

EAT  
DRINK  
LISTEN



@ HI HAT SOCIAL

## SMALL PLATES & SHAREABLES

Wings.....	\$13
Kimchi-marinated wings served with cilantro-lime sauce.	
Hericot Verts.....	\$13
Beer-battered green beans with black sesame aioli	
Bao Buns.....	\$13
2 steamed buns with cucumber, kimchi aioli, cilantro, and your choice of Japanese pork belly or Shanghai-style chicken	
Korean Mac.....	\$13
Cavatappi pasta, havarti, Wisconsin white and yellow cheddar, kimchi, mozzarella	
Okonomiyaki.....	\$14
Savory cabbage pancakes, bacon, yuzu aioli, all spice bbq, bonito flake, pickled ginger. +add sunnyside egg \$2	

## ENTREES

Pork Katsu.....	\$21
Panko-breaded pork cutlet with heirloom tomato, cucumber, cabbage, black sesame aioli, Japanese brown curry, and a soft chicken egg	
Tzatziki Platter.....	\$21
Chilled tzatziki sauce topped with heirloom tomato, cucumber, red onion, feta, and lamb meatballs, served with Chef Lisa Freeman's toasted focaccia	
Butter Chicken Udon.....	\$24
Chicken cutlet with pepperoncini-peppercorn sauce, butter gravy, mozzarella, parmesan, basil, and oregano. Served w/ focaccia	
Shrimp & Grits.....	\$26
Sautéed shrimp with garlic, ginger, chorizo, onion, and tomato in a cream sauce over Weisenberger Mills yellow grits served with focaccia	

## SANDWICHES

The Hi-Hat Smash.....	\$18
Two 4 oz "Honey Creek Farms" beef patties, government cheese, kimchi, and Kewpie mayo	
Black Sesame Smash.....	\$19
Two 4 oz "Honey Creek Farms" beef patties, provolone, apple-wood-smoked bacon, heirloom tomato, and black sesame aioli.	
Braised Beef.....	\$19
Toasted hearth roll, slow braised chuck, carrot, onion, celery, melty provolone, kewpie mayo, and pepperocinis.	
Catfish Bahn Mi.....	\$18
Southern fried catfish, cabbage, mung bean sprout, carrots cucumber, jalapeno, cilantro, kimchi, garlic sauce on a French roll	

\* All Sandwiches served with fries

## SALADS

Vietnamese Salad.....	\$15
Choice of crispy chicken cutlet with lemon aioli or BBQ pork belly burnt ends over cabbage, carrot, mung bean sprout, cucumber, jalapeno, cilantro, and roasted cashews tossed in nuoc cham sauce	
Avocado Salad.....	\$13
Arcadian greens with heirloom tomatoes, cucumber, sweet onion, avocado, and kombu yuzu vinaigrette. Add Ahi Tuna (\$9)   Add Ginger Chicken (\$7)	
Caeser Salad.....	\$15
Whole leaf baby romaine, housemade dressing, fresh parmesan reggiano, focaccia + ginger chicken \$7	

## DESSERT

Ask about our house made treats.....\$