REFINED COCKTAILS AND CUISINE

PROHIBITION

SOCIAL HOUSE

To Share

CHARCUTERIE BOARD
Chef's selection of meats & cheeses, olives, fig jam, bistro bread — 32

OYSTERS
Creamy horseradish, hot sauce, mignonette (Half Dozen/Dozen) — 19/37

Appetizers

SOUP DU JOUR
Chef's selection — 9

ARANCINI
Saffron and tomato rice, smoked mozzarella, garlic tomato sauce, basil pesto — 18

BURRATA
Squash purée, pumpkin seed brittle, balsamic drizzle, cherry tomatoes, bistro bread — 20

Add Prosciutto Di Parma $5

TUNA TARTARE
Bluefin tuna, spicy ginger soy, avocado, sriracha, taro root chips — 24

BUTTERMILK FRIED OYSTER MUSHROOMS
Spicy ranch, dill pickles — 20

GUACAMOLE & CHIPS
Fresh guacamole, tortilla chips — 16

JUMBO THAI SHRIMP
Red Thai curry — 18

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Appetizers

POLPO ALLA PUTTANESCA Octopus, capers, olives, fried garlic, tomato sugo, bistro bread	24
SMOKED FRIED CHICKEN WINGS Lightly smoked, fried, & tossed with your choice of the following: medium, hot, BBQ, honey ginger, salt & pepper or Cajun spice	17
BRISKET POUTINE Beef-fat-fried fries, cheese curds, smoked brisket, gravy	19
PROHIBITION NACHOS Smoked brisket, tomatillo crema, queso fresco, pickled jalapeños, pico de gallo	20
DEEP FRIED CALAMARI Lemon caper aioli	18

Tacos

VEGETARIAN TACOS Jackfruit, tamarind BBQ sauce, pico de gallo, fried onions	18
FISH TACOS Beer-battered haddock, red cabbage, avocado, cilantro, tomatillo crema	19
BRISKET TACOS Smoked brisket, mozzarella, cheddar, crispy onions, chipotle aioli	20

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Salads

CAESAR SALAD Baby gem lettuce, bacon lardons, parmesan, pangrattato, anchovy parmesan dressing	18
COBB SALAD Chicken, avocado, cherry tomatoes, soft boiled egg, bacon, blue cheese, brown derby dressing	24
BEET WALDORF Roasted heirloom beets, apple butter, pumpkin seed brittle, apples, blue cheese, arugula ADD: chicken (5oz)$7/shrimp $10/salmon(4oz)$10	19

Mussels

THAI MUSSELS Coconut milk, Thai curry paste, bistro bread	20
CALABRESE MUSSELS Roasted red pepper, mint, cherry tomatoes, calabrian chiles, bistro bread	20

Burgers & Sandwiches

All burgers & sandwiches come with a choice of fries or salad

PROHIBITION BURGER

Creekstone USDA Prime chuck & short rib, cheddar, caramelized onions, lettuce, tomato, pickle, brioche bun — 26

SMOKED BRISKET SANDWICH

Smoked brisket, fried onions, BBQ sauce, coleslaw, brioche bun — 24

TURKEY BURGER

Ground turkey, cranberry sauce, brie, lettuce, tomato, pickle, onion, brioche bun — 22

G.G.C.C. SANDWICH (GREEN GODDESS CHICKEN CLUB)

Chicken breast, tomato marmalade, smoked mozzarella, asiago, avocado, bacon, green goddess dressing, bistro bread — 22

LESLIEVILLE GRILLED CHEESE

Prosciutto, buffalo mozzarella, truffle, brioche toast — 22

Pasta

RATATOUILLE CAVATELLI (VEGAN) Sun-dried tomato, ajvar, zucchini, fried eggplant, pumpkin seeds	22
SEAFOOD RISOTTO Saffron and tomato rice, fish stock, jumbo shrimp, calamari, mussels, scallops	30
SEAFOOD LINGUINE Scallops, jumbo shrimp, mussels, calamari, cherry tomatoes, scallions, spicy garlic olive oil	29
MUSHROOM RAVIOLI Walnuts, gorgonzola, chives, pangrattato	27
LAMB SAUSAGE RIGATONI Fried garlic tomato sauce, spinach, black olives	25
SMOKED MAC & CHEESE Smoked mozzarella, asiago, cheddar, parmesan, breadcrumbs, sriracha, chives Add Brisket (4oz) $6	24

Mains

FISH & CHIPS Beer-battered haddock, beef-fat-fried fries, tartar sauce, coleslaw	26
SALMON FILLET Roasted fingerling potatoes, spinach, yellow Thai curry sauce	32
PORK SCHNITZEL Bone-in pork schnitzel, rosemary fingerling potatoes, seasonal vegetables, beef gravy	29
BUTTERMILK FRIED CHICKEN Thyme and parmesan waffle, bourbon vanilla maple syrup	25
SMOKED PORK RIBS Tamarind BBQ sauce, coleslaw, cornbread, beef-fat-fried fries, habanero hot sauce	29
STEAK & FRITES 10oz Creekstone USDA striploin, rosemary butter, truffle fries	39
RIBEYE 14oz Creekstone USDA, roasted baby potatoes, rosemary butter, seasonal vegetables	64