

# Salads FOR ONE OR MORE

**SIMPLY CHOPPED** romaine, red leaf lettuce, english cucumber, red onion, baby heirloom tomato, white wine vinaigrette **\$10**

*add to any salad* **PAN-ROASTED CHICKEN \$8 or SEARED BEEF TENDERLOIN MEDALLIONS \$12**

## stone hearth pizza

### FIVE CHEESE

mozzarella, fontina, provolone, aged cheddar, parmigiana reggiano, choice of garlic oil or red sauce **\$15**

### SPICY PEPPERONI + GREEN ONION

tomato sauce, pepperoni, calabrian chili, green onion, mozzarella **\$15**

### MARGHERITA

tomato sauce, mozzarella, roasted garlic, fresh basil **\$14**

### WILD MUSHROOM & SPINACH

baby spinach, wild mushrooms, garlic oil, chives, basil, mozzarella & pecorino **\$15**

### THE ITALIAN

sausage, pepperoni, hot capicola, onion, calabrian chilis, mozzarella, pecorino & red sauce **\$17**

## bar snacks

**BOURBON-PRALINE BACON CRISPS** **\$17**  
applewood smoked bacon, brown sugar-pecan rub, touch of bourbon

**LOBSTER DEVEILED EGGS** **\$14**  
fresh maine lobster, chives

**MARINATED OLIVES** **\$9**  
blend of imported mediterranean olives, spicy + fragrant marinade

**ROASTED DRUNKEN SPICED NUTS** **\$10**  
blend of roasted + salted nuts, touch of bourbon, spicy kick

## shareable

**CHARCUTERIE AND CHEESE BOARD** **\$26**  
rotating selection of cured meats, artisanal cheeses, spreads + jams

**TWICE COOKED DUCK WINGS** **\$17**  
white pekin duck drumettes, slow braised with lemongrass + kaffir lime, flash fried, tangy chili glaze

**SKILLET BAKED CRAB & CHEESE** **\$18**  
fontina, gruyère & manchego cheeses, blue crab, fresh herbs, roasted garlic, rosemary focaccia

**BLISTERED SHISHITO PEPPERS** **\$12**  
spanish olive oil, garlic-chimichurri sauce

**HOUSE-CUT GARLIC FETA FRIES** **\$8/\$14**  
thick-cut idaho potatoes, fried crisp, fresh herbs, garlic butter, feta cheese, chives

**CRISPY PARMESAN BRUSSELS** **\$14**  
flash fried, parmesan, garlic, bacon, balsamic

All food menu items are served with the intention *to be shared.*



[torbertsocial.com](http://torbertsocial.com)

## DIVIDE and conquer

### BROWN BUTTER LOBSTER GRILLED CHEESE SQUARES

maine lobster, cooper sharp, fontina, applewood smoked bacon, brown butter aioli, crispy sourdough **\$21**

## sliders

**BEEF TENDERLOIN** **\$18**  
sliced tenderloin, garlic-chimichurri, manchego cheese, crispy shallots, potato roll

**SOUTHERN BUTTERMILK FRIED CHICKEN** **\$14**  
free-range organic chicken, herb mayo, pickles, lettuce, potato roll

**KOBE BEEF** **\$16**  
cooper sharp, sriracha ketchup, pickle + tomato, potato roll

*our breads are* **FRESH-BAKED** *every day*

## ADULT-SPIKED SHAKES

**SERVED** *with alcohol* **\$15**

**IT WAS MINT TO BE**  
vanilla ice cream, tempus fugit crème de cacao, crème de menthe

**ORANGE YOU GLAD YOU CAME TO TORBERT**  
vanilla ice cream, smirnoff orange vodka, cointreau

**FOSTER THE BANANA**  
vanilla ice cream, diplomatico rum, crème de banane caramel

*Friendly Reminder* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Have a food allergy? Please, let your server know.