

WESTSIDE SOCIAL

— AMERICAN TAVERN —

SUNDAY BRUNCH MENU

10am - 3pm

BREAKFAST

SOCIAL BREAKFAST SANDWICH 12

brown sugar waffles, ham, bacon, fried egg, cherry jam, goat cheese spread served with potatoes

BLOODY MARY MELT 10

open face sandwich, Texas toast, roasted red peppers, ham, pepper jack cheese, fried egg, bloody mary cream sauce

SMOKED SALMON BENNY 12

English muffin, fried egg, smoked salmon, spinach, marinated tomatoes, lemon dill hollandaise sauce, served with potatoes

PULLED PORK BENNY 11

English muffin, pulled pork, chives, fried egg, chipotle hollandaise, haystack onions served with potatoes

AVOCADO TOAST 10

toasted multigrain sourdough, avocado tossed in house seasoning and olive oil, fried egg, sriracha

TRADITIONAL BREAKFAST 8

two eggs any style, fried potatoes served with your choice of meat and toast

SHAREABLES

SOCIAL FRIES 6

thick cut french fries, garlic butter, fresh dill, parmesan, chipotle ranch

BEER CHEESE DIP 8


founders all day ipa, five cheese blend, corn tortilla chips, fried brioche stick

WINGS 10

crispy jumbo wings served with the following flavors: asian bbq, honey bbq, buffalo, nashville hot, or seasoned dry rub served with blue cheese dressing or buttermilk ranch

GREENS & SOUP

SOUTHWEST COBB 10 / 6

chopped romaine, pico de gallo, black bean corn salsa, gorgonzola, avocado, bacon, hard boiled egg, chipotle ranch 

CAESAR 9 / 5

romaine, garlic croutons, parmesan, tossed with caesar dressing

HOUSE 8 / 4

spring mix, heirloom cherry tomatoes, red onion, croutons, cucumber, egg, choice of dressing

ADD - CHICKEN 4 | SHRIMP 5
SALMON 7

TOMATO GOAT CHEESE

CUP 3 | BOWL 5

SOUP OF THE DAY

CUP 3 | BOWL 5

CHILAQUILES 11

corn tortilla chips, pico de gallo, house made refried black beans, queso fresco, enchilada sauce, green chilis, fried egg

BREAKFAST TACOS 10

three corn tortillas filled with scrambled eggs, bacon, pico de gallo, avocado crema served with tortilla chips and fresh spicy salsa

VEGGIE SKILLET 10

onions, mushrooms, red pepper, yellow squash, zucchini, spinach, cheddar cheese, avocado crema, fried egg served with your choice of toast

COUNTRY SKILLET 12

diced potatoes, bell peppers, onion, ham, southern style sausage gravy, fried egg served with your choice of toast

DENVER SKILLET 11

ham, green pepper, onion, cheddar cheese, fried egg, served with your choice of toast

SIDE ADD-ONS

bacon 3, sausage patties 3, diced potatoes 3, biscuits 2, sourdough 2, english muffin 2, multigrain sourdough 2, white toast 2, sausage gravy 3, side egg 1.50

SANDWICHES

ALL SANDWICHES SERVED WITH KETTLE CHIPS AND A PICKLE.

ADD - ONION RINGS 3
FRENCH FRIES 2 | SOCIAL FRIES 3

MONTE CRISTO 10

beer battered brioche, ham, turkey, american and swiss, powdered sugar, cherry jam

GRILLED CHICKEN CLUB 10

grilled chicken breast, smoked provolone, honey mustard dressing, bacon, lettuce, tomato, onion, sesame brioche

PATTY MELT 11

house burger patties, texas toast, american cheese, caramelized onion, sautéed mushrooms, thousand island dressing

SOCIAL GRILLED CHEESE 12

Michigan sourdough, house cheese blend, ham, fried egg, tomato goat cheese soup

CLASSIC GRILLED CHEESE 8

TAVERN PHILLY 12

seasoned ribeye, caramelized onions and peppers, housemade cheese sauce, onion straws, hoagie bun

CHICKEN SALAD SANDWICH 9

roasted chicken, grapes, shaved fennel, celery, apples, poppy seeds, croissant

SMOKED TURKEY CLUB 10

smoked michigan citrus brined turkey, smoked gouda, bacon, avocado, lettuce, tomato, roasted garlic aioli, michigan sourdough

SMOKED PULLED PORK SANDWICH 12

house smoked Devries Farms pulled pork, peach bbq sauce, sweet butter pickles cole slaw, smoked gouda, haystack onions, brioche bun

FRENCH TOAST BREAD PUDDING 10

bread pudding made from Texas toast, cinnamon French toast batter, candied pecans, maple frosting, whipped cream, seasonal berries

BROWN SUGAR WAFFLES 10

brown sugar waffles topped with fresh berries, whipped cream, powdered sugar, side of MI maple syrup

