

PREVIEW
MENU

Welcome to The Orchard Social! As our team trains on the full menu, we’re serving a curated selection of favorites. Thank you for your understanding as we build the full Orchard Social experience and for being part of our opening—we can’t wait to share everything we have in store.

SHAREABLES

 MEDITERRANEAN MEZZE PLATTER TRIO // 16

Roasted garlic hummus, lemon herb labneh, and Sicilian caponata spread. Served with olives, grilled pita, cucumber and charred lemon wedges.

 BREAD & BUTTER BOARD // 14

Dirty Martini and Bloody Mary-inspired whipped butters, served with chili-flecked olive oil, cracked pepper, Parmesan, and warm house-baked bread.

 BLACK & BLEU STEAK BITES // 17

Fire-crusted steak bites, Gorgonzola sauce, bleu cheese crumbles, candied peppered bacon bits, fried onion straws. Served on a mound of kettle chips.

 CHARRED DIJON CANE CABBAGE // 10

Thick cabbage “steaks” roasted until deeply caramelized, finished with a silky cane syrup Dijon double mustard sauce.

 BROWN BUTTER TRUFFLE & PECORINO FRIES // 14

Shoestring fries tossed in brown truffle butter, seasoned with Champagne vinegar dust, crushed black pepper, shaved Pecorino and Asiago cheeses. Served with black garlic and spicy pickle aioli.

 SOCIAL WINGS // 12(6) | 20(12)

6 or 12 double-fried crispy jumbo chicken wings with your choice of sauce:

Sticky Miso-Hot Honey
Smokehouse BBQ
Lip-Smackin’ Buffalo
Calabrian Chili Asiago Butter

COASTAL CRUNCH CALAMARI // 18

Traditional: crispy calamari with lemon pepper aioli and marinara.

OR

Asian Chili Crunch: Asian Krunch, chili oil, golden fried garlic, furikake, and hot honey aioli.

AHI POKE TOSTADAS // 18

Three crisp wonton tostadas topped with ahi tuna poke sprinkled with furikake, sesame-cilantro slaw, lime, and cilantro-yuzu crema. Served with blistered shishito peppers.

 QUESO FUNDIDO CON ELOTE // 16

Creamy white Cheddar queso loaded with chorizo, chili verde, roasted street corn, queso fresco, and jalapeños, topped with pico de gallo and served with hot Tajin-dusted tortilla chips.

 PIT MASTER NACHOS // 16

Crisp house-made tortilla chips layered with silky white Cheddar queso and pulled smoked pork. Finished with pickled jalapeños, pico de gallo, black bean and corn salsa, drizzled with cilantro-lime crema.

PINSAS

(Roman-Style Flatbread)

KOREAN FIRE & HONEY PINSA // 17

Miso-gochujang honey-glazed fried over sticky Korean-style barbecue sauce, finished with scallions, toasted tuxedo sesame seeds, gochujang ranch and micro cilantro.

BRAISED BRISKET & FRENCH ONION PINSA // 18

Slow-braised beef brisket on melted Gruyère, caramelized onions and flame-kissed bourbon mushrooms, finished with bright chimichurri.

 GREEN GOAT PINSA // 16

Béchamel-brushed flatbread topped with sautéed spinach, artichoke hearts, dollops of goat cheese, and finished with baby arugula tossed in lemon pesto.

BURGERS

(served with your choice of fries, house chips, or side salad - upgrade to onion rings for +2)

SOCIAL SMASH BURGER // 16

Two smashed patties with American cheese, lettuce, tomato, onion, pickles, and Social sauce on a toasted brioche bun.

JALAPENO POPPER BURGER // 17

Two smashed patties layered with whipped cream cheese, grilled jalapenos, candied peppered bacon, melted Havarti cheese and topped with our house-made bacon onion jam, served on a toasted jalapeno pretzel bun.

Vegetarian Option: Substitute any burger with a black bean burger.

BBQ BACON BURGER // 18

Char-grilled burger with bourbon barbecue sauce, candied pepper bacon, cheddar, and lettuce served on a hearty toasted pretzel bun.

SWISS STEAKHOUSE BURGER // 17

Two smashed patties with caramelized onions, bourbon mushrooms, Swiss cheese, and steakhouse sauce on a toasted Ciabatta bun.

WRAPPED & STACKED

(served with your choice of fries, house chips, or side salad - upgrade to onion rings for +2)

FAIRWAY STEAK CIABATTA // 18

Thin-sliced steak piled high with truffle fries, caramelized onions, peppery arugula and crispy shallots. Served on a toasted ciabatta with melted Gruyère cheese and horseradish crema.

CRISPY FISH AND CHIPS SANDWICH // 16

Crispy pub-style battered walleye on a toasted challah bun with lemon herb tartar, cabbage and kale slaw, and tomato. Served with shoestring fries.

BUFFALO CHICKEN WRAP // 15

Crispy or grilled chicken spun in tangy Buffalo sauce rolled with lettuce, tomato, and ranch in a large flour tortilla.

CLUBHOUSE CROISSANT CLUB // 17

Roasted turkey, applewood bacon, lettuce, tomato, and lemon aioli on a buttery toasted croissant.

