

social

Explorer

For those on the go.



6425 PENN AVE
East Liberty
412-362-1234

APPETIZERS

KALE & ARTICHOKE DIP

8
kale is the new spinach, served with tortilla chips or pita

FRIES/TOTS

6 add queso for \$1 add chili for \$1
fresh-cut served with Awesome Sauce

JERK WINGS

LG 12 SM 6
jerk-rubbed with a cilantro serrano sauce or jalapeno mango saucee

TOSSED AND JERKED WINGS

LG 13 SM 7
tossed in house buffalo sauce

SOCIAL STICKS

8
mozzarella, provolone, & smoked gouda baked on our home-made dough, served with marinara

C & C NACHOS

11
house-made chips, spicy chorizo, chicken chili, corn, black beans, pickled jalapeños, scallion, tomatoes, and queso

LUIS' SPICY CHICKEN DIP

8
served with tortilla chips or pita

BLACK BEAN QUESADILLA

8
add chicken for \$4, chorizo for \$3, BBQ Beef for \$5
cuban style black beans, pepperjack cheese and avocado crema

DIRTY BIRD

10
thai-style chicken skewers with ponzu sauce and sticky fried rice

THE DEVIL'S EGGS

5
thai spiced deviled eggs

STUFFED BANANA PEPPERS

8
spicy sausage and spinach stuffed, parmesan panko crusted served in a cast iron skillet

AHI TUNA LETTUCE WRAPS*

12
with carrot, pickled ginger & miso aioli

ROASTED RED PEPPER HUMMUS

6
served with pita and cucumber

JC'S CAULIFLOWER PATTIES

7
with lemon aioli

SALADS

GRILLED SHRIMP *

12
kale, spinach, tomato, orzo, peas, red onion, feta with basil lemon vinaigrette

RUNS HOUSE

11
whose house? romaine/iceburg, buffalo fried chicken, carrots, cucumber, tomato, cheddar, croutons with ranch dressing

COBB

12
romaine/iceburg, chicken, bacon, tomato, avocado, bleu cheese, egg, deviled egg with bistro bacon dressing

SOUTHWEST

13
mixed greens, blackened mahi, corn, avocado, black beans, tomato, pepper jack, scallion, tortilla with jalapeño lime dressing

THE BEET

10
arugula, goat cheese, walnut, roasted beets, roasted reds, apple with orange vinaigrette

ARGENTINIAN STEAK *

13
mixed greens, sauted mushrooms, roasted red peppers, red onion, bleu cheese, sunny side up egg with jalapeno lime vinaigrette

SOCIAL MARKET

who knows what you like better than you? use the checklist on your table to build your own.

Our Dressings

JALAPEÑO LIME

BISTRO BACON

BASIL LEMON
VINAIGRETTE

RANCH

SPICY CHIPOTLE
RANCH

CABERNET BLEU
CHEESE

ORANGE
VINAIGRETTE

BALSAMIC
VINAIGRETTE

ITALIAN

SOUPS

TOMATO

4

WHITE CHICKEN CHILI

5

topped with crème fraîche, fritos and cheddar

CHEESY TOMATO

5

our tomato soup topped with crostini, mozzarella, provolone and cheddar

* Consuming raw or under cooked meats, seafood and eggs increases your chances of food born illnesses. Each of our proteins are prepared to specific temperatures as per your request.

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At Bakery Square

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SANDWICHES

SERVED WITH FRIES, GLUTEN FREE BUN ADDITIONAL \$2

SUNNY CHICKEN SALAD WRAP

11
served cold, sun-dried tomato chicken salad, asparagus, peas and parmesan

G.C.B.L.T

11
grilled chicken, bacon, lettuce, tomato with aioli

FALAFEL

10
2 falafel, edamame hummus, tahini, lettuce, tomato, onion and sriracha on pita

KIELBASI SMASH

11
kielbasi, fried mushroom, awesome sauce, fontina & a sunny side up egg

BBQ BEEF

12
cola braised with salsa verde, hot pickle relish and east end BBQ sauce

SOCIAL BURGER

11
house-blend beef, cheddar cheese, lettuce, tomato, onion and Social Sauce

TURKEY BURGER

10
smoked gouda, lettuce, tomato, mango salsa

VEGGIE BURGER

10
lettuce, tomato, crispy onions, chipotle aioli

STEAK *

12
bleu cheese sauce, caramelized onions & mushrooms

CUBAN

10
braised pork, capicola, swiss, pickles and dijon

REUBEN

10
house-made corn beef, swiss, apple tomato kraut, social sauce

FRIED CHICKEN & WAFFLES SANDWICH

13
served with cheddar cheese and maple aioli

BLACKENED MAHI

13
topped with mango & arugula salad & miso mayo served open face on 6-grain bread

PIZZA SMALL 12" / LARGE 16" / GLUTEN FREE CRUST \$2

PEPPERONI

11/18
marinara, provolone, mozzarella

SUPREME

13/20
marinara, pepperoni, sausage, green pepper, red onion, mushroom, provolone, mozzarella

BBQ CHICKEN

12/19
bbq sauce, smoked gouda, red onion, scallions

FOUR CHEESE

11/18
roasted garlic oil, parmesan, provolone, mozzarella, and goat cheese

BUFFALO CHICKEN

12/19
buffalo sauce, bleu cheese, aged cheddar, celery & carrot

MARGHERITA

11/18
marinara, roasted tomato, fresh mozzarella, basil

PIEROGI

12/19
garlic aioli, roasted red potatoes, aged cheddar, caramelized onions, bacon, scallions

MUSHROOM BIANCA

13/20
truffle oil, porcini pesto, portobello mushroom, arugula, goat cheese

SPICY CHIPOTLE SAUSAGE

12/19
chipotle sauce, red onion, corn, tomato, cilantro, jalapeño, provolone, mozzarella

ROASTED CAULIFLOWER

12/19
lemon aioli, roasted tomatoes, brussels sprouts, bacon, mozzarella, provolone

GRILLED CHEESE WITH SOUP OR SIDE SALAD

Your choice of white, wheat or rye bread

THREE CHEESE

8
aged cheddar, fontina, provolone

FRIED EGG

8
provolone, parmesan, basil

CHEESY BACON

8
apple bacon & smoked gouda

CHUNKY MONKEY

8
peanut butter, bacon, banana cream cheese

HAPPY ENDING

BUILD YOUR OWN ICE CREAM COOKIE SANDWICH

5
chocolate or vanilla ice cream between chocolate chip or Reese's peanut butter chunk cookies

FRESHLY BAKED COOKIES

3
5
House-made

ROOT BEER FLOAT

5
House-made

On the Side

LENTIL SALAD **4**

FRIES/TOTS **4**

PARMESAN ORZO **3**

SIDE SALAD **4**

KOSHER DILL PICKLE **2**

FRUIT SALAD **4**

GRILLED ASPARAGUS **6**

For the Kids

SERVED WITH FRIES

PITA PIZZA **6**

CHICKEN FINGERS **6**

GRILLED CHEESE **6**

Happy Hour

SELECT \$2 CANS AND DRAFTS
Mon-Fri 5-7pm

Daily Specials

- M** martini monday
- T** 2 for tuesday Social mixers
- W** "sh@* can" Wednesday — select \$2 and \$3 cans
- T** thirsty thursday — select half-price pitchers of beer
- F** unwined with select half-price bottles of wine
- S** half-price mimosa, appleosa, cranmosa
- S** half-price bloody's
Mary, Maria, Murder (gin), Pirate (rum), Molly (irish whiskey), Kentucky (bourbon), Canuck (Canadian whiskey)



LET'S DO
brunch

SATURDAY / SUNDAY 11-3pm

*Parties of 6 or more 20% gratuity added.
Maximum of 6 separate checks per party.*



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LET'S DO brunch

SERVED SAT/SUN 11-3 PM



WE USE CAGE-FREE EGGS!
EGG WHITES AVAILABLE UPON REQUEST.

