



# 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, Ancho Spiced Key West Pink

### CHEESES

Emmenthal Swiss, Vermont Cheddar,  
Greek Feta

### SIDES

Homefries, AmSo Sausage,  
Log Smoked Bacon, Seasonal Fruit,  
Multi Grain Toast, Sourdough Toast,  
Anson Mills Stone Ground Grits

### SEASONAL VEGGIES

Chef's Selection

## Share Plates

**EAST COAST OYSTERS (6)(12) MKT**  
**WEST COAST OYSTERS (6)(12) MKT**

**BRUNCHY FLATBREAD 16.5**

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

**SHRIMP AND GRITS 17.5**

Ancho Spiced Key West Pink, Grafton  
Cheddar, Anson Mills Stone Ground  
Grits, Corn, Poblano, Watercress, Pickled  
Shallots, Étouffée

**OYSTER ROCKEFELLER 19**

East Coast Oysters, Spinach, Parsley,  
Panko "Bacon" Breadcrumbs,  
Parmesan Reggiano

**CEDAR KEY CLAMS AND SAUSAGE 19**

House Made Andouille, Heirloom  
Tomatoes, Brulled Onions, Clam Broth,  
Roasted Veg Compound Butter

**FRUIT PLATE 10.5**  
Seasonal Fruit, Granola, Greek Yogurt

**ACAI BOWL 12.5**

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

**AMSO MAC AND CHEESE 13.5**

White Vermont Cheddar,  
Cave Aged Gruyère, Orecchiette Pasta  
– Add Grilled Chicken(5) Truffle(5)  
Spiced Key West Pink(6)  
Braised Short Rib(6)

**CRAB CAKES 17.5**

Lump Blue Crab, Avocado Aioli, Red  
Pepper Yogurt Sauce, Lime Segments

**HICKORY SMOKED CHICKEN WINGS (10) 16.5**

Caramelized Vidalia Onions, Smoked  
Blue Cheese Dressing, Bourbon BBQ  
or Buffalo Sauce

## 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)  
Ancho Spiced Key West Pink(7)  
Striped Bass(8)

**SHRIMP AND ARUGULA 17.5**

Ancho Spiced Key West Pink,  
Goat Cheese, Candied Pecans, Red  
Grapes, Dried Cranberries, Honey  
Balsamic Vinaigrette, Orange Segments

**KALE CAESAR 13**

Kale, Romaine, Herb Croutons,  
White Anchovies, Caesar Dressing  
– Add Chicken(6) Salmon(7) Sirloin(8)  
Ancho Spiced Key West Shrimp(7)  
Striped Bass(8)

**AMSO CHICKEN COBB 16.5**

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

## Sides

**MUFFINS 8**

**BISCUITS 7**

**TOAST 5**

**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 **18.5**

### Maine Lobster Benedict

Maine Lobster, Avocado Mousse, Poached Egg, AmSo English Muffin,  
Tomato Hollandaise, Spinach, Babyloom Tomatoes, Feta,  
Tomato Vinaigrette **22**

### Eggs Benedict

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

### Strawberry French Toast

Sliced Brioche, Strawberry Coulis, Cream Cheese, Mascarpone,  
Crème Fraiche, Vanilla, Lemon Whipped Cream,  
Log Smoked Bacon **17**

### 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 **17.5**

### "Hangover" Breakfast Sandwich

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

### Fried Chicken B.L.A.T.

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

### "World's Best" Turkey Sandwich

Oven Roasted Turkey, Havarti Cheese, Sundried Tomatoes,  
Cranberry Aioli, Turkey Bacon, Bibb Lettuce, Alfalfa Sprouts,  
Multi-Grain Bread, Sweet 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**

### American Social "Signature" Burger

10oz C.A.B., Hickory Smoked Pimento Cheese, Log Smoked Bacon,  
Crispy Shallots, Bibb Lettuce, Bistro Sauce, Brioche Bun, Fries **18**



AMSO TAMPA

★ SOCIAL BRUNCH ★

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. \*\*There is risk associated with consuming raw oysters.



