

# 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 Frosted Cookie  
 Strawberries & Cream Frosted Cookie  
 Chocolate Salted Caramel Brownie Squares

**Other Wines, Beers & Concoctions**

- RED WINE**
- Paul Hobbs CrossBarn  
 Pinot Noir ..... 16 | 68
- Acume**  
 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

- CONCOCTIONS**
- Red Sangria ..... 9  
 Cabernet Sauvignon with floral blanc vermouth steeped with citrus, honey and cinnamon. Nitrogen-infused for a velvety smooth finish.
- Herb Sparkling Wine ..... 9  
 Fresh mint, rosemary, thyme and lavender in sparkling white wine.
- Mimosas ..... 9  
 Orange, Strawberry Lemonade, Spiked Cherry, Blood Orange.

**BEER**  
 See our cooler for selections

**Sandwiches, Salad and Soup**

- Roasted Turkey Club Sandwich ..... 14  
 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 ..... 12  
 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 ..... 11  
 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.

## Classic Cakes

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

### Southern Red Velvet ..... 9 | 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.

### Carrot ..... 9 | 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 ..... 9 | 65

Incredibly moist layers of rich chocolate cake, filled with house-made chocolate buttercream, enveloped in fine, dark chocolate flakes.

### Strawberry ..... 9 | 65

Strawberry infused cake layered with house-made jam, filled and topped with our house-made strawberry buttercream, finished with fresh strawberries adorned with edible 23-karat gold flakes and our signature chocolate curls.

## 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.

### Florida Citrus ..... 50

Layers of yellow sponge cake, zesty orange marmalade, delicate orange blossom-scented pistachio dacquoise, and aromatic orange pâte de fruit, atop a chocolate biscuit, enveloped in lush white chocolate mousse finished in a vibrant orange hue with a dusting of gold luster and a white chocolate stem and leaf finished with edible 23-karat gold-leaf.

## Petite Cakes

### Celebration ..... 10

Classic yellow cake layered with house-made buttercream, finished with a chocolate candle, celebration sprinkles and a gold-dusted chocolate star.

### Chocolate Salted Caramel ..... 10

Velvety chocolate buttermilk cake layered with our house-made salted caramel buttercream finished with a chocolate glaçage and toffee crunch.

OUR ESTABLISHMENT IS:  
CASH-FREE & SMOKE-FREE

## Pastries

### Paris-Brest ..... 8

Circles of pâte à choux filled with smooth caramel hazelnut mousse and silky chocolate crèmeux, garnished with mini chocolate kisses, praline crumble and gold lustered hazelnuts.

### Strawberry Chocolate Cream Puff ..... 8

A light, choux pastry stuffed with our house-made chocolate brownie, strawberry jam, a rich chocolate crunch and house-made strawberry mousse, finished with a dried berry crisp.

### Irish Cream ..... 8

Layers of Irish cream crèmeux, chocolate biscuit crumble, coffee mousse and chocolate cream, topped with an Irish cream whip, finished with cocoa nibs and chocolate garnishes.

### Chocolate Onyx ..... 8

A smooth, 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.

### Florida Citrus ..... 8

Layers of yellow sponge cake, zesty orange marmalade, pistachio dacquoise, and orange pâte de fruit, atop an orange Viennese biscuit, enveloped in white chocolate mousse finished in a vibrant orange hue with a dusting of gold luster, pistachio sponge and candied orange peel.

### Macarons ..... 3 | 18 half doz gift box

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

### Brewed Coffee (free refills) ..... 3<sup>50</sup>

### Pour Over ..... 6

### Espresso ..... 3<sup>50</sup> | 4

### Cortado ..... 4

### Cappuccino ..... 4<sup>50</sup>

### Lavender Vanilla Cinnamon Latte ..... 6

### Irish Cream Latte *(contains dairy & nuts)* ..... 6

### Crème Brûlée Cortado ..... 5<sup>50</sup>

### Latte ..... 5

### Mocha ..... 5<sup>50</sup>

### Cold Brew Coffee ..... 5

### Nitro Cold Brew ..... 6

## Other Drinks

### Chai Latte ..... 5

House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with milk. Hot or iced.

### Matcha Latte ..... 5

Matcha green tea with steamed milk. Hot or iced.

### Hot Chocolate ..... 3

Decadent house-made dark chocolate blend with milk.

### Iced Tea ..... 3

Featuring Mighty Leaf: Black or Passion Fruit.

### Juice ..... 3<sup>50</sup>

Orange or Strawberry Lemonade.

### Hot Tea ..... 3

Jasmine, Jade Cloud, English Breakfast, Earl Grey, Peppermint Sage, Chamomile Medley.

### Pineapple Shrub Soda ..... 6

Fresh pineapple shrub, soda and sweetened essence of rosemary.

### Handcrafted Lemonade ..... 6

Your choice of Hibiscus Rose or Lavender.

### Arnold Palmer ..... 3<sup>50</sup>

Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade.