

SIMPLY SOCIAL

WEEKEND AFTERNOONS
 SERVED SATURDAY & SUNDAY, 4PM TO 8PM



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

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.

Wines, Beers & Concoctions

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.

WHITE & ROSÉ WINE

Sea Pearl
 Sauvignon Blanc 11 | 40
Miner
 Chardonnay 13 | 48
Rombauer
 Chardonnay 16 | 32 | 65
Rombauer
 Sauvignon Blanc 15 | 60
Figuiere Le Saint André
 Brut 12 | 42
Whispering Angel
 Rosé 14 | 28 | 52

RED WINE

Angeline
 Pinot Noir..... 12 | 42
Paul Hobbs CrossBarn
 Pinot Noir 18 | 68
Acumen
 Red Blend 18 | 68
Angeline
 Cabernet Sauvignon 13 | 46
Textbook
 Cabernet Sauvignon 18 | 68

BUBBLES

N/V Simonet
 Blanc de Blanc Brut 10 | 30

BEER

Collective Arts Brewing
 India Pale Ale 8
Shiner
 Bock..... 6

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.

OUR ESTABLISHMENT IS:
CASH-FREE & SMOKE-FREE

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

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

Other Drinks

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