DESSERT

CHOCOLATE BROWNIE

gluten free brownie,
chocolate sauce, vanilla ice cream,
whipped cream

SORBET

DRINKS

HUDSON SMASH

bourbon, orange bitters,
grapefruit simple syrup, ginger beer

11.00

PEACH PAPRIK

silver tequila, peach puree,
prickly pear liqueur, fresh lemon juice

11.00

CU-TINI

cucumber vodka, St Germain,
fresh lime juice, mint

11.00

LYCHEE MARTINI

citron vodka, red wine- citrus liqueur,
lychee puree, lychee liqueur

11.00

AUTUMN OLD FASHION

rye, demerara sugar, apple bitters,
muddled luxardo cherry

11.00

MEXICAN MULE

silver tequila, fresh lime, ginger beer

11.00

MANHATTAN COMES TO STAMFORD

bitter-ginger infused bourbon,
sweet vermouth

11.00

BEDFORD STREET SANGRIA

rosé wine, brandy, St. Germain,
orange juice, peach liqueur, fresh fruit

10.00



DINNER

RESTAURANT WEEK \$38.19 *plus tax & gratuity*

STARTERS

RICOTTA CROQUETTES

spicy honey

PAPPAS BRAVAS*

crème fraiche, chipotle peppers

BRUSSELS SPROUTS*

“Caesar” dressing, parmesan

OVEN ROASTED CAULIFLOWER*

rosemary oil, muhammara sauce, red pepper

AVOCADO TOAST

filone, guacamole, pistachios,
marinated cherry tomatoes, burrata, balsamic

CAESAR*

romaine hearts, fresh tomatoes, garlic croutons, parmesan

SUMMER VEGETABLE SALAD*

tomatoes, corn, red onions, roasted red pepper,
black beans, arugula, shaved parmesan, balsamic glaze

MAINS

THE SOCIAL BURGER*

caramelized onions, sautéed mushrooms, onion cheddar cheese,
house-made steak sauce, crispy fries

CARBONARA*

pasta, bacon, black pepper, parmesan, cream sauce, poached egg

SPINACH & SHRIMP SALAD

blackened shrimp, bacon, red onions, goat cheese, grilled croutons
cranberry, pine nuts, white balsamic dressing

MARGHERITA*

tomato sauce, mozzarella, parmesan, basil, olive oil

VEGGIE PIZZA*

chopped baby greens, avocado, red onions, haricot vert, balsamic dressing,
roasted red pepper, pesto, tomatoes, mozzarella

FRIED CHICKEN*

“southern” boneless fried chicken,
fingerling potatoes, creamed spinach

BEE STING*

soppressata, chile oil, honey, mozzarella, oregano, parmesan

DESSERT

CHOCOLATE BROWNIE

gluten free brownie, chocolate sauce,
vanilla ice cream, whipped cream

SORBET

DRINKS

HUDSON SMASH

bourbon, orange bitters,
grapefruit simple syrup, ginger beer
11.00

PEACH PAPRIK

silver tequila, peach puree,
prickly pear liqueur, fresh lemon juice
11.00

CU-TINI

cucumber vodka, St Germain, fresh lime juice,
mint
11.00

LYCHEE MARTINI

citron vodka, red wine- citrus liqueur,
lychee puree, lychee liqueur
11.00

AUTUMN OLD FASHION

rye, demerara sugar, apple bitters, muddled luxardo
cherry
11.00

MEXICAN MULE

silver tequila, fresh lime, ginger beer
11.00

MANHATTAN COMES TO STAMFORD

bitter-ginger infused bourbon, sweet vermouth
11.00

POM-ULE

vodka, pomegranate juice, honey, ginger beer
11.00

SEASON OF SPICE

spiced rum, grapefruit juice,
cranberry simple syrup, bitters, fresh cranberries
11.00

BEDFORD STREET SANGRIA

rosé wine, brandy, St. Germain,
orange juice, peach liqueur, fresh fruit
10.00