



Southern Hospitality in Boston's South End
THE GALLERY

✦ **FEATURED** ✦

Uptown Caviar Service

50

rotating caviar selection

french onion dip, house made chips, chicken skins

✦ ✦ ✦

SNACKS & SUCH

BBQ Potato Chips *v / gf* **9**
house made, smoked bbq seasoning

Roasted Oysters **17**
local oysters, braised greens, cornbread, parmesan, lemon

Hummus *v* **13**
black eyed peas, pot likka, fried cabbage, cornmeal pita

“IYKYK” Wings **20**
split country fried wings, secret special sauce

Wood Roasted Beets *v / gf* **18**
candy striped beets, pickled shallots, goat cheese, hot honey, smoked peanuts
add chicken 10 · add shrimp 15

Buttermilk Biscuits *v* **11**
lemon thyme, house cultured butter, crab apple butter

Creole Mussels *gf* **18**
trinity, andouille sausage, hand cut fries, remoulade

Jamaican Patty
served with pikliz & epis
braised jerk oxtail, ground beef, curry **15**

— or —

jerk chicken, stewed rice & peas, coconut curry **13**

✦ **SWEET NOTES** ✦

ask your server for tonight's dessert selections

Executive Chef Chelven Randolph · Culinary Director

✦ ✦ ✦

604 Columbus Avenue, Boston MA 02118 · 617.506.8111 · @uptownsocialboston

available Fridays & Saturdays until late

v = vegetarian · gf = gluten friendly

A Luminary Concepts Experience