

COCKTAILS

The Truman Lux

Third Street Private Stock Rieger Whiskey, Dry Curacao, Sugar, Orange Bitters, House-Brandied Cherries | 15

Bourbon Bramble

Four Roses Bourbon, Blackberries, Basil, Honey Simple, Lemon | 12

Soccer Mom

Tito's Handmade Vodka, Fresh Strawberries, Simple Syrup, Pineapple Juice, Soda Water | 12

Cilantro Jalapeno Margarita

Hornitos Plata Tequila, Jalapeno Simple Syrup, Triple Sec, Lime, Fresh Cilantro, Cucumber | 13

The Lavender Bee

Tom's Town Gin, Lavender Simple Syrup, Honey Syrup, Orange Bitters | 12

Rieger Horsefeather

Rieger Kansas City Whiskey, Ginger Beer, Lime, Angostura Bitters | 11

King Louis II

Raspberry & Pineapple Infused Vodka, Lime Juice, Simple Syrup, House Grenadine, Sparkling Wine | 12

Espresso Martini

360 Vanilla Vodka, Kahlua, Creme De Cocoa, Espresso | 14

Third Street Punch

Raspberry Vodka, St. Germain, Pepper Simple, Lemon Juice, Raspberries, Basil | 11

The Truman Old Fashioned

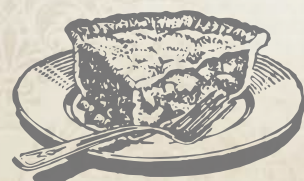
Buffalo Trace Bourbon, Dry Curacao, Sugar, Angostura Bitters, House-Brandied Cherries | 14

Sangria

Seasonal. Ask Your Server for Current Offering | 10

ASK YOUR SERVER ABOUT

OUR LOCAL BAKER



SERVED FRESH DAILY

HOUSE-MADE DESSERTS



STARTERS & SHAREABLES

Mini Cheddar Biscuits

Buttermilk Drop Biscuits, Honey-Butter Glaze | 5

Deviled Eggs

House Made, Cornichon Pickles, Nueske's Brown Sugar Bacon | 11

Crispy Fried Brussels & Cauliflower

Jalapeño Aioli, Malt Vinegar Aioli | 15

Pimento Cheese

Tillamook Aged White Cheddar, Buttered Crackers, Nueske's Summer Sausage | 11

Smoked Salmon Dip

House-Smoked Salmon, Sauce Gribiche, Toasted Focaccia | 17

Meatballs

Sherry Mushroom Cream Sauce | 14

Pork Belly Burnt Ends

Smoked, Dry Rubbed, Charred BBQ, House-made Cornbread | 15

Creole BBQ Shrimp

Creole Butter Shrimp, Grilled Baguette | 16

Chicken & Waffle

Cheddar-Bacon Waffle, Maple Syrup | 15

Nashville Hot Wings

Double Fried, Hot Pepper Oil, Ranch | 14

Social Chef's Board

House Selection of Charcuterie & Cheeses | 28

Smoked & Charred Buffalo Wings

Buttermilk Blue Cheese | 14

ADD-ON

Grilled Asparagus | 9

Grilled Broccoli | 8

House-made Cornbread | 6

Egg on Anything | 2.5

Mashed Yukon Potatoes | 8

Potatoes Au Gratin | 9

Smoked Gouda Mac & Cheese | 10

Collard Greens | 9

Fries | 7

Sautéed Greens | 7

Cheesy Grits | 8

SOUP & SALAD

Soup House-Made | 8

Add To Any Salad: Grilled Chicken | 9, Grilled Salmon* | 11

Romaine Wedge

Asparagus, Watermelon Radish, Corn, Grape Tomato, Parmesan, Green Goddess Dressing | 10

House Greens

Fresh Vegetables, Choice of Dressing | 8

Chop Salad

Bacon, Hearts of Palm, Artichoke, Peppadew, Kalamata Olive, Cherry Tomato, Romano, Herb Vinaigrette | 12

Heirloom Tomato Pie

Local Heirlooms, Fontina & Mozzarella Cheese, House Pastry | 14

Grilled Salmon "Caesar"*

Charred Avocado, Chayote Squash, Grape Tomato, Romano, Buttery Breadcrumbs, Green Goddess Dressing | 20

Korean Steak & Noodle Salad*

Ramen Noodles, Greens, Asian Pears, Daikon Slaw, Edamame, Roasted Sesame Dressing | 21

Nashville Hot Chicken Salad

Tomato, Cucumber, Blackeyed Peas, Pickled Vegetables, Blue Cheese Crumbles, Blue Cheese Dressing | 18

