

# The Northside Social

*v* vegetarian *gf* gluten free

*::*executive chef Dean Sample

## Proudly Supporting These Local Farms & Producers

Dewig Meats | Miller's Amish Chicken | Maple Leaf Farms | Capriole Farm | Rene's Bakery

### *::*to start

#### Buffalo Cauliflower 11

house hot sauce, bleu cheese mousse, celery salad *v, gf*

#### Southern Style Crab Dip 13

lump crab, trinity, white cheddar, marinated cherry tomatoes, toasted baguette

#### Calamari Steak Fries 12

lightly crusted calamari steak wedges, lemon-scallion aioli

#### Skillet Cornbread 6

with maple butter *v*

#### Fried Green Tomatoes 7

with green goddess *v*

#### Garlic Knots 9

parmesan-garlic hand crafted knots, white, pesto, arrabiata sauces *v*

#### Jalapeño Herb Cream Cheese Spinach Dip 12

jalapeño herb cream cheese, 5 blended cheeses, fresh spinach, mozzarella topped, tortilla chips *v*

### *::*greens

#### Caesar 6

chopped romaine, balsamic marinated cherry tomatoes, parmesan, focaccia crumble add anchovies 1.5 *v*

#### Iceberg Wedge 7

bacon, balsamic marinated tomato, focaccia crumble, red onion, bleu cheese crumbles, horseradish bleu cheese dressing

#### Chopped 7

pepperoni, pickled red onion, romaine, kalamata olive, cucumber, roasted red pepper, pepperoncini, asiago cheese, cracked black pepper, roasted corn, red wine vinaigrette *gf*

Add to any salad: grilled chicken 7 grilled shrimp 9 grilled salmon 9

#### Steak Salad 18

grilled beef tenderloin, arcadian I romaine blend, grilled potato, summer tomatoes, red onion, bleu cheese crumbles, roasted corn, balsamic vinaigrette *gf*

#### Southwest Chicken 15

field greens, cajun chicken, pico de gallo, corn, black beans, avocado, tortilla strips and monterey jack with avocado ranch *gf*

### *::*dessert

#### Brownie S'more Sundae 11

peanut butter mousse, toasted bourbon marshmallow, graham cracker ice cream *v*

#### Coconut Cheesecake 11

nilla wafer crust, pineapple pastry cream *v*

#### Vanilla Pots de Crème 9

vanilla custard, strawberry compote, crispy meringue, house granola *v, gf*

### *::*mains

#### Crusted Salmon 24

everything crust, lemon jam glazed, vegetable fried rice, cucumber, avocado *gf*

#### Barbecue Ribs 22

fried potato salad, summer cucumber slaw *gf*

#### Filet 26

6 oz beef tenderloin, wild mushroom sauce, grilled zucchini, potato gratin

#### House Made Ravioli 26

andouille stuffed, crawfish I shrimp I pulled chicken, creole ragù, baguette

#### Miller's Chicken 22

grilled breast, sweet corn risotto, grilled zucchini, cherry tomato jam, zucchini puree *gf*

#### Shrimp & Grits 24

gulf shrimp, weisenberg white cheddar grits, tasso ham, summer peas, spiced mushroom cream, cajun bread *gf*

#### Stout Braised Brisket 26

mashed potatoes, summer peas, carrots

#### Fried Chicken 22

five step chicken, mac & cheese, green beans

#### Potato Crusted Whitefish 24

lemon butter sauce, mashed potatoes, sautéed green beans *gf*

#### Indiana Burger 18

half pound double patty, american cheese, seared slab bacon, mustard aioli, fried pickles, salt+vinegar frites

#### Spicy Thai Shrimp Pasta 23

peppers, onion, carrots, sauteed shrimp, peanuts, cilantro, basil, mint, spiced thai sauce

\*vegan preparation available

#### Summer Garden Bucatini 17

pesto, white wine, english peas, mushrooms, cherry tomatoes, garlic butter, cream, baguette *v*

with chicken **7** with shrimp **9** with salmon **9**

### *::*pizza

#### The Nook 16

signature tomato sauce, fennel sausage, red wine braised mushrooms, pickled red onion, applewood smoked bacon, house blended cheese

