

# SIMPLY SOCIAL

WEEKDAY AFTERNOONS  
 SERVED MONDAY - FRIDAY, 4PM TO 8PM

*The 'Happiest Hours' in  
 the neighborhood*



It's the perfect time for a glass of wine!

**By the Glass** ..... 9

Sea Pearl, Sauvignon Blanc  
 Miner, Chardonnay  
 Angeline, Pinot Noir  
 Angeline, Cabernet Sauvignon  
 Figuiere Le Saint André, Rosé  
 N/V Simonet, Blanc De Blanc Brut



*The Tower*



A sharable selection of our savory and sweet  
 house-made specialties

Serves 2 people..... 25

Manchego Cheese • Goat Cheese • Flatbread Crisps  
 Green Grapes • Mom's Icebox Pickles

Mini Chicken Salad Sandwiches on croissant  
 Mini Garden Vegetable Sandwich on croissant  
 Panzanella Salad

Financiers, coated in Ruby chocolate  
 Peanut Butter Cup Frosted Cookie  
 Butter Pecan Frosted Cookie  
 Chocolate Salted Caramel Brownie Squares

**Other Wines, Beers & Concoctions**

- RED WINE**
- Paul Hobbs CrossBarn  
 Pinot Noir ..... 16 | 68
- Acumen**  
 Red Blend ..... 15 | 68
- Textbook**  
 Cabernet Sauvignon ..... 15 | 68

- WHITE & ROSÉ WINE**
- Rombauer**  
 Chardonnay ..... 14 | 27 | 65
- Rombauer**  
 Sauvignon Blanc ..... 13 | 60
- Whispering Angel**  
 Rosé ..... 12 | 23 | 52

- BEER**
- Collective Arts Brewing  
 India Pale Ale ..... 8
- Shiner**  
 Bock..... 6

- CONCOCTIONS**
- Sparkling Fall Cider Sangria** .. 9  
 Apple cider, chardonnay, Cardamaro  
 aperitif and a dash of cinnamon.
- Red Sangria** ..... 9  
 Cabernet Sauvignon with floral  
 blanc vermouth steeped with  
 citrus, honey and cinnamon.  
 Nitrogen-infused for a velvety  
 smooth finish.
- Spring Herb Sparkling Wine**... 9  
 Fresh mint, rosemary, thyme and  
 lavender in sparkling white wine.

**Sandwiches, Salad and Soup**

- Roasted Turkey Club Sandwich** ..... 13  
 Roasted, sliced turkey breast on a fresh-baked pretzel roll topped with aged  
 cheddar cheese, applewood-smoked bacon, vine-ripe tomatoes, arugula,  
 peppercorn aioli and a tangy honey mustard. Served hot with chips or fresh fruit  
 [+ \$1] and mom's icebox pickles.
- Chicken Salad Sandwich** ..... 11  
 Herb chicken salad with water chestnuts and green grapes, topped with  
 peppercorn aioli and arugula on a toasted croissant. Served with chips or fresh  
 fruit [+ \$1] and mom's icebox pickles.
- Chicken Margherita Flatbread** ..... 12  
 Tomato confit and mozzarella cheese, topped with marinated chicken and cherry  
 tomatoes, finished with basil walnut pesto.
- Panzanella Salad** ..... 14  
 Cubed ciabatta bread tossed with basil walnut pesto dressing, cherry tomatoes  
 tossed with honey Dijon vinaigrette, burrata cheese, candied bacon and arugula
- Spinach Mushroom Quiche** ..... 10  
 Served warm, a flaky pastry crust filled with eggs, gruyere cheese, seasoned  
 mushrooms, onions, arugula and spinach. Served with a side salad of arugula  
 tossed with local honey Dijon vinaigrette and cherry tomatoes..
- Roasted Tomato Cheese Soup** ..... 9  
 Creamy tomato bisque soup, garnished with parmesan cheese and chopped  
 parsley served with garlic herb crisps.
- Chili** ..... 10  
 Seasoned ground beef, tomatoes, red beans, diced onions and spices, garnished  
 with shredded cheddar cheese and sliced avocado and served with house-made  
 cornbread.

OUR ESTABLISHMENT IS CASH-FREE & SMOKE-FREE

## Classic Cakes

Enjoy by the slice or a whole cake serving 10-12 people.

