

DOWNTOWN SOCIAL

— eatery & lounge —

EST. 2018. GLENS FALLS, NY

★ WELCOME FRIENDS ★

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EAT. DRINK. PLAY. GET SOCIAL!

OLD SCHOOL SOUL; NEW SCHOOL VIBE. OFFERING INSPIRED DINNER, COCKTAILS, AND ENTERTAINMENT.



CHECK OUT UPCOMING EVENTS AT: DowntownSocialGF.com

TRY OUR TWO SISTER LOCATIONS:

THE
BOURBON ROOM
RESTAURANT

190 Glen Street, Glens Falls, NY
(518) 480-4600 | info@dthospitality.com
www.BourbonRoomGF.com

 **DOWNTOWN
CITY TAVERN**

21 Elm St, Glens Falls, NY
(518) 480-3500 | dtnycitytavern@gmail.com
www.DownTownCityTavern.com



SALAD

7.95 / 11.95



+ roasted chicken :: 4.95

+ grilled sirloin :: 7.95

Caprese

Fresh mozzarella, sliced tomato, shaved onion, fresh basil, extra virgin olive oil, balsamic drizzle, and smoked salt

Wedge

Iceberg wedge, roasted Roma tomato, scallion, pepper bacon, and blue cheese dressing

House

Spring mix, heirloom tomato, English cucumber, shaved radish, and house vinaigrette topped with house made croutons

Kale

Sliced apple, shaved fennel, goat cheese, dried cranberry, toasted walnuts, and maple vinaigrette



SOUP

4.95 / 7.95



Clam Chowder

Our twist on a classic New England style clam chowder, featuring house braised pork belly and smoked paprika, topped with house made croutons

Tomato Bisque

Fire roasted peppers and tomatoes, pureed in a light cream tomato broth with a touch of cracked pepper, topped with house made croutons and shaved Parmigiano Reggiano

SNACKS

House Meatball Trio

Beef & pork blend meatballs, each served with a house-made sauce - coconut curry, spicy arrabiata, and mushroom cream :: 8.95

Tuna Poke

Sushi grade diced yellowfin tuna, fresh watermelon, feta cheese, scallions, and soy drizzle :: 8.95

Beef Carpaccio

Wafer thin aged beef sirloin with smoked salt, cracked pepper, arugula, shaved Parmigiano Reggiano, and olive oil :: 9.95

Mushroom Ragu

Sautéed blend of shitake, portabella, oyster, and button mushrooms with Prosecco and light cream, served atop a pastry shell :: 8.95

Brussel Sprout Chips

Flash-fried Brussel sprout pedals tossed with sea salt & vinegar seasoning :: 6.95

SPUDS

Boardwalk Fries

Our signature seasoned thick-cut fries :: 5.95

Gravy Fries

Our Boardwalk fries topped with scratch beef gravy :: 7.95

Pork Belly Cheese Fries

Our Boardwalk fries with five-cheese bechamel and crispy pork belly :: 9.95

Parmesan Duck Fat Fries

Our Boardwalk fries tossed and dusted in duck fat and shaved Parmigiano Reggiano :: 8.95

SOCIABLES

Charcuterie & Cheese

Chef's selection of cured meats, cheeses, and accoutrements :: 15.95

Breads & Spreads

Chef's seasonal preparation of hummus, tapenade, spreads, and jams :: 11.95

Garlic Parmesan Wings

Crispy wings tossed in our house garlic-herb parmesan sauce
Ten wings 12.95 :: Fifteen wings 18.95

Mussels by the Pound

PEI mussels steamed with a choice of sauce - coconut curry, spicy arrabiata, or white wine & garlic :: 11.95 / 21.95

Steamed Littleneck Clams

Littleneck clams steamed in a white wine, lemon, and garlic broth :: 12.95 / 22.95

ENTRÉES

Firecracker Shrimp & Grits

Cajun seasoned shrimp sautéed with Louisiana dirty rice and served over creamy grits :: 19.95

Seafood Cioppino

Clams, mussels, shrimp, calamari, scallop, and salmon simmered in spicy arrabiata sauce with baguette :: 19.95

Steak Frites

Charbroiled skirt steak, sliced and served with compound butter & boardwalk fries :: 19.95

16oz Bone-In Pork Porterhouse

Served with apple butter & garlic mashed potato :: 19.95

Rotisserie Chicken

All-natural organic chicken, quartered and served with seasonal vegetables and garlic mashed potato :: 17.95

Meatloaf, Mashed & Gravy

Just like mom used to make, except without the hidden veggies :: 14.95

Shepherd's Pie

Classic comfort casserole - seasoned vegetable, beef, and pork topped with a buttery mashed potato crust :: 14.95

Pork Belly Mac 'n Cheese

Our five-cheese bechamel, cavatappi, crispy pork belly and oreganata crust :: 16.95

Vegan Curry Stir-Fry

Stir-fried seasonal vegetables in a delicious coconut curry sauce, served over wild rice :: 16.95

