

Southern Social

RESTAURANT & BAR

DRAFT BEER

SOUR Pitchers

BlueSteel – Imperial Fruited Sour | 6%
Sour beer with blends of tart blueberries & strawberries

CIDER Pitchers

Urban Tree Harvest Apple – 6.5%
Crisp, medium dry cider, Gluten-free

Urban Tree Blueberry – 5%
Blend of blueberries & apples, Gluten-free

LIGHT Pitchers

CalamityJane – Blonde Ale | 4.2%
Crisp, light & refreshing

Uno Mas – Mexican Lager | 4.5%
Subtle corn, citrusy finish

4th Down – Amber Lager | 5.5%
German-style Oktoberfest lager

Radler – Shandy | 3%
Blonde ale + lemonade blend

HOPPY Pitchers

Hazed & Blazed – NEIPA | 7.2%
Juicy IPA with Mosaic & El Dorado hops

Chattahooch-Tea – Southeastern IPA | 5.5%
Brewed with tea & lactose for a sweet southern treat

Perfect Match – American IPA | 6.5%
Combines bright citrus, pine, and caramel

DARK & MALTY

Up to Code – Nitro Irish Dry Stout | 5.2%
Hints of coffee & chocolate

Aliferious - Imperial Stout | 14%
Combines notes of coffee, chocolate, and cherries

DRAFT THC SELTZER

GovernorHemp Rocket Pop* 0%
Delta 9 THC Seltzer | 10mg Delta 9 THC | 10mg CBD Alcohol-Free

DRAFT COCKTAILS

Vodka Blueberry Lemonade – 9.2%
Vodka base with blueberries & lemon

Vodka Strawberry Kiwi Lemonade – 9.2%
Vodka base with strawberry, kiwi & lemon

Margarita – 8%
Classic house margarita

FLIGHTS

Beer Only Flight
Mix N' Match Flight

CANNED DRINKS

Sour Siren – Fruited Sour 4.9%
Tangerine mango sour

Vodka Mango Peach Lemonade – Vodka Draft Cocktail | 9.2%
Vodka base cocktail made with mango, peach, and lemon

Hail Southern – Golden Ale | 4.3% | 16oz
Made for Georgia Southern Eagles by Georgia Southern Eagles!
#GATA

Ride High Lemon Lime* - 0%
Delta 9 THC Seltzer | 3mg Delta 9 THC | 3mg CBD Alcohol-Free

Aim High Berry Blast* - 0%
Delta 9 THC Seltzer | 3mg Delta 9 THC | 5mg CBD Alcohol-Free

American Lager Non-Alcholic - 0%

LOVE OUR DRINKS?

GRAB A 6-PACK TO-GO! All tabs left open at the end of the night will be closed with a 20% gratuity.

*Contains THC which may cause you to fail a drug test. Based on a 12oz serving size.

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SLUSHIES

Doc Holliday's Quencher

Minty lime margarita with jalapeño kick

Southern Charm

Whiskey, Peach, lemon & iced tea blend

AMS Slinger

Strawberry-lemonade rum slushy with coconut

SIGNATURE COCKTAILS

Mill Village Mule

Vodka, ginger beer, lime

Depot Daiquiri

Rum, lime, strawberry, simple syrup

Main Street Mojito

Rum, mint, simple syrup, lime, soda

Old Town Fashioned

Whiskey, bitters, sugar, orange peel, cherry

Shoal Creek Smash

Whiskey, berries, mint, lemon

Transfusion

Vodka, grape juice, lime, ginger ale

SHOTS

House Spirits

Vodka, Rum, Casa Agave, Whiskey

Syringe Jello Shots

Assorted flavors

Red Clay Candy

Casa Agave, watermelon, hot sauce, Tajín rim

Lemon Drop

Vodka, lemon, simple syrup, sugar rim

Whiskey on the Square

Whiskey, cider, cinnamon sugar rim

Peach State Swing

Vodka, peach puree, orange juice

GEORGIA WINE

Sparkling

Blanc De Pommes

Red

Cabernet Franc

White

Alabarino

MOCKTAILS

Spalding Sunshine

Piña Colada

Broad Street Berry

Strawberry Daiquiri

Griffin Gold

Mango Margarita

SOFT DRINKS

Coke

Diet Coke

Coke Zero

Sprite

Mr. Pibb

Mello Yellow

Fanta Orange

Root Beer

Lemonade

Powerade Mountain Berry Blast

Sweet Tea

Unsweet Tea

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Appetizers

Mac N' Cheese Balls

Served with house made sriracha ranch

Loaded Fries

Fries, Fire Maker beans, cheddar cheese, & sour cream

Chicken Nachos

Shredded Chicken marinated in Uno Mas beer, cheddar cheese, pico de gallo, sour cream & jalapeños