- Butterscotch** ..... 8 | 65  
Moist brown sugar cake layered with butterscotch buttercream, butterscotch sauce and chocolate ganache, then topped with butterscotch buttercream and finished with a chocolate glaçage, caramel Alfajores cookies and toffee crumbles.
- Carrot** ..... 8 | 65  
Wonderfully spiced carrot cake layered with house-made pineapple jam, rich cream cheese icing, then finished with a wisp of our own house-made buttercream and embellished with a crescent of vibrant flowers and edible 23-karat gold flakes.
- Chocolate Chocolate** ..... 8 | 65  
Incredibly moist layers of rich chocolate cake, filled with house-made chocolate buttercream, enveloped in fine, dark chocolate flakes.
- Coconut Cream** ..... 8 | 65  
Classic white cake infused with cream of coconut, filled with layers of coconut custard and macaroon cream, then topped with our own house-made buttercream and lustered confetti coconut, trimmed with gold-leafed meringue kisses, French macaron and our signature chocolate curl.
- Southern Red Velvet** ..... 8 | 65  
Vibrant red, cocoa-infused cake layered with delectable cheesecake and rich cream cheese icing, then topped with our own house-made buttercream and garnished with a swirl of gilded sprinkles and edible 23-karat gold flakes.

## Signature Cakes

Available as a whole cake serving 8-10 people.

- Chocolate Truffle** ..... 50  
Tiers of luxurious single origin dark chocolate mousse, silky dark chocolate ganache and smooth chocolate biscuit encased in a gleaming cocoa and gold luster glaçage, adorned with an opulent chocolate lotus flower and truffles.
- Berries and Cream** ..... 50  
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage topped with fresh strawberries, blueberries, raspberries, a chocolate curl and edible 23-karat gold-leaf.

## Petite Cakes

- Apple Spice** ..... 10  
Moist apple spice cake layered with salted caramel buttercream, house-made apple butter and a pecan crunch, topped with salted caramel, finished with a dried apple slice, praline pecans and an edible fall leaf.
- Cookies and Cream** ..... 10  
Velvety chocolate buttermilk cake layered with house-made cookies and cream filling and a fudge cookie crunch, topped with a dark chocolate glaçage and finished with a cream-filled cookie.

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## Pastries

- Cranberry Pecan Tart** ..... 8  
A buttery, crisp vanilla tart shell, filled with a house-made maple brown sugar filling, crunchy pecans and tangy cranberries, finished with a salted caramel cream and garnished with candied orange and pecans.
- Chocolate Pumpkin Cream Puff** ..... 8  
A light, chocolate choux pastry stuffed with our house-made chocolate brownie, a caramel cookie crunch and bourbon-touched pumpkin spice mousse, finished with candied pumpkin seeds.
- Tiramisu** ..... 8  
Layers of chocolate coffee crunch, smooth mascarpone cream, Onyx Coffee-soaked lady fingers and rich coffee cream, finished with a chocolate disk and dusting of cocoa powder.
- Chocolate Onyx** ..... 8  
A dense, Onyx Coffee-infused pastry cream center, touched with salted caramel and a delicate coffee crunch atop a chocolate biscuit beautifully encased in a dark chocolate mousse.
- Berries and Cream** ..... 8  
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage.
- Macarons** ..... 2.75/15 half doz  
Selections vary seasonally - please ask a team member for current flavors.

## Coffee

BY

*Onyx Coffee Lab*

**Complimentary Milks:** Whole, Skim, Soy, Coconut, Oat, Almond  
**Syrups (+\$1):** Vanilla Bean, Hazelnut, Toasted Caramel

- |  |                                      |
|--|--------------------------------------|
| <b>Brewed Coffee</b> (free refills) ..... 3.5    | <b>Latte</b> ..... 4.5               |
| <b>Pour Over</b> ..... 6                         | <b>Mocha</b> ..... 5                 |
| <b>Espresso</b> ..... 3.5/4                      | <b>Cold Brew Coffee</b> ..... 5      |
| <b>Cortado</b> ..... 4                           | <b>Nitro Cold Brew</b> ..... 5.5     |
| <b>Cappuccino</b> ..... 4.25                     | <b>Pumpkin Spice Latte</b> ..... 5.5 |
| <b>Creme Brulee Cortado</b> ..... 4.5            | <b>Chai</b> ..... 4.5                |
| <b>Lavender Vanilla Cinnamon Latte</b> ..... 5.5 |                                      |

## Other Drinks

- |  |   |
|--|---|
| <b>Chai Latte</b> ..... 5<br>House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with milk. Hot or iced. | <b>Hot Tea</b> ..... 3<br>Jasmine, Jade Cloud, English Breakfast, Earl Grey, Peppermint Sage, Chamomile Medley. |
| <b>Matcha Latte</b> ..... 5<br>Matcha green tea with steamed milk. Hot or iced.  | <b>Pineapple Shrub Soda</b> ..... 6<br>Fresh pineapple shrub, soda and sweetened essence of rosemary.           |
| <b>Hot Chocolate</b> ..... 3<br>Decadent house-made dark chocolate blend with milk.  | <b>Handcrafted Lemonade</b> ..... 6<br>Your choice of Hibiscus Rose or Lavender.                                |
| <b>Iced Tea</b> ..... 3<br>Featuring Mighty Leaf: Black or Passion Fruit.  | <b>Arnold Palmer</b> ..... 3.5<br>Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade.          |
| <b>Juice</b> ..... 3.5<br>Orange or Strawberry Lemonade.   |   |