



March 19 - April 4, 2021

sociale

SOCIALE CHICAGO

800 South Clark

Chicago, IL 60605

goodeatsgroup.com/restaurant-week-2021

Brunch Menu | \$25

10 AM – 3 PM Saturday & Sunday Only

Two of Chef's Signature Chilaquiles Verdes

Chef's Signature Chilaquiles Verdes | corn tortillas, salsa verde, chicken tinga, fried shallots, two sunnyside eggs, queso fresco, lime crema

Lunch Menu | \$25
ONLY AVAILABLE UNTIL 3 PM DAILY

Choose Two Wood Fired Flatbreads + Two Sides

Duck Confit | duck confit sausage, red onion conserva, goat cheese, aged balsamic glaze, arugula

Wild Mushroom | oyster and cremini mushrooms, fontina, leek confit, white truffle essence

Shrimp Banh Mi | tamarind ginger shrimp, pork belly lardons, miso bechamel, daikon-carrot salad,
fresno chilies, cilantro vinaigrette

Margherita | tomato garlic sauce, fior de latte, fresh basil

French Fries, Parmesan Truffle Fries, Housemade Saison Chips, Side Salad

Dinner Menu | \$39
Only Available After 3 PM Daily

A Three-Course Restaurant Week Exclusive Prix Fixe

Whipped Feta | lemon, extra virgin olive oil, cucumber, toast points

Wild Boar Bolognese | torchio, harissa ricotta

Caramel Chocolate Ganache Pie | with pretzel and house kettle chip crust

**Dinner Menu with Wine | \$55
Only Available After 3 PM Daily**

**A Three-Course Restaurant Week Exclusive Prix Fixe
with curated Wine Pairing
(In-House Dining Only, Reservations Required)**

Whipped Feta | lemon, extra virgin olive oil, cucumber, toast points
Domaine Carneros Taittinger Brut or Rose

Wild Boar Bolognese | torchio, harissa ricotta
Kermit Lynch Cotes du Rhone 2018

Caramel Chocolate Ganache Pie | with pretzel and house kettle chip crust
Robert Biale Dessert Wine, or comparable (limited availability)

The Restaurant Week menu is for each guest to enjoy individually.

Beverage, tax and gratuity and any delivery fees are not included.