

BLACK FLAG SOCIAL HOUSE

PLATES

Burrata \$15 (V) (\$) (GF)
Blistered Tomatoes, Black Fig Agro Dolce, Basil Pesto, House Focaccia

Tenders Trio \$15 (\$) (GF) (NF)
Crispy Hand Breaded Tenders, Basket Of House Fries
Choice of 3 Dipping Sauces

Disco Fries \$12 (\$) (GF) (NF)
Black Flag Brew Gravy, Garlic Fondue
Add Short Rib for \$5

Chesapeake Roll \$26 (GF)
6oz Jumbo Lump Crab, Lemon Chesapeake Aioli, Chives, Red Pepper, Shallot.

Ribeye Steak \$MP (\$) (GF) (NF)
Blackened Ribeye, Yucca Fries, Chimichurri Sauce, Pineapple Salsa

Large Oven Baked Pretzel Rolls - 1 Roll Serves 1-2 2 Rolls Serves 3-4

Dutch Oven Baked Pretzels \$8/12 (V) (GF) (NF)
Hot Oven Baked Pretzel Glazed In Black Garlic Butter & Served With Beer Mustard

Chesapeake Pretzel \$13/21 (GF)
Crabcake, Cheddar, Bacon, Chesapeake Remoulade

SANDWICHES

Social Bird \$16 (\$) (GF) (NF)
Grilled/Fried Chicken, Bacon Jam, Tomato, Beer Caramelized Onions, Chipotle Mayo

K Pop \$17 (GF)
Fried Chicken, Honey Garlic Glaze, Asian Slaw, Gochujang Aioli

Nashville Hot \$16 (\$) (GF) (NF)
Fried Chicken, Nashville Hot Sauce, Lettuce, Red Onion, Pickle

Wings \$15 (\$) (GF) (NF)
Slap Sauce • BF Buffalo • Honey Garlic Chipotle BBQ • *Choice Of Ranch or Blue Cheese*

Bourbon Bacon Shrimp \$16 (\$) (GF) (NF)
Bacon Wrapped Jumbo Shrimp w/ Crispy Onion Straws & Tuxedo Sesame Seeds

Build Your Own Street Tacos \$18 (\$) (GF) (NF)
Smoked BBQ Chicken, Cotija Cheese, Pineapple Salsa, Pickled Onion, Pickled Fresno, Flour Tortillas

Sticky Bones \$18 (GF) (NF)
1/2lb Smoked Baby Back Ribs Glazed w/ Slap Sauce, Hot & Sweet Pickles, Pickled Red Onions

Crab Cake Sandwich \$26 (GF) (NF)
7oz Jumbo Lump Crab Cake, House Made Chesapeake Aioli, Green Leaf

Schmack Pretzel \$11/20 (GF)
Short Rib, Pickled Jalapenos and Fresnos, Pimento Cheese, Slap Sauce

Everything Pretzel \$9/16 (GF)
Everything Bagel Seasoning, Cheddar/Mozz, Bacon, Beer Mustard

Served With Fries Or Substitute With Other Side +\$3. GF Bun +\$2

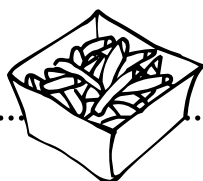
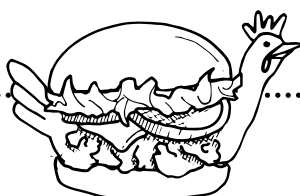
Big Black Flag Burger* \$22 (\$) (GF) (NF)
Steakburger, Lettuce, Tomato, Pimento Cheese, Brisket, Crispy Onions, Bacon Jam, Slap Sauce

Steak Sando* \$19 (GF)
Short Rib, Beer Caramelized Onions, Provolone, Fontina, BF Sauce, House Focaccia

Social House Burger* \$16 (\$) (GF) (NF)
Steakburger, LTO, BF Sauce, Choice Of Cheese

SIDES

Fries \$5
House/Caesar Salad \$6
Seasonal Vegetable \$7
Mac n Cheese \$6



SAUCES

• Gochujang Aioli • House Hot Honey
• Slap Sauce • Honey Mustard
• BF Sauce (Truffle Aioli) • Bourbon
• Ranch • BF Buffalo • Chipotle Mayo
• Chipotle BBQ • Honey Garlic



SALADS

Chicken +\$4 Shrimp +\$4 Steak +MP

Beet \$15 (V) (\$) (GF)
Pickled Red & Gold Beets, Goat Cheese, Mixed Greens, Pistachio, Shaved Shallots, Lemon Vinaigrette

Black Flag Caesar \$12 (\$) (GF) (NF)
Black Garlic Caesar, Arugula & Romaine, Parmesan, Focaccia Croutons & Cracked Black Pepper

House Salad \$13 (V) (\$) (GF) (NF)
Spring Mix, Cucumber, Carrot, Tomato & Onion, Honey Balsamic Vinaigrette Or Ranch



BOARDS

Fri-Sun (4pm-Close)
All Served With Assortment Of House Made Jams, Mustards, Pickled Vegetables & House Focaccia