HANDHELDS

Social Cheeseburger

Single | 13, Double | 16, Triple | 18

Add Sautéed Onions | 2, Add Bacon | 2

Animal Style Burger

Mustard-Seared Patties, 1000 Island | 16

Dry Rub Burger

Bacon, Smoked Gouda, House BBQ, Jalapeno Aioli | 17

IMPOSSIBLE Burger

Plant-Based Vegetarian Burger, American Cheese, LTO, Special Sauce | 17

Fried Chicken Sandwich

Jalapeño Slaw, Martin's Potato Roll | 16
Make It Nashville Hot | 1

Stacked Pastrami

House-Smoked, Fontina Cheese, Russian Dressing | 18

Grilled Chicken Sandwich

Smoked Bacon, Fontina Cheese, Garlic Aioli, House-Made Focaccia Bread | 16

LUNCH SPECIALTIES

Soup & Salad

Bowl of Soup, Choice of Greens or Wedge | 13

Fried Chicken

Mashed Yukon Gold Potatoes
2pcs | 15, 4pcs | 24
Make It Nashville Hot | 1

Blackened Shrimp Tacos

Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw, Habanero Salsa | 15

Fried Chicken Mac-N-Cheese

Smoked Jalapenos, Pimento Cheese Sauce | 14

Korean Steak Tacos*

Bulgogi Marinated, Steamed Rice | 16

Truffled Grilled Cheese

Taleggio, White Cheddar, Fontina, Truffle, Tomato Soup | 15

Creamy Turkey Club

Chive Cream Cheese, Smoked Turkey, Applewood Bacon, Romain Lettuce, Tomato, Avocado, Honey Mustard | 14

Third Street Meatloaf

Angus Beef, Andouille Sausage, Demi | 15

FAVORITES

Fresh Mississippi Catfish

Cornmeal Fried, Sweet Potato Fries, Remoulade Sauce | 20

Braised Duroc Pork Shoulder

Cheesy Grits, Collard Greens, House-Made Cornbread | 18

Chicken Pot Pie

White Wine Braised Chicken, House Pastry | 19

Chicken Fried Beef Tenderloin

Beef Tenderloin, Chorizo Verde Gravy, Peas & Onions | 20

Grilled Salmon*

Mashed Yukon Gold Potatoes, Grilled Asparagus, Lemon-Thyme Beurre Blanc | 20

Chicken & Spinach Lasagna

Garlic Bechamel Sauce, Crispy Americano Prosciutto, Grilled Baguette | 16

Shrimp & Grits

Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 19

Slow Roasted Prime Rib Sandwich*

1/2 Pound Shaved Prime Rib, Sautéed Onions, Fontina Cheese | 22

Fried Chicken Tenders

Honey Mustard, Fries | 19
Make It Nashville Hot | 1

Parties of 8 or more an automatic 20% gratuity will be added.

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

TSS SP LUNCH CORE | April 8, 2024 5:56 PM

DRAFT BEER

Domestics		
Hamm's	4	
Miller Lite	5	
American Wheats/Farmhouse Ales		
Boulevard Tank 7 Farmhouse Ale	7	
Boulevard Unfiltered Wheat	6	
Belgian-Style Ales		
Blue Moon Belgian White	6	
Browns/Stouts/Dark		
Guinness Nitro Stout	6	
KC Bier Co Dunkel	6	
Pale Ales		
Boulevard Pale Ale	6	
IPAs (India Pale Ales)		
Boulevard Space Camper	6	
Logboat Snapper IPA	6	
Martin City Hardway	6	
Rotating/Seasonals		
Boulevard Seasonal	tbd	
Dogfish Head Rotator	tbd	
House Rotator	tbd	
Misc.		
Asahi	7	
Steigl Grapefruit Radler	6	

N/A DRINKS

Guinness Zero	6
Heiniken 0.0	6
Sam Adam's Just the Haze	6
Third Street Refresher	9
Raspberries, Basil, Pepper Simple, Soda	
Pineapple Dreamsicle	9
Pineapple, Orange, Lemon, Simple, Coconut Cream	



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

BOTTLED BEER

Domestics		
Budweiser	5	
Bud Light	5	
Coors Light	5	
Coors Original	5	
Michelob Ultra	6	
Miller Lite	5	
Yuengling	5	
Mexican		
Modelo Especial	6	
Pacifico	6	
Wheats/Wits/Farmhouse Ales		
Hofbrau Hefe Weizen	5	
Pilsners/Lagers		
Heineken	6	
Stella Artois	6	
Other		
Blake's Cider	6	
Browns/Stouts/Porters		
Founder's Breakfast Stout	7	

