



AMERICAN SOCIAL

BAR & KITCHEN

Egg Station

Available Saturday & Sunday from 11am – 3pm

Omelette & Eggs “your way” Options ★ \$21.50

MEATS

House Smoked Ham, Log Smoked Bacon,
AmSo Sausage, Key West Pink Shrimp

SIDES

Fries, AmSo Sausage,
Log Smoked Bacon, Seasonal Fruit,
Multi Grain Toast, Sourdough Toast

CHEESES

Emmenthal Swiss,
Vermont Cheddar, Greek Feta

SEASONAL VEGGIES

Chef's Selection

Share Plates

ACAI BOWL

12.5

Almonds, Banana, Blueberries,
Sunflower Seeds, Coconut, Granola

AMSO MAC & CHEESE

13.5

White Vermont Cheddar,
Gruyere, Orecchiette Pasta
Add Grilled Chicken (5) Truffle (5)
Key West Pink Shrimp (6)
Braised Short Rib (6)

PARFAIT

9.5

Seasonal Fruit, Granola, Greek Yogurt

BRUNCHY FLATBREAD

16.5

Prosciutto, Mozzarella Ricotta,
Heirloom Tomatoes, Frisee, Blueberries,
Fried Eggs, Red Wine Vinaigrette

SHRIMP AND GRITS

18

Florida Pink Shrimp, Grafton Cheddar,
Anson Mills Stone Ground Grits, Corn,
Poblano, Watercress, Pickled Shallots,
Etouffee

Salads

AMERICAN SOCIAL SALAD

11.5

Field Greens, Radish, Carrot,
Blueberries, Heirloom Grape Tomatoes,
Cucumbers, Shallots, Fine Herbs,
Roasted Tomato Vinaigrette
Add Chicken (6) Salmon (7) Sirloin (8)
Key West Pink Shrimp (7) Grouper (8)

AMSO CHICKEN COBB

16.5

All Natural Chicken, Romaine,
Babyloom Grape Tomatoes,
Avocado, Crumbled Blue Cheese,
Bacon Lardons, Cooked Egg,
House Made Buttermilk Ranch

SHRIMP AND ARUGULA

17.5

Florida Pink Shrimp, Goat Cheese,
Candied Pecans, Dried Cranberries,
Honey Balsamic Vinaigrette,
Orange Segments

STEAK AND BARLEY SALAD

19.5

8oz Sirloin, Arugula, Tuxedo Barley,
Corn and Poblano Salsa, Bravas Sauce,
Blackberries, Feta, Citrus Vinaigrette

Sides

MUFFINS 8

BISCUITS 7

TOAST 6

LOG SMOKED BACON 7

HOUSE MADE MAPLE
SAGE SAUSAGE 7

FRIES 6

LARGE PLATES

Steak Huevos Rancheros

C.A.B. Sirloin, Corn Tortilla, Refried Black Beans, Rancheros Sauce,
Avocado, Chorizo, Potatoes, Over Easy Eggs 19.5

Short Rib Biscuits & Gravy

Short Rib Sausage Gravy, House Made Biscuits, Scrambled Egg,
Lemon Ricotta 19.5

Maine Lobster Benedict

Maine Lobster, Avocado Mousse, Poached Egg, AmSo English Muffin,
Tomato Hollandaise, Spinach, Babyloom Tomatoes, Feta,
Tomato Vinaigrette 23

Eggs Benedict

Two Poached Eggs, House Cured Canadian Bacon,
AmSo English Muffin, Heirloom Tomato, Hollandaise, Fries 16.5

Strawberry French Toast

Sliced Brioche, Strawberry Coulis, Cream Cheese, Mascarpone,
Crème Fraiche, Vanilla, Lemon Whipped Cream,
Log Smoked Bacon 18.5

Cast Iron Blueberry Pancakes

Blueberry Pancakes, Mixed Berry Compote, Whipped Cream,
AmSo Sausage 17.5

Chicken and Waffles

Cornmeal Belgian Waffle, Maple Syrup, Southern Fried Chicken,
Cherries, Bourbon Mascarpone, Powdered Sugar 18.5

Fried Chicken B.L.A.T.

Southern Fried All-Natural Chicken, Jalapeño Bacon, Bibb Lettuce,
Tomato, Guacamole Cream, Brioche Bun, Fries 15.5

“World’s Best” Turkey Sandwich

Oven Roasted Turkey, Emmenthal Swiss Cheese, Sundried Tomatoes,
Cranberry Aioli, Turkey Bacon, Bibb Lettuce, Alfalfa Sprouts,
Multi-Grain Bread, Sweet Potato Fries 15.5

AmSo Burger

8oz AmSo Beef Blend, American Cheese, AmSo Sauce, Bibb Lettuce,
Tomato, Vidalia Onion, Brioche Bun, Fries
Add \$1.75 each: Fried Egg, Caramelized Onions,
Vermont Cheddar, Goat Cheese
Add \$2.50 each: Bacon, Short Rib, Mushrooms, Avocado 15.5

“Hangover” Breakfast Sandwich

Smoked Beef Brisket, Fried Egg, Giardiniera Relish, Bloody Mary Sauce,
Gruyere, Cuban Bread, Fries 17.5



AMSO TAMPA

★ SOCIAL BRUNCH ★