Sausage \$24 (\$) (GF) (NF)
Sweet Italian, Smoky Andouille, Chili Half Smoke

Smokehouse \$30 (\$) (GF) (NF)
Baby Back Ribs, Brisket, Candied Bacon

Veg \$21 (V) (\$) (GF) (NF)
Street Corn, Grilled Mushrooms, Roasted Cauliflower



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

LET US KNOW OF ANY DIETARY RESTRICTIONS (V) Vegetarian Available (GF) Lactose-Free (NF) Gluten-Free Available (NF) Nut-Free

PIZZA Gluten Free Dough + \$6 , Vegan Cheese + \$0

Based \$14 (V) (G)

House Sauce/Cheese Blend

Pepp \$17 (G)

House Sauce/Cheese Blend, Pepperoni
Drizzle Hot Honey Or Ranch For \$.50

Margherita \$17 (V) (G)

Garlic Oil, Heirloom Tomatoes, Basil,
House Cheese Blend, Balsamic Drizzle

BF Buffalo Chicken \$18 (G)

Grilled Chicken, Blue Cheese Crumbles, Red
Onions, House Cheese Blend, Buffalo Sauce

Florentine \$17 (V) (G)

Charred Spinach, Garlic Oil, Whipped Ricotta
& Goat Cheese Blend, Brûlée Tomato

Nice Spice \$18 (G)

House Sauce/Cheese Blend, Grilled Shrimp, Red
Pepper Flakes, Banana Peppers, Garlic Chili
Oil

Shroom'd \$17 (V) (G)

Roasted Shiitake, Cremini, Maitake,
Truffle Oil, Fontina, Everything Bagel Spice

Carnivore \$19 (G)

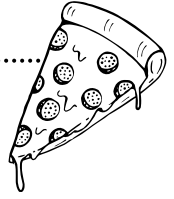
House Sauce, Pepperoni, Sausage, Bacon, Ricotta
& House Cheese Blend

Hawaiian \$18 (G)

House Sauce, Ham, Pineapple, House Cheese Blend
Drizzle Hot Honey Or Ranch For \$.50

Crab Daddy \$25 (G)

House Sauce, Jumbo Lump Crab, Red Pepper
Mozz/Cheddar Blend, Sweet Drop Peppers



TOPPINGS

\$3

Pepperoni • Sausage
Shrimp • Ham • Chicken • Bacon
Shiitake/Maitake/Cremini (Mushroom Blend)

\$2

Pineapple • Brulee Tomato
Caramelized Onions • Truffle oil

\$1

Spinach • Red Onions
Banana Pepper • Basil • Jalapeno
Fresno Chili

DESSERT

Taharka Bros Ice Cream (V) (G)

\$3/Scoop \$7/3 Scoops

Chocolate Love • Vanilla
Honey Graham • Black Cherry

Ice Cream Sandwich \$10 (G)

Chefs Ice Cream Sandwich Of The Day

Cookie Skillet \$10 (V) (G)

Chocolate chip Cookie Baked In Cast Iron
Skillet, Topped With Taharka Bros Vanilla
Ice Cream

Warm Brownie Sundae \$10 (V) (G)

Chocolate Ice Cream, Warm Fudge Brownie,
Whipped Cream, Cookie Butter Caramel



WINE SELECTION

REDS

Skyside \$9 / \$34

Pinot Noir • Sonoma, CA

Josh \$10 / \$36

Cabernet Sauvignon • Sonoma, CA

Hahn \$11 / \$38

Merlot • Monterey, CA

WHITES

Ecco Domani \$9 / \$34

Pinot Grigio • Delle Venezie, IT

Matua \$10 / \$36

Sauvignon Blanc • Marlborough, NZ

Kendall Jackson \$11 / \$38

Chardonnay • Santa Rosa, CA

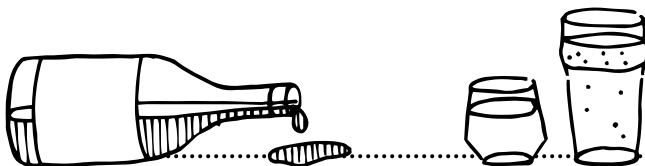
BUBBLES & ROSÉ

Whispering Angel - The Beach \$13 / \$48

Rose • Provence, FR

La Marca \$9

Prosecco • Veneto, IT



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seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have
certain medical conditions.

COCKTAILS

Social House Margarita \$12

Astral Blanco Tequila, Fresh Lime Juice,
Agave Syrup, Salt Rim

Moscow Mule \$12

Titos Vodka, Fresh Lime Juice, Ginger Beer,
Lime Wedge

Old Fashioned \$13

Bulleit Rye, Simple Syrup, Angostura
Bitters, Orange Twist, Luxardo Cherry

Espresso Martini \$13

Ketel One Vodka, Grind Espresso Liqueur,
Simple Syrup, Nitrogenated Cold Brew

Cosmo \$13

Titos Vodka, Triple Sec, Cranberry Juice,
Fresh Lime Juice, Orange Twist

Aperol Spritz \$11

Aperol, Prosecco, Soda Water, Fresh Orange
Slice

Cucumber Gin Fizz \$13

Hendricks Gin, Fresh Lime Juice, Simple
Syrup, Club Soda, Cucumber Slice

Crushes \$10 16oz Cup / \$16 32oz Bucket

Smirnoff Vodka, Orange/Lemon/Grapefruit
Ask Your Server About Rotating Flavors



BEER LIST

Scan to see our
changing & seasonal
selections