

BRUNCH COCKTAILS

Mimosa Carafe

your choice of orange, cranberry or grapefruit | 25.95

Pickle Bloody Mary | 7.95

- Chandon Mimosa Carafe

Sparkling Wine, Orange Juice | 39.95
- Aperol Spritz Carafe

Sparkling Wine, Aperol Liqueur, Soda | 39.95
- Mimosa

Choice of Classic Orange, Cranberry Or Grapefruit | 6.95
- Espresso Martini

360 Vanilla Vodka, Kahlua, Creme De Cocoa, Espresso | 12.95
- Irish Coffee

Jameson, Sugar Cube, Coffee, Whipped Cream | 9.95
- Spiced Pear & Bourbon

Four Roses Bourbon, Pear Nectar, Spiced Simple, Lemon, Curacao | 11.95
- Ruby Red Slipper

Deep Eddy Ruby Red Grapefruit Vodka, Triple Sec, Lemon Juice, Cranberry | 10.95
- Football Mom

Tito's Handmade Vodka, Fresh Strawberries, Simple Syrup, Pineapple Juice, Soda Water | 10.95
- Cilantro Jalapeno Margarita

Hornitos Plata Tequila, Jalapeno Simple Syrup, Triple Sec, Lime, Fresh Cilantro, Cucumber | 12.95
- The Lavender Bee

Tom's Town Gin, Lavender Simple Syrup, Honey Syrup, Orange Bitters | 11.95
- Rieger Horsefeather

Rieger Kansas City Whiskey, Ginger Beer, Lime, Angostura Bitters | 10.95
- King Louis II

Raspberry & Pineapple Infused Vodka, Lime Juice, Simple Syrup, House Grenadine, Sparkling Wine | 11.95
- Espresso Martini

360 Vanilla Vodka, Kahlua, Creme De Cocoa, Espresso | 12.95
- Third Street Punch

Raspberry Vodka, St. Germain, Pepper Simple, Lemon Juice, Raspberries, Basil | 10.95
- The Truman Old Fashioned

Buffalo Trace Bourbon, Dry Curacao, Sugar, Angostura Bitters, House-Brandied Cherries | 13.95
- Cranberry Cardamom Mule

Tito's Handmade Vodka, Cranberry Cardamom Simple, Ginger Beer | 10.95
- Pineapple Upside Down Martini

Amaretto, Vanilla Vodka, Pineapple Juice, House-Made Grenadine | 11.95
- Sangria

Seasonal. Ask You Server for Current offering | 9.95

STARTERS & SHAREABLES



- Deviled Eggs

House Made, Cornichon Pickles, Nueske's Brown Sugar Bacon | 9.95
- Crispy Fried Brussels & Cauliflower

Jalapeno Aioli, Malt Vinegar Aioli | 13.95
- Pimento Cheese

Tillamook Aged White Cheddar, Buttered Crackers, Nueske's Summer Sausage | 10.95
- Smoked Salmon Dip

House-Smoked Salmon, Sauce Gribiche, Toasted Focaccia | 15.95
- Meatballs

Sherry Mushroom Cream Sauce | 12.95
- Korean Steak Tacos

Bulgogi Marinated, Daikon Slaw, Kimchi Mayo | 13.95
- Pork Belly Burnt Ends

House Smoked, Dry Rubbed, Charred Bbq, House-Made Cornbread | 13.95
- Blackened Shrimp Tacos

Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw, Habanero Salsa | 13.95
- Nashville Hot Wings

Double Fried, Hot Pepper Oil, Ranch | 12.95
- Social Chef's Board

House Selection of Charcuterie & Cheeses | 27.95
- Smoked & Charred Buffalo Wings

Buttermilk Blue Cheese Dressing | 12.95

ASK YOUR SERVER ABOUT

OUR LOCAL BAKER

SERVED FRESH DAILY

HOUSE-MADE DESSERTS

SOUP & SALAD

- Soup House-Made | 7.95

Add To Any Salad: Grilled Chicken | 8.95, *Grilled Salmon | 10.95
- Romaine Wedge

Asparagus, Watermelon Radish, Corn, Grape Tomato, Parmesan, Green Goddess | 9.95
- House Greens

Fresh Vegetables, Choice of Dressing | 7.95
- Chop Salad

Applewood Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Cherry Tomato, Romano, Herb Vinaigrette | 10.95
- Seasonal Salad

Bibb Lettuce, Green Peas, Asparagus, Sugar Snap Peas, Grilled Spring Onion, Shaved Manchego Cheese, Toasted Almonds, Poppyseed Dressing | 12.95
- Heirloom Tomato Pie

Local Heirlooms, Fontina & Mozzarella Cheese, House Pastry | 13.95
- Grilled Salmon "Caesar"

Romaine, Charred Avocado, Chayote Squash, Grape Tomato, Romano Cheese, Buttery Bread Crumbs, Green Goddess | 18.95
- Korean Steak & Noodle Salad*

Ramen Noodles, Greens, Asian Pears, Daikon Slaw, Edamame, Roasted Sesame Dressing | 19.95
- Nashville Hot Chicken Salad

Tomato, Cucumber, Blackeyed Peas, Pickled Vegetables, Blue Cheese Crumbles. Blue Cheese Dressing | 17.95

HANDHELDS

- Social Cheeseburger

Single | 11.95, Double | 14.95, Triple | 16.95

Add Sautéed Onions | 1.95, Add Bacon | 1.95
- Animal Style Burger

Mustard-Seared Patties, 1000 Island | 14.95
- Dry Rub Burger

Bacon, Smoked Gouda, House Bbq, Jalapeno Aioli | 15.95
- The Beyond Meat Burger

Plant-Based Vegetarian Burger, American Cheese, LTO, Special Sauce | 16.95
- Fried Chicken Sandwich

Jalapeno Slaw, Martin's Potato Roll | 15.95

Make It Nashville | 1
- Stacked Pastrami

House-Smoked, Fontina Cheese, Russian Dressing | 16.95
- Grilled Chicken Sandwich

Smoked Bacon, Fontina Cheese, Garlic Aioli, House-Made Focaccia Bread | 15.95

FAVORITES

- Fried Chicken

Half Chicken, Choice of Side | 23.95

Make It Nashville Hot | 1
- Fresh Mississippi Catfish

Cornmeal Fried, Sweet Potato Fries, Remoulade Sauce | 21.95
- Braised Duroc Pork Shoulder

Cheesy Grits, Collard Greens, House-Made Cornbread | 25.95
- Chicken Pot Pie

White Wine Braised Chicken, House Pastry | 20.95
- Grilled Salmon

mashed Yukon gold potatoes, grilled asparagus, lem-on-thyme beurre blanc | 19.95
- Shrimp & Grits

Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 26.95

BRUNCH

House Made Doughnuts

Raspberry Sauce | 8.95

Biscuits & Gravy

Chorizo Verde Gravy, Scrambled Eggs, House-Made Cheddar Biscuit | 13.95

Classic Breakfast*

3 Eggs, Bacon, Sausage, Ham, Fried Potatoes, House-Made Cheddar Biscuit | 15.95

Belgian Waffles

Macerated Berries, Maple Syrup, Whipped Cream, Choice Of Bacon Or Sausage | 12.95

Chicken Biscuit

Buttermilk Fried, House-Made Cheddar Biscuit, Jalapeno Aioli, Fried Potatoes | 15.95

Avocado Toast*

Smashed Avocados, Poached Eggs, Ftm Grains Galore, Greens Salad | 13.95

Chicken Fried Beef Tenderloin

Beef Tenderloin, Scrambled Eggs, Fried Potatoes Chorizo Verde Gravy | 19.95

Sausage Egg & Cheese Biscuit

Fritz's Breakfast Sausage, Scrambled Eggs, American Cheese, Jalapeno Aioli, House-Made Cheddar Biscuit, Fried Potatoes | 14.95