#### Margherita-ish 15

tomato-pesto sauce, roma tomato, fresh mozzarella, house blended cheese, basil

#### CYO 10

**base:** signature tomato, house white, olive oil, garlic coulis, tomato-pesto, barbecue

**meat:** 3 pepperoni, house ground fennel sausage, applewood smoked bacon, miller's chicken

**veggies:** 3 braised mushrooms, charred kale, chopped spinach, diced fresh tomato, red onion, fresh cremini mushroom, kalamata olives, roasted red pepper, pickled red onion, pepperoncini, fresh basil, pineapple

\*substitute gluten free ancient grains crust for 3

## ::signature cocktails

### Lemon Shakeup 11

citrus vodka, turbinado I cayenne simple, fresh lemon, pink sea salt & sugar rim

### French Rosé Margarita 12

el destilador reposado, lilet rosé, raspberry framboise, lime

### Hound Dog 12

maker's mark, fresh peach puree, ginger simple, lemon juice, mint muddle

### Strawberry - Basil Martini 12

strawberry infused vodka, basil, fresh lime juice

*\*also enjoy our strawberry infused vodka on the rocks or in a mule*

### My Jam 12

cucumber mint ketel one botanical, blackberry jam, blackberry simple syrup, muddled cucumber, fresh lime juice

### PearSecco 11

absolut pears, simple syrup, fresh lemon juice, topped with prosecco

## ::kids

\*children 12 and under only please

### Miller's Chicken Tenders & Fries 11

house cut and breaded, with ranch

no artificial colors, hormones or additives go into these indiana farm raised chickens

### Mac & Cheese 7

3 cheese blend, bread crumb topped

### Single Patty Cheeseburger & Fries 11

indiana raised beef, american cheese

### Ice Cream Sundae 6

house made vanilla ice cream, chocolate sauce, whipped cream, cherry

## ::about our chef

Born and raised in rural southern Indiana, Chef Dean Sample grew up with a love of farming, often helping his grandparents tend their gardens and land. He spent his teen years helping his father and grandfather at The Farm Center and the local machine shop. After a hard day of work or play, the highlight was always his Grandmother's country cooking. Chef Dean found his love and passion for food through her, and developed a deep understanding of how the love and care of food can unite family and friends.

We are happy to split your entrée, when possible, for a charge of \$3.00. When doing so we will provide you with more generous portions of accompaniments.

As we will do our best to accommodate your allergies, we cannot guarantee your food to be allergen free.

An automatic gratuity of 20% will be applied to parties of 12 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## ::sparkling

Prosecco | Zardetto | Veneto, Italy

10/38

Chardonnay/Pinot Noir/Pinot Meunier |  
Piper-Sonoma Brut | Sonoma Valley, California

51

## ::rosé

Grenache/Merlot/Sangiovese | Angels & Cowboys |  
Sonoma, California

12/46

## ::white

Pinot Grigio | Caposaldo | Veneto, Italy

8/28

Sauvignon Blanc | Villa Maria | Marlborough, New Zealand

10/37

Sauvignon Blanc | Benzinger | North Coast, California

12/46

Chardonnay | Joseph Drouhin Macon-Villages | Burgundy, France

12/46

Chardonnay | Lange Twins Estate | Clarksburg, California

12/46

Grüner Veltliner | Domaine Wachau Terrassen Federspiel |  
Wachau, Austria

49

## ::reds

Pinot Noir | Storypoint | California

10/38

Pinot Noir | Golden | Monterey, California

12/46

Zinfandel/Syrah/Malbec | Angels & Cowboys Proprietary Red |  
Sonoma, California

12/46

Malbec | Tinto Negro | Mendoza, Argentina

8/28

Sangiovese/Cabernet Sauvignon/Merlot | Vitiano Rosso |  
Umbria, Italy

11/41

Cabernet Sauvignon | Thomas Goss | McLaren Vale, Australia

10/38

Cabernet Sauvignon | Aviary Vineyards | Napa Valley, California

12/46

Sangiovese | Monrosso | Chianti, Italy

39

Cabernet Sauvignon/Merlot/Syrah | JAX Vineyards 'Y3 Taureau' |  
Napa Valley, California

54

Touriga Nacional/Tinta Roriz | Ferreira Quinta do Porto 10 Year  
Tawny | Douro Valley, Portugal

13

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OTHER FLAVORS

DELICIA



northside  
kitchenette  
✦ tasty ✦ midday ✦ fare ✦

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