

## ABOUT US

Our mission at Social is to create amazing drinks and dishes using the highest quality product available, and support our local farmers. Currently we are sourcing produce, cheese, meat, fish and more from places within 100 miles of here, and many within just a few. Some of the great people we are currently working with are:

**Chestnut Cliff Farms, Freeport, IL**  
**Eickman's Processing, Seward, IL**  
**McKenna Farms, Capron, IL**  
**Prairie Pure Cheese Co, Belvidere, IL**  
**Van Laar's Fruit Farm, Capron, IL**  
**Harrison Market Gardens, Winnebago, IL**  
**Miller's Amish Farm, Orland, IN**  
**Anson Mills, Columbia, SC**

## [ Hours ]

### Kitchen

**Sun · Tues · Wed · Thurs** 4pm – 10pm  
**Fri · Sat** 4pm – 12am  
\*late nite bites every night 'til bar close

### Bar

**Sun** 4pm – 10pm\*  
**Tues · Wed · Thurs** 4pm – 12am\*  
**Fri · Sat** 4pm – 2am  
\*or later

**Closed Monday**

**815-708-0877**

**www.social509.com**

**509 E. State Street**  
**find us on facebook**

# SOCIAL



**urban bar & restaurant**

**local sustainable foods**

**innovative cocktail & absinthe bar**

**communal dining**

**Paul Sletten**

Owner

**Nate Lammon**

Head Chef

**Michelle Zaphel**

Bar Manager

## SMALL PLATES

### **thai mushrooms\* / 13**

carolina gold rice, soy, mint, cilantro, chili

### **cheese curds\* / 7**

butterkase, panko, chili salt

### **fried brussels sprouts\* / 5**

capers, parmesan, lemon

### **arugula and egg salad\* / 11**

fried egg, bacon, balsamic, truffle oil, smoked salt

### **shakshouka\* / 11**

harissa, tomatoes, egg, goat yogurt, bread

### **pork tacos / 13**

onion, cilantro, guacamole, cheese, cabbage slaw

### **fried pickles\* / 10**

pickled zucchini, parmesan aioli, fennel

### **cheese plate\* / 14**

assorted fine cheeses, compote, arugula, fruit

### **bbq plate / 15**

house-smoked meats, corn bread, pickles, bbq sauce, arugula

### **candied breakfast sausage / 14**

Maple sage aoli, brown sugar glaze

\*dish is vegetarian or can be made vegetarian

Please inform your server of any dietary restrictions or allergies as not all ingredients are listed on the menu

## LARGE PLATES

### **beef hanger steak / 25**

confit smashed potatoes, creamed corn

### **pork chop / 29**

sage, apples, beets

### **jambalaya / 25**

carolina gold rice, andouille sausage, shrimp, tomatoes, okra

### **corn curry\* / 24**

sweet corn, rice, tofu, goat yogurt, naan bread

### **hot chicken / 27**

sorghum, hoecake, collard greens, garlic

### **gochujang spare rib / 26**

gochujang marinade, sweet potato squash mash, bok choy

## SWEETS

### **sherbet\* / 7**

chef's choice

### **chocolate cake\* / 10**

hazelnut miso butter cream, orange sherbet, espresso chocolate sauce

### **cereal panna cotta / 10**

cereal milk, chocolate shavings, hazelnut toffee

\*dish is vegetarian or can be made vegetarian

*Sandwich Night  
Coming Soon!*