

1326 9TH AVENUE

# SOCIAL

KITCHEN & BREWERY

## BREWMASTER'S DINNER SERIES

### DINNER X: Beer Breakfast

May 11, 2011

#### Bagel and Shmear

kitchen sink bagel, sautéed garlic shmear, grilled scallions, Social Kölsch-apricot jam dip

*paired with Easy IPA*

*American-style IPA with notes of grapefruit, pine, and bread; 7.0% ABV*

#### Hash Browns

grated Kennebec potatoes and parsnips, Waffle-House-style; your choice of:

**smothered** (sauteed onions) · **covered** (melted cheese) · **chunked** (grilled ham) · **peppered** (jalapeños) · **country** (sausage gravy) · **topped** (vegan chili) · **diced** (tomatoes) · **capped** (sauteed button mushrooms) · or

#### “All The Way”

*paired with Rapscaillon*

*Strong golden Belgian-style ale with notes of apricot, vanilla, and ginger; 7.8% ABV*

#### “Eggs Benedict”

poached egg, grilled asparagus, garlicky spinach, English muffin croutons, hollandaise sauce, bacon or roasted shiitakes

*paired with Sauerkraut Wheat*

*German-style wheat beer with notes of banana, lemon, and savory spice; 5.5% ABV*

#### “Oatmeal and Yogurt”

oatmeal chocolate chip cookie, yogurt, strawberries, roasted malt

*paired with Beetlejuice*

*Belgian-style abbey dubbel ale with notes of chocolate, plum, and cherry; 8.0% ABV*

\$40