

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, marinara sauce 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 sautéed 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

Whiskey Caramel Bread Pudding 11

white chocolate, candied pecans, house made ice cream

::mains

Crusted Salmon 24

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

Pork Tenderloin 23

indiana raised, butternut squash risotto, braised brussels sprouts, apple compote, pork jus gf

Filet 26

6 oz beef tenderloin, wild mushroom sauce, braised brussels sprouts, potato gratin

House Made Ravioli 26

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

Farm-style Parmesan Chicken 23

springer farms chicken, parmesan crusted, lemon herb pan sauce, fried cheesy red potatoes, broccoli

Shrimp & Grits 24

gulf shrimp, weisenberg white cheddar grits, tasso ham, broccoli, spiced mushroom cream, baguette

Stout Braised Brisket 26

mashed potatoes, 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

Cajun Shrimp Bucatini 24

creamy pomodoro sauce, onions, peppers, sautéed cajun shrimp, baguette

Indiana Burger 18

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

Coconut Curry Fried Rice 18

broccoli, peas, peppers, onions, celery, peanuts, herbs v, gf

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

Social Supreme 16

tomato garlic sauce, pepperoni, fennel sausage, mushrooms, red onion, banana peppers, house blended cheese

CYO 10

base: signature tomato, house white, olive oil, garlic sauce, tomato-pesto, tomato-garlic

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

veggies: 2 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*

Holi-daze 12

bourbon, maple syrup, fresh lemon juice, chilled lager

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

EXPERIENCE OUR
OTHER FLAVORS

DELICIA



northside
kitchenette
✦ tasty ✦ midday ✦ fare ✦

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