BISCUITS & GRAVY 10 / 5

fresh buttermilk biscuits topped with house made southern style sausage gravy served with potatoes
add bacon 1.50 add egg 1.50

COMFORT FOOD

CHICKEN & WAFFLES 10

house spice fried chicken tenders served over brown sugar waffles, finished with ancho maple syrup and alabama white sauce

CHEESIEST MAC 8

classic mac with house five cheese sauce and toasted bread crumbs

ADD - BACON 2 | CHICKEN 4
ROASTED VEGETABLES 3
ANDOUILLE SAUSAGE 4 | SHRIMP 5

TAVERN BURGERS

ALL BURGERS ARE TWO SOBIE MEATS SPECIAL BLEND PATTIES SERVED WITH KETTLE CHIPS AND A PICKLE.

ADD - ONION RINGS 3
FRENCH FRIES 2 | SOCIAL FRIES 3

ALL AMERICAN BURGER 10

american cheese, lettuce, tomato, onion

OLIVE BURGER 10

pimento cheese, green olives, lettuce

SOCIAL BURGER 12

fried egg, bacon, beer cheese, onion straws

PEPPERCORN BURGER 12

peppercorn crusted patties, bacon, honey bbq, onion straws, bleu cheese dressing, cheddar cheese

STEAKHOUSE BURGER 12

sautéed portabella mushrooms, caramelized onions, smoked provolone, truffle butter, roasted garlic aioli

MAC DADDY BURGER 12

mac & cheese, bacon, honey bbq sauce, onion straws

MICHIGAN TURKEY BURGER 11

house turkey blend, avocado, grapefruit, bacon, havarti

VEGGIE BURGER 11

housemade barley, corn & black bean patty, tomato, avocado, lettuce, garlic aioli

{signature} COCKTAILS

JENNY D'S PEAR MARTINI 9
pear vodka, pear puree, apple juice

MAI TAI 8
plantation pineapple rum,
plantation original dark rum,
triple sec, lime juice, orgeat

HAZY OLD FASHIONED 9
maker's mark, siciliano's wheat extract,
bitters, bordeaux cherry

RED OR WHITE SANGRIA
GLASS 6 / CARAFE 18

KICKIN' MULES
all mules made with brix soda co. jamaican ginger beer

JOEY D'S MULE 7
pearl cucumber vodka, tito's vodka,
lime juice

SAILOR'S MULE 7
sailor jerry, tiki bitters, pineapple juice

EL BURRO 7
libléula tequilla, black walnut bitters

OAXACAN 7
los javis mezcal, mango puree,
habanero shrub

KENTUCKY 7
four roses bourbon, lime juice,
bitters

WINE

WHITE

CK Mondavi Chardonnay <i>California</i>	6/23
"Sea Sun" by Chuck Wagner Chardonnay <i>California</i>	8.5/32
Folonari Pinot Grigio <i>Venitio, Italy</i>	7/28
Seaglass Sauvignon Blanc <i>Santa Barbara, California</i>	8/30
Piquitos Moscato <i>Valencia, Spain</i>	8/30
Roku Riesling <i>Monterey, California</i>	6/23
2 Copas Macabeo <i>La Mancha, Spain</i>	7/28

RED

Sycamore Lane Cabernet Sauvignon <i>California</i>	6/23
"Bonanza" by Chuck Wagner Cabernet Sauvignon <i>California</i>	9/34
Tunnel of Elms Merlot <i>California</i>	6/23
10 Span Pinot Noir <i>Central Coast, California</i>	7/28
Dissuasion Cabernet, Syrah, Merlot Blend <i>Central Valley, Chile</i>	8.5/32
Charles & Charles Cabernet Syrah Blend <i>Columbia Valley, Washington</i>	8.5/32
Hopes End Shiraz Grenache Malbec Blend <i>South Australia</i>	8.5/32

DESSERT

SEA SALT CARAMEL COOKIE 6
served in a hot skillet
with vanilla bean ice cream

SOCIAL BROWNIE 7
house made brownies, white chocolate chips,
chocolate chips, chocolate syrup,
caramel syrup, vanilla bean ice cream

BERRY SHORTCAKE 6
Founders Rubaeus glaze, seasonal berries,
buttermilk biscuits

CHEESECAKE 5
ask your server,
cheesecake changes weekly

{bottled beverages}

Blue Moon
Corona
Corona Light
Smirnoff Ice

Budweiser
Bud Light
Miller Lite
Coors Light

Sam Adams
Labatt Blue
Michelob Ultra
Angry Orchard

Modelo Especial
Heineken
Stella Artois

{canned beverages}

Guinness
Pabst Blue Ribbon
Miller High Life

White Claw Hard Seltzer
Old Style

Hamms
Coors Banquet
Strohs

{n/a beverages}

Schmohz 120
O'Doul's Amber

Red Bull
Red Bull Sugar Free

Brix Root Beer
San Pellegrino