

BREAKFAST

Housemade Granola* Shenandoah honey, Greek yogurt & fruit	5.95
Seasonal Fruit* Greek yogurt	4.75
Steel Cut Oatmeal* Tricking Springs Milk, strawberry compote, coconut	5.95

BREAKFAST SANDWICHES AVAILABLE ALL DAY

Bacon & Poached Egg‡ Maple butter, frisée on Italian feather loaf <i>add sharp white cheddar +1.00</i>	5.75
Edward's Country Ham & Egg‡ Apricot jam, arugula on honey IPA roll <i>add sharp white cheddar +1.00</i>	6.50
Sage Sausage & Poached Egg‡ Frisée on honey IPA roll <i>add provolone +1.00</i>	6.25
Smoked Salmon & Poached Egg‡ Cream cheese, arugula on honey IPA roll	6.95
Spinach & Poached Egg*‡ Sharp white cheddar on Italian feather loaf	4.95
Avocado Toast*‡ Poached egg, market salad, pickled carrot, radish, sesame, Aleppo pepper, 9 grain toast	9.50

QUICHES AVAILABLE ALL DAY (May take 10-15 minutes)

Served with market salad and fresh fruit.

Ham & Gruyère Onion & spinach	9.75
Quiche of the Day	9.75

SALADS & MORE AVAILABLE 11AM-10PM DAILY

Chopped Chicken Salad Roasted chicken, feta, romaine, arugula, kale, parsley, Kalamata olives, cucumbers, roasted red peppers, red onions, banana peppers, oregano vinaigrette	11.25
Kale Caesar Salad* Lacinato kale, romaine, egg, parmesan <i>add chicken +3.00</i>	8.75
Asparagus and Lentil Salad* Spinach, arugula, almonds, fennel, mint, goat cheese, Dijon honey vinaigrette	9.25
Quinoa Salad* Roasted beets, broccoli, pumpkin & sunflower seeds, carrots, kale, citrus dijon vinaigrette (vegan)	9.25
Brown Rice and Chickpea Bowl*‡ Poached farm egg, feta cheese, kale pesto, sunflower seeds, picked herbs <i>add avocado +1.50 add bacon +1.50</i>	9.50

SANDWICHES AVAILABLE FROM 11AM-10PM DAILY

Add a cup of White Bean & Pesto soup or fresh fruit +2

Roasted Chicken Salad Baby lettuce, sliced tomato, egg, pickle relish, Duke's mayonnaise, LeoNora croissant, Route 11 chips	10.50
"The Grilled Cheese"* Mozzarella, cheddar, Gruyère on pullman, Route 11 chips <i>Add Liberty Tavern bacon (1.5), Tomato marmalade (0.5), Pesto (0.5), Grilled red onion (0.5)</i>	8.00
"The BLT" House-made bacon, local heirloom tomato, baby greens, basil aioli, toasted 9 grain, Route 11 chips <i>Add avocado (1.5)</i>	8.75
Italian Prosciutto Toscano DOP, coppa, pepperoni, mortadella, pickled hot peppers, iceberg, red onion, oil & vinegar, Italian feather loaf, potato salad	10.25
Roast Turkey Aged cheddar, avocado, Liberty Tavern bacon, iceberg lettuce, basil aioli, 9 grain bread, market salad	9.75
House Smoked Salmon‡ Tomato, cucumber, spinach, pickled red onion, wasabi cream cheese, sesame bun, market salad	9.50
Citrus Braised Pork Jicama pineapple slaw, apricot jam, piquillo peppers, arugula, ciabatta, potato salad	10.50
The MVP Roasted eggplant, zucchini, portabella mushroom, garlic hummus, arugula, olive relish, mozzarella, ciabatta, side salad	10.25

SOUPS Served with freshly baked bread

White Bean & Pesto Soup* Chicken Posole Pulled chicken, hominy, pumpkin seeds, radish, avocado, cilantro	cup 3 / bowl 5.50 cup 4 / bowl 7.25
----------------------------------------------------------------------------------------------------------------	----------------------------------------

TO SHARE AVAILABLE 11AM-10PM DAILY

Three Cheese Plate* Manchego, Cashel Blue, Sweet Grass	13.50
Hummus Platter* Olives, vegetable crudité & grilled bread	12.50
Three Charcuterie Plate‡ Chicken liver pate, Prosciutto di Parma, Chorizo Picante	13.50

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

* = Vegetarian

EVENING FARE AVAILABLE AFTER 5PM

Meatball Skewers Parmesan cheese, roasted peppers, polenta integrale	9.50
Char Siu Chicken Bowl Brown rice, Thai basil, cabbage, cucumber, scallions, sesame, poached egg	12.50
Pimento Cheese Deviled Eggs Crispy chicken skin	7.50
Warm Roasted Olives Chilies, lemon, garlic	6.00
Roasted Octopus braised chickpeas, bottarga, tomato, arugula, black olives	12.50
Crostini (Choose 3)	9.00
<div style="display: flex; align-items: center;"> <div style="font-size: 4em; margin-right: 10px;">}</div> <div> <p>English Pea Hummus, pecorino, mint</p> <p>Chicken Liver Pate, strawberry preserve</p> <p>Eggplant Caponata, black olive, basil</p> <p>Roasted Garlic Goat Cheese, apple butter</p> <p>Smoked Salmon, egg, crème fraîche, dill</p> <p>Nduja Salami, pickled vegetables, mustard</p> </div> </div>	

PASTRIES *BAKED FRESH DAILY.*



Check out our daily selection in the pastry case, or see the printed Baker's Dozen menu for our current seasonal sweets!

Muffin	2.95	Whole Wheat Apple Turnover	3.00
Scone	3.25	Nutella Pop-Tart	3.50
Cookie	2.00	Cinnamon Bun	3.50
Biscotti	2.25	No Gluten Lemon Blueberry Ricotta Scone	3.50
Pie / Tart	4.00	Bacon Date Blue Cheese Scone	3.50

GOURMET CAKES

Inquire about our custom cakes, available both in classic flavor combinations and more modern twists.



BAKER'S DOZEN

Order at the counter, or email BAKERSDOZEN@NORTHSIDESOCIALARLINGTON.COM.

BAKER'S DOZEN LARGE PASTRIES	37
BAKER'S DOZEN MINI PASTRIES	19

CUSTOM PASTRY PLATTERS

No gathering is complete without dessert! Please inquire at the counter or email BAKERSDOZEN@NORTHSIDESOCIALARLINGTON.COM.



NORTHSIDE SOCIAL

COFFEE & WINE

3211 Wilson Blvd | Arlington, VA 22201
703-465-0145 | northsidesocialarlington.com

Erin Hutchens | General Manager
Bridie McCulla | Head Baker
Brent Smith | Director of Coffee
Matt Hill | Executive Chef

Please join us in our upstairs Wine Bar open @5pm daily, and on Sat & Sun for full service Brunch from 9am-3pm.

For Private Event and Catering information please e-mail info@northsidesocialarlington.com

Northside Social supports farms that embrace environmentally sound and sustainable agricultural practices. All our bread is baked fresh daily at our sister restaurant, Lyon Hall, and all pastries are baked fresh daily here at Northside Social.

Please visit our three other Arlington-owned and operated businesses: The Liberty Tavern, LeoNora and Lyon Hall



LEONORA
GOURMET BAKERY

