

POTOMAC SOCIAL TAVERN



Located by the heart of DC, in Arlington, VA, Potomac Social Tavern pays homage to your tried-and-true local watering hole.

With a private event space that can hold a variety of social gatherings, Potomac Social Taverns strives to offer the best private dining experience in the Arlington area.

Potomac Social Tavern is the perfect place to hold any social or corporate event. With a beautifully rustic and industrial design, Potomac Social Tavern can host you and your guests with care and high professional standards. The tavern's dynamic atmosphere immediately draws you in, making for the perfect gathering place.

POTOMAC SOCIAL
TAVERN

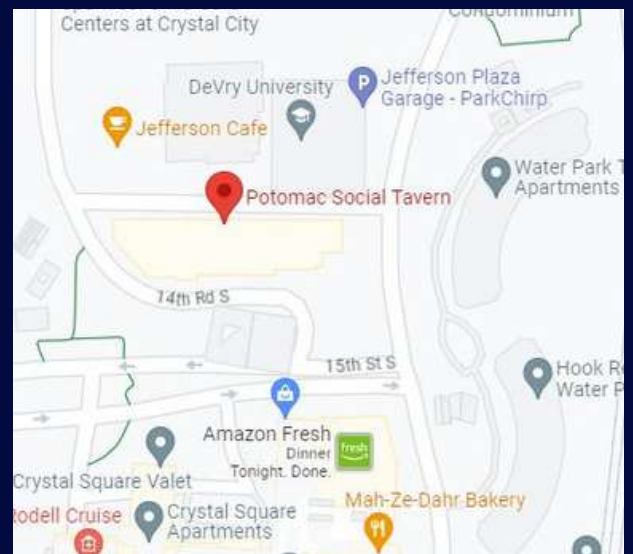
Hours:

Sunday-Thursday: 4pm -11pm

Friday-Saturday: 4 pm-12am

POTOMACSOCIALTAVERN.COM

1480 Crystal Drive, Arlington, Va 22202 | (703) 416-1600





Passed Hors D'oeuvres

HORS D'OEUVRES ARE SHOWN WITH PRE-PIECE PRICING. SOLD IN AN ORDER OF 25 PIECES.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

TUNA TARTARE | \$9

Seared Ahi Tuna served with Soy sauce

SEARED SCALLOPS | \$8

wrapped in bacon served with a
blood orange glaze

CLAM CHOWDER

SHOOTER | \$7

New England Clam Chowder

SHRIMP TEMPURA | \$8

Served with sweet chili sauce

SMOKED SALMON | \$8

Hickory smoked Salmon, remoulade
sauce, toasted baguette

GRILLED TENDERLOIN STEAK

HAND HELDS | \$9

Marinated Steak, toasted baguette, horseradish sauce

MINIATURE CRAB CAKES | \$8

Served with Old Bay remoulade

STEAK TARTARE | \$9

Wagyu beef, dry mustard, egg yolks, toasted baguette

MINIATURE MEXICAN STREET TACOS | \$8

Marinated chicken, Pic de Gallo, Chipotle aioli

SIRACHA MEATBALLS | \$5

Miniature Siracha marinated meatballs



Charcuterie Boards

BOARDS SERVE PARTIES OF 25 PEOPLE. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

THE BUTTER BOARD | \$125

Pistachios, honey, pink peppercorn, red onions, lemon zest, and rosemary

THE CLASSIC | \$240

An Assortment of cured meats, pickled vegetables, olives, toasted baguette, mustard

THE PST BOARD | \$240

An assortment of cheese, domesticated & European dried fruit, spiced walnuts, served with a rustic country bread

THE LONG BRIDGE BOARD | \$250

An assortment of cheese, cured meats domesticated & European dried fruit, spiced walnuts, pickled vegetables, served with a rustic country bread



Dips & Spreads

PRICED PER 25 GUESTS. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

CHESAPEAKE BLUE CRAB DIP | \$175

Maryland crab meat, melted cheese, toasted baguette

SPINACH & ARTICHOKE DIP | \$150

Spinach, cream cheese, salt and pepper, Parmesano Reggiano cheese, Pita Bread

MEZZE PLATTER | \$125

Hummus, Labneh, Mint Tabouleh, sliced Cucumber, Pita

BABA GHANOUSH DIP | \$150

Grilled eggplant, tahini, garlic, citrus, cayenne pepper, Pita



Hot Appetizers

PRICED PER 25 GUESTS. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

PEI MUSSELS | \$125

5 lbs. of fresh PEI Mussels, white wine, garlic, fennel, roasted Tomatoes, baguette

MINIATURE CRAB CAKE

PLATTER | \$150

Served with Old Bay remoulade sauce

SIRACHA MEATBALLS | \$75

Black Angus beef meatballs, spicy chili thai style siracha sauce

PST GIANT NACHOS | \$75

Choice of Chicken or Carnitas

Black beans, Mexican cheese blend, Pic de Gallo, jalapenos, scallions, chipotle aioli

SHRIMP TEMPURA | \$150

Jumbo Shrimp fried, rice wine, salt & pepper, sweet Thai chili sauce

MEXICAN STREET TACOS

Pico De Gallo, Jalapeños, chipotle aioli

Grilled Chicken | \$100

Vegetable | \$100

Ground Beef | \$125

SALT & PEPPER JUMBO WINGS | \$125

Choice of buffalo, teriyaki, mambo sauce, blue cheese and ranch



Cold Appetizers

PRICED PER 25 GUESTS. PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

DC BRAU POACHED GULF SHRIMP | \$140

Fresh gulf coast shrimp (40PC), marinated in DC Brau served with cocktail sauce

SMOKED SALMON | \$175

Atlantic smoked Salmon, salt & pepper, served with a toasted baguette

TUNA TARTARE TAQUITOS | \$175

Ahi Tuna, sesame seeds, soy sauce, salt and pepper, wonton

ROASTED RED PEPPER HUMMUS | \$134

Whipped roasted peppers, caramelized red onions, toasted pine nuts, blood Orange glaze

TOMATO BRUSCHETTA | \$100

Heirloom Tomatoes, olive oil, garlic, salt and pepper, garlic, served on toasted baguette

STEAK TARTARE | \$175

Top Sirloin, dry mustard, egg yolk, olive oil, served with toasted baguette



Two- Course Plated Dinner \$30 per person

INCLUDES FIRST AND SECOND COURSE, SOFT DRINK, ICED TEA, OR COFFEE
FOR GROUPS OF 20 OR MORE, WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.
THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

First Course

Select one:

TAVERN CAESAR SALAD

Romaine hearts, croutons, parmesano reggiano

NEW ENGLAND CALM CHOWDER

Second Course

Select one:

ROASTED BEETS (V)

Citrus yogurt, FireFly farm goat cheese, candied pistachios, baby spinach

*Add Chicken

PRIME BURGER

Lettuce, tomato, onion, secret sauce, brioche bun

RIGATONI BOLOGNESE

Ground beef, basil whipped ricotta

MEXICAN STREET TACOS

California seasoned chicken, cabbage slaw, sliced avocado, fresh cilantro, chili aioli



Three- Course Plated Dinner \$40 per person

INCLUDES FIRST AND SECOND COURSE, SOFT DRINK, ICED TEA, OR COFFEE
FOR GROUPS OF 20 OR MORE, WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.
THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

First Course

Select one:

TAVERN CAESAR SALAD

Romaine hearts, croutons, parmesano reggiano

NEW ENGLAND CALM CHOWDER

Third Course

Select one:

CHOCOLATE MOLTEN LAVA CAKE

WARM APPLE TART

Second Course

Select one:

ASIAN NOODLE SALAD (V)

Shaved cabbage, shiso, cilantro, cucumber, edamame, peanuts, rice noodles, ginger carrot dressing
*Add Chicken

PEA SHOOT PESTO SALMON

Salmon with house made pea shoot pesto and fingerling potatoes

PAN-ROASTED HALF CHICKEN (GF)

Fingerling potatoes, haricot verts and chicken jus reduction

NY STEAK & FRITES

Hand-cut fries, and PST butter



Private Dining Information

POTOMAC SOCIAL TAVERN



CAPACITY: 70 STANDING
70 SEATED

LONG BRIDGE PRIVATE DINING ROOM



CAPACITY: 60 STANDING
45 SEATED



LONG BRIDGE BACK VIEW
CAPACITY: 60 STANDING
45 SEATED



LONG BRIDGE ENTRANCE
CAPACITY: 60 STANDING
45 SEATED