BRUNCHABLES

EGGS IN HELL

11

cast iron skillet filled with sausage stuffed banana peppers, marinara, provolone, mozzarella and two sunny side up eggs with toast and a side of tots

CORNED BEEF HASH AND EGGS

10

two eggs sunny side up and red-eye gravy over tater tots

BREAKFAST PIZZA

10

eggs, tomato, green pepper, bacon, cheddar and tots

FRENCH TOAST MEDALLIONS

10

baguettes piled high with maple syrup, butter and a side of bacon

BREAKFAST BURRITO

11

three eggs scrambled with chorizo, cheddar, tomato, topped with cilantro-serrano sauce and a side of tots

SCRAMBLE

9

mushroom, spinach, fontina with with toast and a side of tots

PILE O' BACON

3

The specials

SATURDAY

half-price mimosa, appleosa, cranmosa

SUNDAY

half-price bloody's

Mary, Maria, Murder (gin), Pirate (rum), Molly (Irish whiskey), Kentucky (bourbon), Canuck (Canadian whiskey)

The concept of "BRUNCH" was the development of English writer Guy Berringer in 1885, who was looking for a way to nurse a hangover. First combo meal.

OTHER GOOD COMBOS:

1. REESE'S
peanut butter + chocolate
2. SCREWDRIVER
orange juice + vodka
3. MOTOWN
rhythm + blues

Discuss.

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009

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Lubricants

SOCIAL MIXERS DRINK/PITCHER \$9/\$30

Sangria

daily

Mojito

SOCIAL white rum, demerara syrup and mint with seasonal fruit

Social Punch

vodka, ginger ale, cranberry juice, pineapple juice

Margarita

silver tequila with seasonal fruit

Jacked Arnold Palmer

Jack Daniels, lemonade, iced tea

COCKTAILS

Wolfhound

Tito's vodka, fresh grapefruit, St. Elder Liqueur

\$9

Moscow Mule

Tito's Vodka, lime juice, simple syrup, ginger beer

\$10

Summertime Tea

Jameson, Peach Schnapps, Honey Syrup, Lemonade

\$10

Brooklyn Bridge

rye whiskey, sweet vermouth, amaro, maraschino liqueur, chocolate bitters

\$10

Rum Smash

SOCIAL white rum, Lime Juice, Simple Syrup, Strawberries, Basil, Angostura Bitters

\$9

Siesta

silver tequila, Campari, lime juice, grapefruit juice, simple syrup

\$10

Negroni

gin, sweet vermouth, Campari, orange bitters

\$10

Prosecco Cosmo

pomegranate vodka, lime juice, house-made grenadine, prosecco

\$10

Honey Derby

Bourbon, Grapefruit Juice, Honey Syrup

\$9

Daily Specials

- M** martini monday
- T** 2 for 1 SOCIAL mixers
- W** "sh@* can" day — select \$2 cans **HH** and \$3 cans **HH**
- T** thirsty thursday — select half-price pitchers of beer

- F** unwined with select half-price bottles of wine
- S** half-price mimosa, appleosa, cranmosa
- S** half-price bloody's
Mary, Maria, Murder (gin), Pirate (rum), Molly (Irish whiskey), Kentucky (bourbon), Canuck (Canadian whiskey)

Happy Hour ENJOY SELECT \$2 CANS AND DRAFTS AND SELECT \$5 GLASSES OF WINE AND SPARKLING
Mon-Fri 5-7pm

WINE

REDS

Cabernet Sauvignon, Canyon Oaks California **HH**
\$7 glass/\$28 bottle

Merlot, Canyon Oaks California **HH**
\$7 glass/\$28 bottle

Shiraz, Canyon Oaks California **HH**
\$7 glass/\$28 bottle

Montepulciano d'Abruzzo, Masciarelli Italy
\$10 glass/\$40 bottle

Chianti, San Fabiano, Italy
\$48 bottle (by the bottle only)

