

BRUNCH COCKTAILS

- Mimosa**
Choice of Orange, Cranberry or Grapefruit | 7
carafe | 26
- Aperol Spritz**
Sparkling Wine, Aperol Liqueur, Soda | 11
carafe | 39
- Pickle Bloody Mary**
Third's Special Recipe, Vodka, Zing Zang | 8
- Espresso Martini**
Vanilla Vodka, Kahlua, Creme De Cocoa,
Espresso | 14
- Irish Coffee**
Jameson, Sugar Cube, Whipped Cream | 10
- Bourbon Bramble**
Four Roses Bourbon, Blackberries, Basil, Honey Simple,
Lemon | 13
- 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
- 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

- 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
- Korean Steak Tacos***
Bulgogi Marinated, Daikon Slaw, Kimchi Mayo | 16
- Pork Belly Burnt Ends**
Smoked, Dry Rubbed, Charred BBQ,
House-made Cornbread | 15
- Blackened Shrimp Tacos**
Chili Spiced Shrimp, Ancho Mayo, Jicama Slaw,
Habanero Salsa | 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

FAVORITES

- Fried Chicken**
Mashed Yukon Gold Potatoes
2pcs | 15, 4pcs | 24
Make It Nashville Hot | 1
- 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
- Grilled Salmon***
Mashed Yukon Gold Potatoes, Grilled Asparagus,
Lemon-Thyme Beurre Blanc | 20
- Shrimp & Grits**
Creole Butter Shrimp, Tasso Ham, Cheesy Grits | 19

BRUNCH

- House Made Doughnuts**
Raspberry Sauce | 9
- Biscuits & Gravy**
Chorizo Verde Gravy, Scrambled Eggs,
House-Made Cheddar Biscuit | 14
- Classic Breakfast***
3 Eggs, Bacon, Sausage, Fried Potatoes,
House-Made Cheddar Biscuit | 16
- Belgian Waffles**
Macerated Berries, Maple Syrup, Whipped Cream,
Choice Of Bacon Or Sausage | 13
- Chicken Biscuit**
Fried, House-Made Cheddar Biscuit,
Jalapeño Aioli, Fried Potatoes | 16
- Avocado Toast***
Smashed Avocados, Poached Eggs,
FTM Grains Galore, Greens Salad | 14
- Hot Chicken Benny**
Poached Eggs, House-made Cheddar Biscuit,
Hollandaise, Fried Potatoes | 16
- Chicken Fried Beef Tenderloin**
Beef Tenderloin, Scrambled Eggs, Fried Potatoes
Chorizo Verde Gravy | 20
- Sausage Egg & Cheese Biscuit**
Fritz's Breakfast Sausage, Scrambled Eggs,
American Cheese, Jalapeño Aioli,
House-Made Cheddar Biscuit, Fried Potatoes | 15
- Omelette**
Spinach & Arugula, Fontina Cheese, Tomatoes | 13
- Breakfast Tacos**
Chorizo Verde, Potatoes, Cheesy Scrambled Eggs,
Onions & Cilantro | 15

Parties of 6 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.

DRAFT BEER

Domestics	
Hamm's	4
Miller Lite	5
Yuengling	5
American Wheats/Farmhouse Ales	
Boulevard Tank 7 Farmhouse Ale	7
Boulevard Unfiltered Wheat	6
Belgian-Style Ales	
Blue Moon Belgian White	6
Boulevard Bourbon Barrel Quad	8
Martin City Brewing Belgian Abbey	6
Browns/Stouts/Dark	
Guinness Nitro Stout	6
Mother's Three Blind Mice	6
Pale Ales	
Boulevard Pale Ale	6
IPAs (India Pale Ales)	
Boulevard Space Camper	6
Deschutes Fresh Squeezed IPA	6
Logboat Snapper IPA	6
Martin City Hardway	6
Rotating/Seasonals	
4 Hands Rotator	tbd
Boulevard Seasonal	tbd
Dogfish Head Rotator	tbd
House Rotator	tbd
Misc.	
Blake's Cider	6
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	
Bud Light	5
Budweiser	5
Coors Light	5
Coors Original	5
Michelob Ultra	6
Miller Lite	5
Mexican	
Modelo Especial	6
Pacifico	6
Wheats/Wits/Farmhouse Ales	
Weihenstephaner Hefe Weissbier	7
Pilsners/Lagers	
Heineken	6
Stella Artois	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	5
single	7
double	
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

20% Off Online Orders
Use code WEDNESDAY20
No call in or third-party delivery.

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