

Est 2011



HUNTINGTON SOCIAL

APPETIZERS

"MARY'S MEATBALLS"	CREAMY POLENTA, BASIL, PARMESAN CHEESE	9
YELLOW FIN TUNA TARTARE	KIMCHI, GINGER, SCALLION PANCAKES*	16
"MARKET" CEVICHE	SNOW PEAS, RHUBARB, SESAME SEEDS, SAKE YUZU DRESSING*	13
GRILLED PROSCIUTTO WRAPPED GOAT CHEESE	PESTO, CONFIT PEPPERS, COUNTRY BREAD	11
ARTICHOKE RAVIOLI	HAM HOCK, SPRING GARLIC, WHITE WINE BUTTER SAUCE	12
CHARRED SPANISH OCTOPUS	CHORIZO, SAFFRON RICE, GREEN OLIVES, SMOKED PAPRIKA	15
STEAMED P.E.I. MUSSELS	PANCETTA, SOFT PRETZEL ROLL, DIJON BEER BROTH	14
CRISPY CHICKEN WINGS	QUESO FRESCO, SCALLIONS, ROASTED CHILI SAUCE	12
MIXED GREENS	SPRING VEGETABLES, CROUTONS, RICOTTA CHEESE, CITRUS VINAIGRETTE	8
CHILLED GREEN ASPARAGUS SALAD	POACHED EGG, PARMESAN CHEESE, TOASTED GARLIC DRESSING*	9

ENTRÉES

HOMEMADE LASAGNA	BRAISED BEEF RAGOUT, FRESH MOZZARELLA, PARSLEY	22
GRILLED BRANZINO	SPINACH, ARTICHOKE, ROASTED PEPPERS, BLACK OLIVES, ROASTED GARLIC	28
ORGANIC SCOTTISH SALMON	WILD MUSHROOMS, FAVA BEANS, SPRING ONION BROTH*	26
ATLANTIC GREY SOLE	CHAMPAGNE GRAPES, TOASTED ALMONDS, MEYER LEMON, BROWN BUTTER	29
COCONUT CURRIED CHICKEN	ENGLISH PEAS, CARROTS, PEARL ONIONS, CARAMELIZED PINEAPPLE	25
GRILLED PORK TENDERLOIN	BABY ZUCCHINI, FRIED RICE, WARM MANGO VINAIGRETTE*	27
GLAZED BEEF RIB	BAKED BEANS, ASPARAGUS, RAMP BUTTER, CORN BREAD	28
MARINATED FLATIRON STEAK	HARICOT VERT, CHANTERELLE MUSHROOMS, FINGERLING POTATOES *	29
H.S. AGED BURGER	WHITE CHEDDAR, SMOKED BACON, "SPECIAL SAUCE"*	18

CHEF/OWNER CHRISTOPHER LEE

CHEF DE CUISINE LUKE OMARZU

*consuming raw or undercooked eggs, meat, poultry, seafood or shellfish could increase the risk of food borne illness