Cabernet Sauvignon, Guenoc California
\$9 glass/\$36 bottle

Malbec, Portillo Argentina
\$9 glass/\$36 bottle

WHITES

Chardonnay, Canyon Oaks California **HH**
\$7 glass/\$28 bottle

White Zinfandel, Canyon Oaks California **HH**
\$7 glass (by glass only)

Pinot Grigio, Avia Slovenia **HH**
\$7 glass/\$28 bottle

Chardonnay, Domaine Martinolles France
\$9 glass/\$36 bottle

Riesling, Grace Lane Washington
\$10 glass/\$40 bottle

Moscato, Domino California
\$10 glass/\$40 bottle

Sauvignon Blanc, Giesen New Zealand
\$11 glass/ \$44 bottles

SPARKLING

Brut Cava, Stanford California **HH**
\$7 glass/\$28 bottle

Brut Cava, Conde de Subirats Spain
\$11 glass/\$44 bottle

CANS

LAGERS & PILSNERS

Sam Adams Boston Lager ^{HH}

Boston, MA
\$5 (4.7%)

PBR (16oz) ^{HH}

Los Angeles, CA
\$3 (4.7%)

Coors Light ^{HH}

Golden, CO
\$3.5 (4.2%)

Sly Fox Helles Lager ^{HH}

Pottstown, PA
\$5 (4.9%)

Miller Lite ^{HH}

Milwaukee, WI
\$3 (4.2%)

Heineken ^{HH}

Amsterdam, Netherlands
\$5 (5.0%)

Brooklyn Lager ^{HH}

Brooklyn, NY
\$5 (5.2%)

Yuengling Lager ^{HH}

Pottsville, PA
\$3.5 (4.4%)

Sly Fox Pikeland Pils ^{HH}

Pottstown, PA
\$5 (4.9%)

Corona ^{HH}

Mexico City, Mexico
\$5 (4.6%)

Corona Light ^{HH}

Mexico City, Mexico
\$5 (4.1%)

Bud Light ^{HH}

St. Louis, MO
\$3.5 (4.2%)

Stella (16oz)

Leuven, Belgium
\$6 (5%)

Michelob Ultra ^{HH}

St. Louis, MO
\$3.5 (4.2%)

WHEAT BEERS

Blue Moon ^{HH}

Golden, CO
\$5 (5.4%)

Abita Purple Haze ^{HH}

Abita Springs, LA
\$5 (4.2%)

Goose Island 312 ^{HH}

Chicago, IL
\$5 (4.2%)

Curious Traveler ^{HH}

Burlington, VT
\$5 (4.4%)

Rivertowne Grateful White ^{HH}

Monroeville, PA
\$5 (6.1%)

PALE ALES

Dale's Pale Ale ^{HH}

Lyons, CO
\$5 (6.5%)

Pork Slap Pale Ale ^{HH}

Garrattsville, NY
\$5 (4.3%)

Sierra Nevada Pale Ale ^{HH}

Chico, CA
\$5 (5.6%)

Cisco Whale Tale Pale Ale ^{HH}

Nantucket, MA
\$5 (5.6%)

Sly Fox Phoenix Pale Ale ^{HH}

Pottstown, PA
\$5 (5.1%)

STOUTS & PORTERS

North County Bucksnot Stout ^{HH}

Slippery Rock, PA
\$5 (6.9%)

Finch's Secret Stache (16oz)

Chicago, IL
\$8.5 (6.9%)

Moo Thunder Stout ^{HH}

Garrattsville, NY
\$5 (4.9%)

Murphy's Irish Stout (16oz)

Cork, Ireland
\$6 (4%)

IPAs

21st Amendment Back in Black ^{HH}

San Francisco, CA
\$5 (6.8%)

21st Amendment Brew Free or Die ^{HH}

San Francisco, CA
\$5 (6.8%)

Sly Fox 113 IPA ^{HH}

Pottstown, PA
\$5 (7%)

Founders All Day IPA ^{HH}

Grand Rapids, MI
\$5 (4.7%)