PASTA

Cajun Chicken Alfredo

Fettuccine tossed with creamy alfredo, roasted red peppers, and roasted chicken :: 16.95

Pasta Genovese

Penne tossed with pesto, garlic, and olive oil with sautéed mushrooms, spinach, grape tomatoes, and roasted red peppers :: 13.95

Wise Guy

Spaghetti in spicy arrabiata sauce topped with meatballs and sausage :: 17.95



BUILD YOUR OWN PASTA

8.95 / 12.95



Pick your pasta:

Fettuccini | Penne | Spaghetti

Choose your sauce:

Marinara | Alfredo | Pesto | Garlic & Oil | Spicy Arrabiata
Coconut Curry

Add your toppings :: 1.00 each / 2.00 each

Spinach | Mushroom | Peppers & Onions | Grape Tomato
Roasted Red Peppers

Over the top :: 3.00 / 5.00

Meatballs | Roasted Chicken | Italian Sausage
Steamed Clams

HANDHELD

Social Burger

8oz ground short-rib patty, seasoned and charbroiled to your liking with crispy bacon and cheddar cheese. Served on a Kaiser roll with lettuce, tomato, red onion, crunchy pickle and a side of boardwalk fries :: 13.95

Cajun Burger

8oz ground short-rib patty, dusted with Cajun spices and charbroiled to your liking with capicola ham and pepper jack cheese. Served on a Kaiser roll with lettuce, tomato, red onion, crunchy pickle and a side of boardwalk fries :: 13.95

Chicken 'n Waffles

Deep-fried breaded boneless chicken thigh, sandwiched between two crispy waffles with sriracha-maple syrup and a side of fries :: 14.95

Pulled Pork

Slow roasted pork shoulder served on a fresh sub roll with Carolina BBQ and slaw. Served with choice of soup, more coleslaw, or potato chips :: 13.95

Sausage 'n Peppers

Grilled Italian sausage smothered in caramelized peppers & onions with a splash of fresh basil and red wine vinegar. Served on a fresh sub roll with choice of soup, coleslaw, or potato chips :: 13.95

Meatball Sub

Beef & pork blend meatballs simmered in marinara then split and served on a fresh sub roll topped with shaved Parmigiano Reggiano. Choice of soup, coleslaw, or potato chips :: 13.95

French Dip

House roast beef dunked in au jus, served on a fresh sub roll with horseradish aioli. Choice of soup, coleslaw, or potato chips :: 14.95

COCKTAILS

Belgian Martini

Godiva chocolate liquor,
Three Olives Raspberry :: 10

Cucumber Collins

Crop Cucumber, Crop
Lemon, Club :: 9

Springbrook French 75

Sly Fox Gin, Springbrook
Limoncello, Prosecco :: 9

Texas Manhattan

Balcone's Rumble, Atxa
Vermouth, Angostura :: 10

Crimson Sidecar

Remy Martin, Campari,
Cointreau, grenadine :: 10

Perfect Margarita

Don Julio Tequila, fresh lime,
Gran Marnier, salt rim :: 10



The Social Shooter

Springbrook Hollow Limoncello,
Chambord, Three Olives Citrus:
Served in shooters :: (2) 10 / (4) 18

HOUSE DRAFT WINE

WHITE :: Served by the glass for \$6

T. Edwards Chardonnay :: 2017 California

Valdinevola Pinot Grigio :: NV Italy

Neiss Riesling Estate Trocken :: 2017 Germany

Vino Frizzante Prosecco :: NV Italy

RED :: Served by the glass for \$6

da'Keg Cabernet Sauvignon :: 2016 California

T. Edwards Pinot Noir :: 2017 California

da'Keg Merlot :: 2016 California

Domaine Roger Perrin Côtes du Rhône :: 2016 France

DRAFT BEER

Please ask your server for today's
draft selection.

BOTTLED BEER

Michelob Ultra	4
Buckler NA	5
Coors Light	4
Bud Light	4
Heineken	5
Corona	5
Angry Orchard Hard Cider	5
Stella Artois	6
Down East Cider	6

SOFT DRINKS

2.50 with FREE refills

Pepsi

Diet Pepsi

Sierra Mist

Mountain Dew

Ginger Ale

Mug Root Beer

Tropicana Lemonade

Unsweetened Iced Tea

Brisk Raspberry Iced Tea

Just Water :: 3

DESSERT

Dessert Sampler

Chef's daily dessert trio :: 11.95

Cheesecake

Ask your server for today's
preparation :: 6.95

Tiramisu

Classically delicious :: 6.95

ESPRESSO

Espresso :: 3

Cappuccino :: 4

Latté :: 4

Kru Columbian Coffee :: 4

Assorted Hot Teas :: 3

CORDIALS

Grand Marnier :: 9

Remy Martin :: 10

Hennessey :: 10

Courvoisier :: 10

San Marzano Sweet Apertif :: 8

Antico Amaro :: 8

Bailey's :: 8

Irish Coffee :: 9