

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

Chase Williams

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

asparagus* / 12

hazelnut miso, pickled egg

pork tacos / 13

onion, cilantro, guacamole, cheese, cabbage slaw

chilled shrimp / 13

lovage sorbet, chili oil, crispy rice, tomato

cheese plate* / 14

assorted fine cheeses, compote, arugula, fruit

charcuterie plate / 15

house-made charcuterie, crostini, pickles, mostarda, arugula

swedish beet salad* / 8

honeycrisp apple, arugula, maple-black walnut vinaigrette

*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 tenderloin / 36

horseradish mashed potatoes, marinated broccoli

pork chop / 29

sage, apples, beets

shrimp and grits / 24

roasted tomato cream, bacon, trinity, cheddar grits

jackfruit egg rolls* / 22

rhubarb, wheat beer, asparagus, peanut butter

hot chicken / 27

sorghum, hoecake, collard greens, garlic

beef sope / 25

tomato, sour cream, beans, parmesan

SWEETS

sherbet* / 7

chef's choice

banana crème brûlée* / 9

butterscotch, valrhona cocoa, white chocolate

egyptian cotton pie / 9

white chocolate cream, ras el hanout crust, aquafaba meringue, pomegranate molasses

*dish is vegetarian or can be made vegetarian

*Hot Pot available every Friday and Saturday night.
\$150 Feeds 4-6 people. Must be reserved in advance.*