SELTZER

High Noon Peach	8
Truly Strawberry Lemonade	6
Quirk Seasonal Flavor	7
Press Blackberry Hibiscus or Pineapple Basil	6

COFFEE & ESPRESSO

Coffee	4
Espresso	
single	5
double	7
Latte	6
Americano	5
Cappuccino	6
Cortado	6

WINE

Whites/Sparkling	Glass	Bottle	Reds	Glass	Bottle
Ca' Furlan Prosecco, Veneto, Italy	10	35	Sean Minor Pinot Noir, Sonoma Coast, CA	10	35
Decoy by Duckhorn Brut Cuvee, California	14	50	Inscription Pinot Noir, Willamette Valley, OR	13	46
Lavender Rose, Alpes de Haute, FR	10	35	La Crema Pinot Noir, Sonoma Coast, CA	16	57
Chateau Ste. Michelle Riesling, Columbia Valley, WA	9	32	Domaine de la Solitude, Cotes du Rhone, FR	11	39
Matteo Braidot Pinot Grigio, Friuli, Italy	10	35	Benziger Merlot, Sonoma County, CA	10	35
Clay Shannon Sauvignon Blanc, Lake County, CA	11	39	Gota de Arena Tempranillo, Castilla y Leon, Spain	9	32
Delaunay 'TYDY' Sauvignon Blanc Loire Valley, France	10	35	Coppola Claret Red Blend, California	11	39
Arona Sauvignon Blanc, Marlborough, NZ	12	43	Bonanza by Caymus Cabernet Sauvignon, California	11	39
Cave de Lugny Chardonnay, Burgundy, FR	10	35	Silver Palm Cabernet Sauvignon, California	13	46
Diora 'La Splendeur du Soleil', Chardonnay, Monterey, CA	12	43	Simi Cabernet Sauvignon, Sonoma County, CA	16	57
Moutard 'Grand Cuvee' Brut, Champagne, FR		69	Meiomi Pinot Noir, California		43
Louis Roederer Collection Brut, Champagne, FR		119	Siduri Pinot Noir, Russian River Valley, CA		73
Chateau de L'Escarrelle Rose, Provence, FR		43	Argyle Reserve Pinot Noir, Willamette Valley, OR		89
King Estate Pinot Gris Willamette Valley, OR		52	Gary Farrell Pinot Noir, Russian River Valley, CA		99
Ferrari-Carano Fumé Blanc, Sonoma County, CA		45	Patz & Hall Pinot Noir, Sonoma Coast, CA		99
Kim Crawford Sauvignon Blanc, Marlborough, NZ		47	Trivento 'Golden Reserve' Malbec, Mendoza Argentina		53
Robert Mondavi Sauvignon Blanc, Napa Valley, CA		79	Duckhorn Merlot, Napa Valley, California		103
Chaumeau Maison d'Anais Sancerre, Loire, FR		69	Ridge 'Three Valleys' Zinfandel, Sonoma Co, CA		64
Kendall Jackson Chardonnay, California		48	Owen Row 'Ex Umbris' Syrah Columbia Valley, WA		60
Moillard Bourgogne Chardonnay, Burgundy, France		58	Donati Family Vineyards Claret, Paso Robles, CA		49
Sonoma Cutrer Chardonnay, Sonoma Coast, CA		50	Harvey & Harriet Red Blend, Paso Robles, CA		69
Hartford Court Chardonnay, Russian River Valley, CA		75	Bedrock Cabernet Sauvignon, Sonoma Valley, CA		80
Cakebread Chardonnay, Napa Valley, CA		107	Faust Cabernet Sauvignon, Napa Valley, CA		95
			Jordan Cabernet Sauvignon, Alexander Valley, CA		109
			Joseph Phelps Cabernet Sauvignon, Napa Valley, CA		129

SPECIALS

SUNDAY

½ Price Fried Chicken
1/2 bird with choice of side
All white meat +\$2.5. Dine in only, no split plates, 3pm-close

MONDAY

\$5 Social Cheeseburger
Single with fries
Bar/lounge area only, 3pm-close

½ Price Bottles of Wine
*includes bottles of wine under \$100, 3pm-close

TUESDAY

\$2.50 Tacos
\$5 House Margaritas
Bar/lounge area only, 3pm-close

WEDNESDAY

½ Price Wings & Whiskey
Bar/lounge area only, 3pm-close

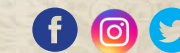
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