Omelette

Spinach And Arugula, Fontina Cheese, Tomatoes | 12.95

Breakfast Tacos

Chorizo Verde, Potatoes, Cheesy Scrambled Eggs, Onions & Cilantro | 14.95

ADD-ONS

- Mashed Yukon Gold Potatoes | 7.95
- Smoked Gouda Mac & Cheese | 9.95
- Collard Greens | 8.95
- Cheesy Grits | 7.95
- Fries | 6.95
- Grilled Asparagus | 8.95
- Grilled Broccoli | 7.95
- Potatoes Au Gratin | 8.95
- House-made Cornbread | 5.95
- Egg On Anything | 2.25
- Sautéed Greens | 6.95

TSS LS BRUNCH SPRING 23

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns. We try our best to accommodate all dietary needs. Just tell your server and we'll take care of you.*Gluten free bread, buns & pasta upon request. Parties of 8 or more an automatic 20% gratuity will be added.

DRAFT BEER

Domestics		
Hamm’s	3.5	
Miller Lite	4	
American Wheats/Farmhouse Ales		
Boulevard Tank 7 Farmhouse Ale	6	
Boulevard Unfiltered Wheat	4.5	
Belgian-Style Ales		
Blue Moon Belgian White	4.5	
Duvel – Golden Ale	6.5	
Martin City Brewing Belgian Abbey	6	
Boulevard Bourbon Barrel Quad	7	
Browns/Stouts/Dark		
Guinness Nitro Stout	6	
Mother’s Three Blind Mice	5.5	
Prost Dunkel	6	
Pale Ales		
Boulevard Pale Ale	4.5	
IPAs (India Pale Ales)		
Boulevard Space Camper	6	
Deschutes Fresh Squeezed IPA	6	
Logboat Snapper IPA	6	
Martin City Hardway	6	
Rotating/Seasonals		
Boulevard Seasonal	tdb	
4 Hands Rotator	tdb	
Schlafly Seasonal	tdb	
Misc.		
Blake’s Imperial Cider	5.5	
Holidaily Favorite Blonde (Gf)	7	
Steigl Grapefruit Radler	5.5	

BOTTLED BEER

Domestics		
Budweiser	4	
Bud Light	4	
Coors Light	4	
Coors Original	4	
Michelob Ultra	5	
Miller Lite	4	
Mexican		
XX Amber Ale	6	
Pacifico	6	
Modelo Especial	6	
Wheats/Wits/Farmhouse Ales		
Weihenstephaner Hefe Weissbier	6	
Pilsners/Lagers		
Heineken	5	
Peroni	6	
Samuel Adams Boston Lager	5	
Stella Artois	6	
Other		
Kaliber Non-Alcoholic	4	
Dogfish Head Seaquench	6	
Great Divide Wild Raspberry Ale	6	
Pale Ales/IPAs		
Boulevard The Calling – Double IPA	7	
4 Hands Incarnation IPA	6	
Browns/Stouts/Porters		
4 Hands Cast Iron Oatmeal Brown	6	
Founder’s Breakfast Stout	6.5	

SELTZER

High Noon Peach	7
Truly Strawberry Lemonade	5
Quirk Seasonal Flavor on Draft	5.5
Press Blackberry Hibiscus or Pineapple Basil	6

