

# FOOD



## TO SHARE

### CHICKEN LIVER MOUSSE

toasted baguette . house pickles . herb salad \$14

### HUMMUS

house made hummus . garbanzo bean, tomato & red onion salad . cucumber . toasted baguette \$13

### SMOKED TROUT DIP

pickled mushroom . watercress aioli . fresno chilis . watercress salad . toasted baguette \$15

### OYSTERS ROCKEFELLER

3 oysters . fennel panko topping \$14

### HEIRLOOM CARROTS

cast iron tri-colored carrots . local honey . whipped chèvre yogurt . dukkah . lemon oil \$13

### BRUSSELS SPROUTS

harissa honey . tuxedo sesame . pancetta . green onion curls \$14

### PORK BELLY

braised local pork belly . fennel apple slaw . cannellini puree . harissa honey glaze \$18

### DUCK TACOS

achiote braised duck . green apple salsa verde . pickled red onions . watermelon radish . corn tortillas \$18

### FOCACCIA & JAM

Gemini Bakery fresh focaccia . house made tomato - garlic jam \$9

## SOUP & SALAD

### SEAFOOD CHOWDER

white fish . seared scallops . fingerling potatoes . seasonal herbs \$12

### BUTTERNUT SQUASH COCONUT CURRY SOUP

roasted squash . carrots . shallots . sumac pepitas . toasted pumpkin seed oil \$11

### CAESAR

baguette crostini . grana padano frico . boquerones . cured egg yolk . caesar aioli \$14

### KALE & BRUSSELS

tuscan kale . shaved brussels . toasted cashews . tuxedo sesame . miso vinaigrette . nori \$14

## MAIN

### SCALLOPS & RISOTTO

seared scallops . brown butter . celery root & cauliflower puree . toasted pistachios . preserved lemon . grana padano \$38

### HALIBUT

cast iron seared filet . roasted fingerling potatoes . cilantro pumpkin seed zhoug . blistered tri-colored carrots . yogurt chevre . dukkah \$44

### CHEF'S CUT

garlic confit mash . charred broccolini . umami sauce . fresh horseradish \$ market

### PORK CHOP

local duroc pork chop . polenta . apricot mostarda . fried brussels sprouts & kale . cider braised red cabbage puree \$39

### LAMB BOLOGNESE

ragu . house made pasta . grana padano . toasted breadcrumbs . cured egg yolk \$36

### BUTTERNUT SQUASH AGNOLOTTI & LOBSTER

house made smoked ricotta . butternut squash . brown butter . pancetta lardons . toasted pistachios . poached lobster . amaretti . fried sage \$48

## SWEET

### CHOCOLATE POT DE CREME

hazelnut chocolate mousse . burnt cognac . whipped chantilly cream . pistachio cookie \$12

### BREAD PUDDING

brown butter . poached apples . bourbon maple caramel . vanilla bean ice cream \$12

### BLACKBERRY YAM CRUMBLE

almond streusel . vanilla bean ice cream \$12

43 Main Street, Bethel, ME 04217, [info@socialbethel.com](mailto:info@socialbethel.com), 207 381 6354

TIPPING IS PART OF THE DINING EXPERIENCE AND IT IS EXPECTED AND HIGHLY APPRECIATED.  
CUSTOMARY GRATUITY RANGES BETWEEN 18% AND 22% BASED ON THE LEVEL OF YOUR SATISFACTION. 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.  
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## BEER

