

O.P.

---

# SUNDAY

## BRUNCH

11:30am - 2pm

## LUNCH

11:30am - 4pm

### ARTISAN BREAKFAST PIZZA

#### Breakfast Pizza

sage pork sausage, applewood smoked bacon, trio peppers, red onion, wilted spinach, eggs, EVOO & cheddar-jack cheese / 18

### SOCIAL BENEDICTS

*served with fresh seasonal fruit*

#### Traditional

poached eggs over toasted English muffins, Canadian bacon & topped with hollandaise / 13

#### Crab Cake

poached eggs over panko crusted crab cakes, roasted red pepper, wilted spinach & topped with hollandaise / 15

#### Brisket

poached eggs, brisket, & wilted spinach over English muffins & topped with hollandaise / 14

#### Deep South

poached eggs over buttermilk biscuits topped with sausage gravy & cheddar / 15

### HOT PLATES

#### Buttermilk Chicken Biscuit

fried buttermilk brined chicken stuffed biscuit, smothered in our house made sausage gravy, topped with shredded cheese / 18

#### Social Hash

brisket, shredded Yukon's, red onion & trio pepper hash, topped with poached eggs, shredded cheese & rye toast / 14

#### Quiche

chargrilled asparagus, spinach & goats cheese quiche topped with sundried tomato pesto; served with fresh seasonal fruit / 13

#### The Brunch Burger

10 oz, burger applewood smoked bacon, cheddar, hashed potatoes, baby arugula, a sunny side up egg & hollandaise on a toasted brioche roll / 15



### RISE N' SHINE ELIXERS

**Fully Loaded Bloody / 9**  
the perfect brunch accompaniment

**Mimosas / 9**  
classic champagne and OJ cocktail

**Quaker Special / 48**  
bottle of champagne, carafe of OJ and how ever many glasses you need

See our beverage menu for beer sections and OPSTG favorites!

### ARTISAN PIZZA

*all pizzas are 11 inch, on house made artisan dough  
(a gluten free crust option also available)*

#### Beef on Weck

shaved prime rib, horseradish cream, mozzarella & kummelweck crust / 18

#### Neapolitan

San Marzano tomato, fresh mozzarella, basil oil & asiago cheese / 17

#### Social Wing

braised chicken, garlic oil & mozzarella topped with spiced feta & baby arugula greens / 18

#### Artichoke & Portobello

caramelized onion, gorgonzola, wilted spinach & rosemary EVOO / 17

#### Meatball

house red sauce, ricotta, fresh mozzarella, oregano & dried chili's / 16

#### Pepperoni

classic pepperoni pizza! House red sauce, mozzarella, oregano & pepperoni / 16

#### Sausage

Mineo & Sapio sausage, trio peppers, red onion, mozzarella, dried chili's & roasted garlic EVOO / 17

*Extra toppings add \$1.50 - sundried tomato, wilted spinach, apple wood smoked bacon, green olive, Kalamata olive, black olive, banana pepper, artichoke, anchovy, capers, roasted red pepper, gorgonzola, feta, cheddar, fresh mozzarella, fontina cheese and caramelized onions*

### SALADS - SAVORIES - SANDWICHES

#### O.P. Chopped

romaine, grape tomato, onion, smoked bacon lardoons, creamy gorgonzola dressing & croutons / 9 (add chicken /6)

#### Simply Arugula

pine nuts, shaved parmesan, lemon olive oil dressing / 10  
(add fennel seed & black pepper crusted tuna loin / 9)

#### Cajun Chicken

baby greens tossed in a creamy Cajun dressing, topped with jalapeño roasted corn, avocado, pico, black beans & cheddar cheese / 16

#### Social Wings

herb marinated, artisan oven fired, tossed in spiced feta & baby arugula / 15

#### Classic Wings

Buffalo style hot, medium or mild (also available grilled BBQ) / 15

#### Chicken 'Dilla

oven fired quesadilla, sliced chicken, habanero jack cheese & sweet corn salsa with / 12

#### The Tap Stack

carved beef brisket piled high on thick rye, topped with wilted spinach & gruyere cheese artisan oven finished served with whole grain mustard / 15

#### O.P. Burger

10 oz. burger topped with battered onions, baby arugula, gorgonzola & steak house spread on a toasted brioche roll / 13

#### Fried Chicken Sandwich

Buttermilk fried, with shredded vegetable slaw & social dills on a toasted sesame bun / 13