WINE

	Bottle	Glass
Whites/Sparkling		
Ca’ Furlan Prosecco, <i>Veneto, Italy</i>	34.95	9.95
Mr. Pink Rose, <i>Columbia Valley, WA</i>	34.95	9.95
Chateau Saint-Cyrgues Rose, <i>France</i>	38.95	10.95
Chateau Ste. Michelle Riesling, <i>Columbia Valley, WA</i>	31.95	8.95
ViNO Pinot Grigio, <i>Columbia Valley, WA</i>	34.95	9.95
Clay Shannon Sauvignon Blanc, <i>Lake County, CA</i>	34.95	9.95
Delaunay ‘TYDY’ Sauvignon Blanc <i>Loire Valley, France</i>	38.95	10.95
Arona Sauvignon Blanc, <i>Marlborough, NZ</i>	42.95	11.95
Paris Valley Road Chardonnay, <i>California</i>	34.95	9.95
Diora ‘La Splendeur du Soleil’, <i>Chardonnay, Monterey, CA</i>	42.95	11.95
Schug Chardonnay, <i>Sonoma Coast, CA</i>	52.95	14.95
Moutard ‘Grand Cuvee’ Brut, <i>Champagne, FR</i>	64.95	
Louis Roederer Collection Brut, <i>Champagne, FR</i>	114.95	
Chateau de L’Escarlelle Rose, <i>Provence, FR</i>	42.95	
King Estate Pinot Gris <i>Willamette Valley, OR</i>	46.95	
Ferrari-Carano Fumé Blanc, <i>Sonoma County, CA</i>	44.95	
Kim Crawford Sauvignon Blanc, <i>Marlborough, NZ</i>	44.95	
Robert Mondavi Sauvignon Blanc, <i>Napa Valley, CA</i>	68.95	
Chaumeau Maison d’Anais Sancerre, <i>Loire, FR</i>	59.95	
Kendall Jackson Chardonnay, <i>California</i>	39.95	
Moillard Bourgogne Chardonnay, <i>Burgundy, France</i>	44.95	
Sonoma Cutrer Chardonnay, <i>Sonoma Coast, CA</i>	49.95	
Hartford Court Chardonnay, <i>Russian River Valley, CA</i>	68.95	
Cakebread Chardonnay, <i>Napa Valley, CA</i>	86.95	

	Bottle	Glass
Reds		
Sean Minor Pinot Noir, <i>Sonoma Coast, CA</i>	34.95	9.95
Walnut City Pinot Noir, <i>Willamette Valley, OR</i>	45.95	12.95
La Crema Pinot Noir, <i>Sonoma Coast, CA</i>	56.95	15.95
Domaine de la Solitude, <i>Cotes du Rhone, FR</i>	34.95	9.95
Benzinger Merlot, <i>Sonoma County, CA</i>	34.95	9.95
Dos Fincas Malbec, <i>Mendoza, Argentina</i>	31.95	8.95
Coppola Claret Red Blend, <i>California</i>	38.95	10.95
Hahn Cabernet Sauvignon, <i>California</i>	38.95	10.95
Silver Palm Cabernet Sauvignon, <i>California</i>	45.95	12.95
Simi Cabernet Sauvignon, <i>Sonoma County, CA</i>	56.95	15.95
Meiomi Pinot Noir, <i>California</i>	42.95	
Siduri Pinot Noir, <i>Russian River Valley, CA</i>	61.95	
Argyle Reserve Pinot Noir, <i>Willamette Valley, OR</i>	69.95	
Gary Farrell Pinot Noir, <i>Russian River Valley, CA</i>	79.95	
Patz & Hall Pinot Noir, <i>Sonoma Coast, CA</i>	85.95	
Trivento ‘Golden Reserve’ Malbec, <i>Mendoza Argentina</i>	48.95	
Duckhorn Merlot, <i>Napa Valley, California</i>	102.95	
Ridge ‘Three Valleys’ Zinfandel, <i>Sonoma Co, CA</i>	63.95	
Owen Row ‘Ex Umbris’ Syrah <i>Columbia Valley, WA</i>	51.95	
Donati Family Vineyards Claret, <i>Paso Robles, CA</i>	48.95	
Harvey & Harriet Red Blend, <i>Paso Robles, CA</i>	64.95	
Bedrock Cabernet Sauvignon, <i>Sonoma Valley, CA</i>	79.95	
Faust Cabernet Sauvignon, <i>Napa Valley, CA</i>	94.95	
Jordan Cabernet Sauvignon, <i>Alexander Valley, CA</i>	109.95	
Joseph Phelps Cabernet Sauvignon, <i>Napa Valley, CA</i>	129.95	

COFFEE & ESPRESSO

Coffee	3.95
Espresso	2.95
<i>single</i>	3.5
<i>double</i>	
Latte	4.5
Americano	3.95
Cappuccino	4.5



Interested in a career at Third Street Social, scan the QR code to learn more!

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