Rivertowne Old Wylie IPA ^{HH}

Monroeville, PA
\$5 (6.2%)

Goose Island English IPA ^{HH}

Chicago, IL
\$5 (5.9%)

Founders Centennial IPA ^{HH}

Grand Rapids, MI
\$5 (7.2%)

Cisco IPA ^{HH}

Nantucket, MA
\$5 (6.5%)

Sam Adams Rebel IPA ^{HH}

Boston, MA
\$5 (6.5%)

THE OTHER ONES

Finch's Fascist Pig Ale (16oz)

Chicago, IL
\$8.5 (8%)

Rivertowne Babbling Blonde ^{HH}

Monroeville, PA
\$5 (5.3%)

Twisted Tea ^{HH}

Cincinnati, OH
\$5 (5%)

Magic Hat No. 9 ^{HH}

Burlington, VT
\$5 (5.1%)

Yuengling Black & Tan ^{HH}

Pottsville, PA
\$3.5 (4.7%)

O'Douls ^{HH}

St. Louis, MO
\$3.5 (.5%)

Newcastle ^{HH}

Amsterdam, Netherlands
\$5 (4.7%)

Rivertowne Hala Kahiki ^{HH}

Monroeville, PA
\$5 (4.8%)

Rivertowne Maxwell's Scottish Ale ^{HH}

Monroeville, PA
\$5 (5.1%)

Angry Orchard Crisp Apple ^{HH}

Cincinnati, OH
\$5 (5%)

Enjoy select \$2 ^{HH} and \$3 ^{HH} cans.

KEGS

Miller Lite ^{HH}

Milwaukee, WI
\$3 (4.2%)

Bud Light ^{HH}

St. Louis, MO
\$3 (4.2%)

Yuengling ^{HH}

Pottsville, PA
\$3 (4.4%)

Guinness

Dublin, Ireland
\$5.5 (4.2%)

Build your own **SALAD** **STARTING AT \$8**

LETTUCE

- Arugula
- Kale
- Romaine/Iceburg
- Spinach
- Spring Mix

Choose 1 Lettuce & 4 Market Toppings for free.

Each additional
Market Topping is
50¢ extra.

MARKET TOPPINGS

- Arugula
- Black Beans
- Carrots
- Cauliflower
- Celery
- Chickpeas
- Corn
- Croutons
- Cucumber
- Edamame
- Granny Smith Apples
- Green Peppers
- Hard Boiled Egg
- Jalapeños
- Kale
- Mushroom
- Peas
- Red Onion
- Spinach
- Spring Mix
- Sunflower Seeds
- Tomato
- Wonton Strips

MEATS/SEAFOOD

- Ahi Tuna | \$8
- Anchovy | \$2
- Bacon | \$1
- Dirty Bird Chicken | \$4
- Fried Chicken | \$4
- Blackened Mahi | \$7
- Grilled Chicken | \$4
- Grilled Shrimp | \$6
- Steak-Cooked to order | \$7

VEGGIES

- Artichokes | \$1
- Asparagus | \$1
- Avocado | \$2
- Beets | \$2
- Deviled Egg | \$1
- Fingerlings | \$2
- Fries | \$1
- Portobella | \$2
- Roasted Red Peppers | \$1
- Roasted Potatoes | \$1
- Roasted Tomatoes | \$2

NUTS/CHEESE

- Crumbled Bleu | \$1
- Crumbled Feta | \$1
- Fresh Mozzarella | \$1
- Goat | \$1
- Shredded Aged Cheddar | \$1
- Shredded Pepperjack | \$1
- Shaved Parmesan | \$1
- Walnuts | \$1

DRESSINGS

- Balsamic Vinaigrette
- Basil Lemon Vinaigrette
- Bistro Bacon
- Cabernet Blue Cheese
- Chimichurri
- Jalapeño Lime
- Orange Vinaigrette
- Ranch
- Spicy Chipotle Ranch
- Spicy Thai Peanut