

2026 Restaurant Week

Dinner Menu | 45.00

We request no modifications.
Please enjoy these dishes
how they are created.

\$4.00 per plate sold will be donated to Culinaria
to continue to the efforts of supporting small hospitality businesses



SOCIAL KITCHEN

Available Tues. - Sat.

4pm - Close

Jan. 17th - Jan. 31st

STARTER

Choice of one

- Coconut shrimp with Sweet Chili Sauce
- Brisket Deviled Eggs with Leek Sauce
- Strawberry Goat Cheese Salad
- Baked Goat Cheese with Toasted Bread

ENTREE

Choice of one

- Blackened Salmon
Cheesy grits, southern cabbage & Chucks cornbread
- Crispy Chicken Cajun Pasta
Farfalle pasta topped with creamy cajun sauce, bell peppers & grilled onions
- Navajo Taco
Fry bread, pinto beans, ground beef, lettuce, tomato, shredded cheese, red onion, cilantro serrano sauce, topped with New Mexico red chile sauce (non-spicy and flavorful)
- Crispy Gnocchi and Brussel Sprouts

DESSERT

Choice of one

- Blue Corn Carrot Cake
- Chefs Choice Cobbler

2026 Restaurant Week

Brunch Menu | 25.00

\$1.00 per plate sold will be donated to Culinaria
to continue to the efforts of supporting small hospitality businesses

We request no
modifications.
Please enjoy these
dishes
how they are
created.



SOCIAL KITCHEN

Available
Friday, Saturday & Sunday
10am - 3pm
Jan. 17th - Jan. 31st

STARTER

Choice of one

Brisket Deviled Eggs with Leek Sauce

Strawberry Goat Cheese Salad

ENTREE

Choice of one

Served with choice of Mimosa or Juice

Waffle Flight

Banana Pecan, Tres Leches, Blueberry, Chucks Cornbread
Choice of Bacon or Sausage

**Cheesy Bacon Grits &
Grilled Shrimp**

SWEET

Choice of one

Blue Corn Carrot Cake
Chefs Choice Cobbler