BBQ PULLED PORK SANDWICH // 15

Slow-smoked pulled pork with bourbon barbecue sauce and slaw on a rich toasted brioche bun.

THE PARMWICH // 17

Crispy chicken cutlet layered with marinara and bubbling mozzarella inside a pesto-brushed toasted challah.

FIRECRACKER SHRIMP WRAP // 18

Golden crispy shrimp with sweet-heat chili mayo and crunchy Asian slaw tightly wrapped in a flour tortilla.

ENTREES

(served with choice of cup of soup or side salad)

🍷 FILET AU POIVRE // 39

Grilled 8 oz hand-cut filet mignon, paired with creamy cognac peppercorn trio sauce, roasted garlic mashed potatoes, glazed baby carrots and grilled asparagus.

NY STRIP STEAK & FRITES // 35/56

Char-grilled 10 oz or 14 oz New York strip finished with bright chimichurri, served with crispy fries and oven-charred Brussels sprouts with a side of black garlic and spicy pickle aioli. Upgrade to truffle fries.

BRISKET MUSHROOM RADIATORE // 28

A forest blend of mushrooms and tender braised brisket in thyme-infused white wine brown butter, radiatore pasta, topped with broccoli rabe and finished with shaved Parmesan and lemon zest.

🍷 TWICE-COOKED SICHUAN PORK BELLY // 28

Crisp sticky Korean BBQ pork belly, topped with pickled red onions and drizzled with scallion-ginger-chili sauce, served with toasted brown rice pilaf and savory soy caramel-glazed Brussels sprouts.

🍷 ARCTIC CHAR // 30

Miso & gochujang-honey Arctic char, roasted until just flaky, served over toasted brown rice pilaf with soy-caramelized Brussels sprouts, and honey-glazed baby carrots.

🍷 CLASSIC CHICKEN VESUVIO // 23

Golden-roasted free-range half chicken finished with bright lemon-garlic herb jus inspired by Chicago's classic Vesuvio, served with creamy stone-ground cheese grits and grilled asparagus.

🍷 RADIATORE ALLA NORMA // 22

Radiatore pasta tossed with roasted eggplant, and slow-simmered marinara, finished with fresh basil and torn burrata.

LUMP CRAB MAFALDINE // 35

Silky mafaldine pasta folded in a warm Calabrian chili cream, crowned with sweet lump crab, and finished with toasted lemon-parsley breadcrumbs for brightness and crunch.

🍷 SHRIMP & GRITS // 28

Creole bay shrimp and andouille sausage layered over creamy four-cheese stone-ground grits and braised greens, finished with sweet corn maque choux and a rich Creole cream sauce.

SOUPS & SALADS

BISTRO FRENCH ONION SOUP // 9

Deeply caramelized onions in a rich, slow-simmered beef broth, crowned with a toasted croissant and bubbling melted Gruyère.

🍷🥗 THAI PEANUT HARVEST SALAD // 14

Shaved cabbage, carrots, cucumber, edamame, glass noodles, and cilantro with tangy Thai peanut dressing.

CACIO E PEPE CAESAR // 13

Romaine, house-baked garlic croutons, shaved Parmesan, cracked black pepper, and anchovy-forward Caesar dressing.

🍷🥗 CHEESEBURGER SALAD // 17

Char-grilled burger crumbles over lettuce with sweet Campari tomatoes, red onion, spicy pickles, aged Cheddar, and Social Sauce dressing.

🍷🥗 CAPRESE CARPACCIO // 14

Heirloom tomato slices layered with fresh mozzarella and basil leaves, drizzled with pesto oil, and balsamic vinaigrette.

🍷🥗 HOUSE SALAD // 10

Tuscan blend lettuce, Campari tomatoes, crispy shallots, and a Parmesan crisp with dressing of choice.

ADD PROTEINS:

Chicken +6
Shrimp +8
Steak +10

DRESSINGS:

Ranch / Caesar / Bleu Cheese / Thai Peanut
Balsamic Vinaigrette / Social Sauce
Miso-Ginger Vinaigrette / Cilantro Lime Vinaigrette

À LA CARTE SIDES

FAMILY-STYLE THREE CHEESE MAC // 9

Mini gnocchi sardi pasta folded into a creamy three-cheese sauce, baked until hot and velvety—made for sharing.

🍷🥗 CREAMY STONE-GROUND CHEESE GRITS // 6

Slow-cooked stone-ground grits finished with butter and melted cheeses.

🍷🥗 GRILLED GARLIC ASPARAGUS // 7

Fire-grilled asparagus finished with roasted garlic oil, flaky sea salt, and fresh lemon.

🍷🥗 GLAZED BABY CARROTS // 6

Tender baby carrots glazed with honey and fresh thyme.

🍷🥗 ROASTED GARLIC MASH // 6

Whipped Yukon potatoes folded with slow-roasted garlic, butter and cream.

🍷🥗 BROWN RICE PILAF // 6

Toasted brown rice pilaf with onion, garlic and aromatic herbs.

🍷🥗 SOY-GINGER CARAMELIZED BRUSSELS SPROUTS // 8

Oven-charred Brussels sprouts glazed in a savory soy-ginger caramel.