Chicken Tenders

Toss in any of our wing sauce

Fried Green Tomatoes

Served with roasted red pepper garlic aioli

Fried Dill Pickle Spears

Served with house made cilantro ranch

Smoked Deviled Eggs

Soup And Salad

Caesar Salad

Romaine lettuce, house made croutons, & parmesan cheese tossed in Caesar dressing

House Salad

Spring mix, cucumber, tomatoes, shredded carrots, & cheddar cheese served with your choice of dressing

Cobb Salad

Spring mix, hard boiled eggs, bacon, onion, avocado, & cheddar cheese served with choice of dressing

Dressings

Ranch, sriracha ranch, cilantro ranch, honey mustard, blue cheese, & balsamic vinaigrette

Add Protein

Chicken (fried or grilled)

Shrimp (fried)

Salmon (grilled)

Tomato Soup

Butternut Squash

Smoked Wings

Sauce Choices

Lemon Pepper, Garlic Parmesan, Buffalo, and

Black Cherry Bourbon BBQ

20 wings

10 wings

5 wings

All served with your choice of Ranch or Bleu Cheese

Flatbreads

Margarita Flatbread

Roma tomatoes, mozzarella cheese, basil, olive oil, & garlic

All The Cheese Flatbread

Cheddar, gouda, havarti, mozzarella, & red pizza sauce

The Meats Flatbread

Pepperoni, roasted pork, ground beef, shredded chicken, mozzarella, parmesan, & red pizza sauce

Veggie Flatbread

Onion, tomatoes, green & red peppers,

Pepperoni Flatbread

Sandwiches

Served with your choice of 1 side

The Classic BLT

Jalapeño bacon, romain lettuce, sliced roma tomatoes, & garlic aioli on rustic sourdough bread

The Cuban

Roasted pork, sliced tavern ham, Swiss cheese, pickles, lettuce, tomatoes, mayo/yellow mustard mix, & sriracha ranch

Sloppy Joes

Ground beef, house made sloppy joe mix, onion, jalapeño, & cheddar cheese on a brioche bun

Smoked Bologna Sammy

Sliced Bologna, gouda, and a mustard-mayo mix on toasted sourdough

Cheesesteak

Onions, peppers, & American cheese

The Po Boy

Fried shrimp tossed in house made chili chill sauce, shredded lettuce, & tomatoes on Cuban bread

Grilled Cheese

3 slices of gouda cheese melted on toasted rustic sourdough bread

Parties of 8 or more may be subject to a 20% gratuity automatically added to the bill.

While we offer vegetarian menu options, we are not a gluten-free or allergen-free kitchen.

Prices subject to change without notice due to market conditions.

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

Please inform your server of any food allergies. While we take precautions, we cannot guarantee that menu items are completely free of allergens.

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Burgers

Served with your choice of 1 side

The Original Burger

Beef patty grilled with lettuce, tomato and onion on a brioche bun

Veggie Burger

Hearty veggie burger made with fresh vegetables, whole grains, and a sweet, tangy pepper twist on a brioche bun

Build Your Own

Choose: Lettuce, tomato, raw onion, sauteed onions, pickles, sauteed green peppers, sauteed red peppers, any of our sauces

Add Cheese to any burger: Gouda, Swiss, Cheddar

Add Bacon to any burger: Regular, Jalapeno Bacon

Sides

Fire Maker Beans

Great Northern white beans marinated in 4th Down Amber Lager sauteed with sausage, jalapenos, and sweet onion

Apple Jalapeno Coleslaw

House Cut Fries

Southern Style Green Beans

Sauteed with garlic, onion, and crisp Jalapeno bacon

Roasted Garlic and Rosemary Mashed Potatoes

Southern Creamed Corn

3 Cheese Mac n' cheese

Sweets by Treats with Lenise

Homemade Banana pudding topped on a rice crispy

treat bar

Pecan Bourbon Pie

Seasonal Fruit sauteed in Rum and brown sugar served over french vanilla ice cream

The "Two Fer"

Homemade cinnamon roll topped with peach cobbler.

For sharing or leftovers!

Red Velvet Cookie Ice Cream Sandwich

Pistachio Cookie Ice Cream Sandwich

Entrees

Served with your choice of 2 sides

Smoked Bone-In Pork Chop

Grilled Bone-In Porterhouse French cut pork chop topped with our signature Chilli Chill sauce

Meat Loaf

Smoked beef with white onions, jalapenos and topped with our Black Cherry Bourbon BBQ sauce

Smoked Lemon Basil Salmon

Salmon smoked and grilled with lemon slices and fresh basil

Creamy Garlic Chicken

Chicken breast grilled and topped with a garlic cream sauce

Sauces

Chili Chill All Around Signature Sauce

Ranch

Cilantro Ranch

Sriracha Ranch

Black Cherry Bourbon BBQ

Blue Cheese

Buffalo

Garlic Parmesean

Honey Mustard

Lemon Pepper

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