### ON DRAFT:

#### ALLAGASH - WHITE

Belgian Wheat . Portland, ME \$9

#### BANDED BREWING

Rotating Pilsner / Lager . Biddeford, ME \$9

#### RISING TIDE - M.I.T.A.

Session IPA . Portland, ME \$10

#### BISSEL BROTHERS - LUX

Rye Pale Ale . Portland, ME \$10

#### MAST LANDING

Rotating IPA . Westbrook, ME \$10

#### BATTERY STEELE - FLUME

IPA . Portland, ME \$10

#### PEAK ORGANIC - NUT BROWN

Portland, ME \$9

#### ORONO - CLASSIC STOUT

Orono, ME \$10

#### OXBOW

Rotating . Newcastle, ME \$10

### CANS:

#### MAST LANDING - GUNNER'S DAUGHTER

Peanut Butter Stout . Westbrook, ME \$9  
• 16oz can

#### BELLEFLOWER

Rotating . Portland, ME \$10  
• 16oz can

#### FOUNDATION - EPIPHANY

Double IPA . Portland, ME \$10  
• 16oz can

#### SEBAGO - RUNABOUT RED

Red Ale . Portland, ME \$9  
• 16oz can

#### MAINE BEER CO.

Rotating Bottle . Freeport, ME \$16  
• 16.9oz bottle

#### ARTIFACT CIDER PROJECT

rotating cider . Florence, MA \$9  
• 16oz can

#### APRES - SELTZER

Ginger - Lemon . Portland, ME \$9  
• 12oz can

#### ATHLETIC - NON ALCOHOLIC

Rotating . Stratford CT \$7  
• 12oz can



## COCKTAILS

#### MIDNIGHT

blackberry & thyme infused reposado tequila .  
cointreau . jalapeño simple . lime \$16

#### PINEAPPLE EXPRESS

grilled pineapple infused mezcal . cayenne simple .  
vanilla bean foam \$16

#### RISING SOL

gin . solerno . cocchi americano . lemon . absinthe  
rinse \$16

#### UVA DOLCE

gin . sparkling lambrusco . sage . pine bitters .  
lemon \$16

#### MAINE BOOSTER SHOT

scotch . lemon . ginger . maple syrup . Laphroaig  
10 rinse \$16

#### MOUNTAIN HOUND

22 Vodka (ME) . Grapefruit juice . purple potato  
simple . aquafaba . lime . rosemary . salt rim \$16

#### OLD FASHIONED ROOTS

rye or bourbon . coffee bitters . charred cinnamon .  
orange . root beer simple \$16

#### RED SANGRIA

red wine . seasonal berries and fruits \$14

## GIN & TONICS

#### BOTANIST

Botanist gin . Elderflower Fever Tree Tonic . grove  
bitters . charred rosemary \$16

#### EMPRESS 1908

Empress pea flower gin . Premium Indian Fever  
Tree tonic . lemon peel \$16

## MOCKTAILS

#### CUCUMBER

fresh cucumber juice . jalapeño simple . lemon \$8

#### BLACKBERRY

fresh blackberry . lemon . lime . mint . simple \$8



4 - 5 pm:

## HAPPY HOUR

\$2 OFF SPECIALTY COCKTAILS  
\$2 OFF CRAFT BEER ON TAP

### HAPPY HOUR WINE:

PRICED AS MARKED

→ **LE PETIT BALTHAZAR - WHITE**

Viognier Sauvignon Blanc - France  
- happy hour | \$8 / \$32 -

→ **VINA TEMPRANA - TEMPRANILLO**

Bodegas Aragonesas . Spain  
- happy hour | \$8 / \$32 -

### HAPPY HOUR FOOD:

PRICED AS MARKED

#### HUMMUS

house made hummus . garbanzo bean, tomato & red onion salad . cucumber . toasted baguette \$7

#### BRUSSELS SPROUTS

harissa honey . tuxedo sesame . pancetta . green onion curls \$7

#### SMOKED TROUT DIP

pickled mushroom . watercress aioli . fresno chilis . watercress salad . toasted baguette \$15

#### CHICKEN LIVER MOUSSE

toasted baguette . house pickles . herb salad \$14

#### CAESAR

baguette crostini . grana padano frico . boquerones . cured egg yolk . caesar aioli \$14

## WINE BY THE GLASS



\$ by the glass / by the bottle:

### WHITE:

#### VALTEA - ALBARINO

Rias Baixas, Spain \$14 / \$54

#### BODEN FUNK - SAUVIGNON BLANC

Schlossmuhlenhof - Germany \$15 / \$58

#### FORGE CELLARS - DRY RIESLING

Finger Lakes, NY \$14 / \$54

#### MARTIN RAY - CHARDONNAY

Sonoma Coast, CA \$16 / \$62

### SPARKLING:

#### RIONDO - PROSECCO

Veneto, Italy \$12 / \$46

#### TENUTA PEDERZANA - LAMBRUSCO

Italy \$12 / \$46

### RED:

#### MACMURRAY RANCH - PINOT NOIR

Central Coast, CA \$15 / \$58

#### EVE - SYRAH

Maison Ventenac, France \$14 / \$54

#### ROTH ESTATE - CABERNET

#### SAUVIGNON

Alexander Valley, CA \$16 / \$62

#### BODEGAS IZADI - TEMPRANILLO

Reserva . Rioja, Spain \$17 / \$66

#### ROSSO di MONTEPULCIANO -

#### SANGIOVESE

Tenuta di Gracciano Della Seta . Italy \$14 / \$54

socialbethel . com