EAT
DRINK
LISTEN

HI-HAT SOCIAL
SPFLD - OH

@HIHATSOCIAL

SMALL PLATES & SHAREABLES

Wings **$13**
Kimchi-marinated wings served with cilantro-lime sauce.

Haricot 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

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, cashews, mozzarella, parmesan, basil, and oregano.
Served w/ foccacia

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)

Caesar Salad **$15**
Whole leaf baby romaine, housemade dressing, fresh parmigiano reggiano, focaccia + ginger chicken $7

DESSERT

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

This following major food allergens are used as ingredients in this facility: milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness