

## FLATBREADS

### PROSCIUTTO FLATBREAD

*prosciutto di parma, arugula, balsamic glaze & shaved parmigiano-reggiano*  
\$14

### SHRIMP SCAMPI FLATBREAD

*lemon & garlic shrimp, caramelized onions, mozzarella  
& parmigiano-reggiano, red chiles, arugula*  
\$16

### ROASTED VEGGIE FLATBREAD

*roasted seasonal squash, eggplant, tomato, onion & goat cheese  
on a cauliflower crust*  
\$12

### BRAISED SHORT RIB FLATBREAD

*braised short rib, ricotta & manchego cheese, caramelized onions  
& jalapeño-lime cream drizzle*  
\$13

### FLATBREAD PLATTER

*choice of three mini flatbreads*  
\$14

## ENTRÉES

### ZOODLES & QUINOA "MEATBALLS"

*zucchini noodles, marinara, melted daiya mozzarella*  
\$22

**BELL & EVANS FARM PAN-SEARED SPICED CHICKEN**  
*8 oz airline breast, thyme & rosemary, pan-seared in grapeseed oil, served  
with mango salsa & five-blend whole grain rice with cremini mushrooms,  
snow peas, spinach, honey, sunflower, soy & sesame oil*  
\$24

### POACHED SALMON\*

*farm-raised atlantic salmon, cauliflower mash, garnished with pistachio  
purée & drizzled with blood orange vinaigrette*  
\$26

### GRILLED DUROC PORK CHOP

*bulgur & pomegranate pilaf, sautéed brussels sprouts tossed in garum aioli  
& topped with garlic breadcrumbs, garnished with quince mostarda*  
\$24

### KINSEY'S OAK FRONT FARMS GRILLED NY STRIP\*

*green bean chimichurri & fried shallots, lemon-parsley mashed potatoes  
& curry-roasted carrots*  
\$24 (10 oz) \$35 (16 oz)

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, especially if you have certain  
medical conditions.*

*Not all ingredients may be listed (herbs, spices, marinades, etc). Please alert  
your server if you have allergies or specific dietary restrictions.*

 vegan  gluten-free

VIRGINIA

TOPICS OF THE DAY

## SANDWICHES

*all sandwiches served with your choice of side*

### CRAB CAKE SANDWICH

*maryland crab, old bay aioli, little gem lettuce, tomato,  
onion & pickle, sesame seed brioche bun*

\$16

### CLASSIC CLUB

*roasted turkey, kurobuta ham, beefsteak tomatoes, swiss & cheddar, candied  
applewood-smoked bacon, lettuce, avocado aioli on artisan multigrain bread*

\$14

### BEYOND MEAT BURGER

*plant-based patty, caramelized poblano peppers & onions,  
avocado slices, bibb lettuce, pico de gallo & pickle  
on a multigrain vegan bun*

\$14

### CHEESE TOASTIE

*melted white cheddar, gruyere & muenster cheeses with onion marmalade on  
artisan sourdough bread, served with tomato soup  
& housemade old bay-dusted chips*

\$12

### KINSEY'S OAK FRONT FARMS ALL-NATURAL BEEF BURGER\*

*8 oz certified angus beef, melted white cheddar, candied applewood-smoked  
bacon, the commentary sauce, lettuce, tomato, red onion & pickle  
on a sesame seed brioche bun*

\$16

### SLIDERS

- wagyu beef\*** *melted blue cheese, arugula, roasted tomato  
& the commentary sauce on a potato bun* \$14
- jackfruit** *spicy & crunchy jicama slaw  
on a potato bun* \$11
- maryland crab cake** *mustard-chive sauce, watercress, tomato  
& crisp apple slaw on a potato bun* \$12

## SIDES

### SEASONAL FRUIT

\$6

### SHOESTRING FRIES

*choice of yukon or sweet potato*

\$5

### HOUSEMADE CHIPS

*dusted with old bay*

\$5

### SIDE CHOPPED SALAD

*mixed greens & vegetables tossed in avocado-ranch dressing*

\$6

FOOD FOR THOUGHT

THE  
ARLINGTON  
VIRGINIA

SALADS & SOUP

UPGRADE ANY SALAD OR BOWL  
add chicken \$6, salmon\* \$7, culotte\* steak \$8

**KALE & ARUGULA SALAD**  
shaved parmesan, tomato-herb toasted sticks,  
parmigiano-reggiano dressing  
\$11

**SPINACH SALAD** ✓ 🌱  
blueberries, thinly sliced red onion & sweet corn tossed  
in blueberry vinaigrette  
\$12

**ROASTED BEET SALAD** ✓ 🌱  
local red beets, avocado, red onion, pickled fresno chile relish, popped  
sorghum & microgreens tossed in pomelo vinaigrette  
\$13

**CLASSIC CHOPPED COBB BOWL** 🌱  
seasonal greens, tomato, eggs, onions, avocado, gorgonzola  
& applewood-smoked bacon chopped & tossed in  
avocado-ranch dressing  
\$13

**HERBED QUINOA BOWL** ✓ 🌱  
dried apricots, green olives, celery, garbanzo beans, lemon, scallions, mint,  
dill & cilantro tossed in citrus vinaigrette  
\$13

**KOHLRABI BOWL** ✓ 🌱  
kale, red oak lettuce, kohlrabi, fennel, farro, almonds, blueberries,  
mint & maple-ginger vinaigrette  
\$13

**SEASONAL CUP OF SOUP**  
\$8

THE BOTTOM LINE

COMMENTARY  
20  
19  
SOCIAL  
OF

# THE COMMENTARY

SOCIAL HOUSE ESTD. 2019

## CHEESE & CHARCUTERIE BOARD

*array of local cheeses & olli prosciutto, salami & pepperoni, dried fruits, cornichons, tomato jam & toasted breadsticks*

\$15

## ARTICHOKE, SPINACH & CRAB FONDUE

*served with warm naan chips*

\$14

## PRETZEL BITES

*served with warm local beer cheese*

\$9

## MINI CRAB ROLLS

*maryland crab in mini new england potato rolls with housemade old bay-dusted chips & crisp apple slaw*

\$12

## SPICY SALMON POKE\* 🌶️

*sriracha sauce, topped with nori & pickled cucumbers, served with fried garlic chips*

\$12

## LOADED TATERS

*pimento cheese, applewood-smoked bacon, scallions, country buttermilk ranch drizzle*

**\$10 | with crispy pork belly \$14**

## BUFFALO CHICKEN MEATBALLS

*housemade and stuffed with blue cheese, country buttermilk ranch drizzle, carrots & celery*

\$14

## ROASTED CHICKEN WINGS 🌶️

*choice of spicy sriracha sauce served with cucumber sticks & black olives or teriyaki served with pineapple & edamame pods*

\$14

## FISH TACOS 🌶️

*ancho-rubbed mahi mahi, chipotle salsa, pickled onions & chipotle crema in corn tortillas*

\$13

## SMALL TALK

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