

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

CHICKEN & WAFFLES 11

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

SMOKED SALMON BENNY 12

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

TRADITIONAL BREAKFAST 8

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

HOP-SCOTCH EGGS 13

soft boiled egg wrapped in avocado and housemade breakfast sausage, lightly breaded and fried then drizzled with hollandaise served over founders all day ipa infused cheddar grits

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 11


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

GREENS & SOUP

SOCIAL CAPRESE 11 / 6

spring mix and arugula, heirloom cherry tomatoes, smoked olive oil marinated fresh mozzarella, red onions, candied pecans, fresh blueberries, blueberry balsamic vinaigrette 

SOUTHWEST COBB 11 / 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

CHILI

CUP 3 | BOWL 5

SOUP OF THE DAY

CUP 3 | BOWL 5

VEGGIE SKILLET 10

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

COUNTRY SKILLET 12

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

MEXICAN SKILLET 12

diced potatoes, black bean corn salsa, pico de gallo, braised beef, salsa verde, rojo salsa, cilantro lime crema, fresh shaved jalapenos, fried eggs, your choice of toast

BRISKET TACOS 10

house smoked brisket, scrambled eggs, charred corn and tomato salsa, queso fresco, cilantro lime crema, served with tortilla chips and salsa verde

SIDE ADD-ONS

bacon 3, sausage patties 3, diced potatoes 3, biscuits 2, sourdough 2, english muffin 2, multigrain sourdough 2, white toast 2, everything bagel & cream cheese 4, cheddar grits 3, 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

WESTSIDE HOT CHICKEN 13

buttermilk brined fried chicken, Nashville hot seasoning, chipotle ranch, red cabbage, sweet hot pickles, pickled red onions, Havarti cheese, rustic ciabatta roll

MONTE CRISTO 11

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

GRILLED CHICKEN CLUB 11

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

PATTY MELT 12.5

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 13

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

SMOKED TURKEY CLUB 12

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

BEEF TRI TIP 13

rustic ciabatta roll, smoked prime grade tri-tip, horseradish sauce, red onions, havarti cheese, arugula

VEG-WICH 12

michigan multigrain sourdough, roasted garlic hummus, alfalfa sprouts, roma tomatoes, avocado, baby spinach, red onion, shaved carrots and cucumbers

SMOKED BRISKET 14

rustic ciabatta roll, smoked beef brisket, pimento cheese, onion ring, house made cole slaw, Texas style black cherry bbq sauce

BRISKET RANCHEROS 11

house smoked brisket, flash fried corn tortillas, rojo salsa, salsa verde, pico de gallo, queso fresco, fried eggs, fresh cilantro served with your choice of toast

CHEF'S SANDWICH 10

toasted everything bagel, fried egg, bacon, shaved ribeye, caramelized onions, cheese sauce served with potatoes

FRENCH TOAST BREAD PUDDING 10

bread pudding made from Texas toast, cinnamon French toast batter, chocolate chips, 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

OATMEAL 9

house oatmeal, strawberries, blueberries, bananas, candied pecans, michigan 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

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 10.5

american cheese, lettuce, tomato, onion

OLIVE BURGER 10.5

pimento cheese, green olives, lettuce

SOCIAL BURGER 12.5

fried egg, bacon, beer cheese, onion straws

STEAKHOUSE BURGER 13.5

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

MAC DADDY BURGER 12.5

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

CARRIBEAN JERK TURKEY BURGER 11

house turkey blend, grilled pineapple, fresh jalapeno, avocado, provolone, jerk sauce

VEGGIE BURGER 11

housemade patty with barley, corn, and black beans, topped with tomato, avocado, lettuce, garlic aioli

*Note: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



{signature} COCKTAILS

JENNY D'S PALOMA 9

espolon tequila, grapefruit juice, lime juice, hopped bitters, m43

KIWI LIMEADE 7

tito's handmade vodka, lime simple syrup, kiwi puree, fresh mint

GEORGIA LEMONADE 7

tito's handmade vodka, peach purée, lemon juice, simple syrup

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 7

pearl cucumber vodka, lime juice

PRICKLY GINGER 7

espolon tequila, prickly pear purée, lime juice

BLACKBERRY GIN GIN 7

ann arbor distillery seasonal gin, blackberry purée, lemon juice

TIKI 7

plantation dark rum, tiki bitters, pineapple juice, passionfruit purée

WHITE

CK Mondavi Chardonnay <i>California</i>	6/23
Canyon Road Pinot Grigio <i>California</i>	6/23
Canyon Road Sauvignon Blanc <i>California</i>	6/23
Barefoot Moscato <i>California</i>	6
Barefoot Riesling <i>California</i>	6
Jaume Serra Cristalino Sparkling Wine <i>Spain</i>	6
Carmenet Chardonnay <i>California</i>	8/32
Savee Sea Sauvignon Blanc <i>New Zealand</i>	8.5/32
Vinho Verde Estreia Rose <i>Portugal</i>	6/23

RED

CK Mondavi Cabernet Sauvignon <i>California</i>	6/23
Canyon Road Merlot <i>California</i>	6/23
Dona Paula Malbec <i>Argentina</i>	6/23
Canyon Road Pinot Noir <i>California</i>	6/23
Bar Dog Cabernet Sauvignon <i>California</i>	8.5/32

WINE

{brunch}

COCKTAILS

BUILD YOUR OWN BLOODY MARY

well vodka 5 | tito's handmade vodka 7 | michelada 7

MIMOSA 4

house sparkling wine and orange juice

BELLINI 4

house sparkling wine with your choice of fruit purée: peach, mango, strawberry, passionfruit, blackberry, blueberry, kiwi

BREAKFAST SANGRIA 4

GLASS 6 / CARAFE 18

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

BANANAS FOSTER BREAD PUDDING 7

banana bread pudding, bourbon caramel, candied pecans, whipped cream, vanilla bean ice cream

CHEESECAKE 5

ask your server, cheesecake changes weekly

{bottled beverages}

Corona
Budweiser
Bud Light

Busch Light
Miller Lite
Coors Light

Dos Equis Amber
Michelob Ultra
Modelo Especial

Heineken
Stella Artois

{canned beverages}

Coors Banquet
Pabst Blue Ribbon
Bud Light Hard Seltzer

High Noon Vodka Soda
Natty Light Hard Seltzer
White Claw Hard Seltzer

Old Style
Strohs

{n/a beverages}

Heineken N/A

Red Bull
Red Bull Sugar Free

Mocktail