★ **COCKTAILS & WINE** ★

**COCKTAIL LIST**

*Grey Line*

Grey Goose / St-Germain / Basil / Blackberries / Cucumber  
Fresh Citrus / Soda Water

*Razzberry Cucumber Tea*

Effen Raspberry Vodka / Iced Tea / Cucumber / Raspberries  
Fresh Citrus

*White Peach Margarita*

Don Julio Silver Tequila / Nagomi White Peach Syrup / Cranberries  
Fresh Sour / Cider

*Tijuana Social*

Tito's Handmade Vodka / Cointreau / Domaine de Canton / Ginger Beer  
Fresh Cilantro / Jalapeño / Fresh Citrus

*Honeybell Mojito*

Bacardi Superior Rum / Aperol / Mint / Limes / Oranges / Fresh Citrus

*Bayshore Breeze*

Belvedere Vodka / Pineapple Infused Soda Water / Pineapple Juice  
Mint / Fresh Citrus

*Smoked Old Fashioned*

Michters Bourbon / Bitters / Orange Peel / Smoked Maple Wood  
Simple Syrup

*Strawberry Honey Smash*

Absolut Elyx / Agave Nectar / Fresh Citrus / Strawberries / Sugar Rim

*AmSo Mule*

Mint & Ginger Infused Ketel One Vodka / Lime / Ginger Beer  
Mint / Domaine de Canton

*Cucumber Fizz*

Cucumber Infused Stoli Vodka / St-Germain / Mint / Cucumber  
Fresh Citrus

*Bourbon Thyme*

Bulleit Bourbon / Thyme Infused Simple Syrup / Fresh Citrus  
Fresh Thyme / Bitters

*The Cam*

Milagro Silver Tequila / Agave / Fresh Citrus / Passion fruit Puree

*La Piña*

Pineapple & Cilantro Infused Patrón / Crème of Coconut  
Fresh Citrus / Pineapple Juice

*Berry Explosive*

Nolets Gin / Razzmatazz / Fresh Citrus / Simple Syrup / Blackberries

*The Jax*

Woodford Reserve Bourbon / Disaranno / Simple Syrup  
Fresh Orange Juice

*Redemption*

Redemption Bourbon / Fresh Citrus / Honey Syrup  
Rosé Wine

*Bellini Manhattan*

Makers 46 / Sweet Vermouth / Champagne / Orange Bitters  
Peach Puree



*Wine List*

*Whites*

**PINOT GRIGIO**

Barone Fini, Valdagio, Italy **8 / 30**  
Ca Bolani, Italy **10 / 38**  
Teralto, Italy **15 / 58**

**CHARDONNAY**

Rodney Strong Chard,  
Sonoma, CA **8 / 30**  
Josh Cellars,  
North Coast, CA **9 / 34**  
Newton Skyside,  
Spring MT, CA **10 / 38**  
Sonoma Cutrer,  
Russian River, CA **12 / 44**

**SAUVIGNON BLANC**

Bianchi Sauvignon Blanc, CA **8 / 30**  
Cape Mentelle, Australia **9 / 34**  
Kim Crawford,  
Marlborough, NZ **10 / 38**

**WORLDLY WHITES & ROSÉS**

Saved Magic Marker Rose, CA **8 / 30**  
50 Riesling, Rheingau, Ger **8 / 30**  
Fleurs de Prairie Rosé **10 / 38**  
BV Coastal Moscato,  
Sonoma, CA **8 / 30**

*Reds*

**CABERNET SAUVIGNON**

SeaGlass Cab, CA **8 / 30**  
Federalist Cab, Sonoma, CA **9 / 34**  
Bogle Essential, CA **10 / 38**  
Oberon, Napa Valley, CA **12 / 45**

**MERLOT**

De Loach Heritage Reserve, CA **8 / 30**  
Wente Sandstone, CA **10 / 38**

**PINOT NOIR**

Mark West, CA **8 / 30**  
Smoke Tree, North Coast, CA **9 / 34**  
Hob Nob, France **10 / 38**

**RED BLEND**

Hess Select Treo, CA **8 / 30**  
Seven Moons, CA **9 / 34**

**MALBEC**

Graffigna, Argentina **8 / 30**  
Terrazas, Argentina **9 / 34**

*Champagne*

*Korbel Brut Split 9 • Mionetto, Lux Rosé, Prosecco 11/38*

*Maison Fortant Rosé de Provence 11/42 • Bollinger Special Cuvée 110*

*Moët & Chandon Imperial, Brut 14/95 • Veuve Clicquot Rosé 22/110*

*Veuve Clicquot 20/100 • Perrier-Jouët Grand, Brut 99 • Dom Pérignon 400*

*Bottles*

*Whites*

**CHARDONNAY**

Rombauer Carneros, CA **75**  
Far Niente, CA **99**  
Wente K the NTH degree, CA **119**

*Reds*

**CABERNET SAUVIGNON**

Jordan, Sonoma, CA **99**  
Silverado Vineyards, Napa,  
Napa Valley, CA **99**  
Stags Leap, Napa Valley, CA **109**  
Bella Union, Napa Valley, CA **129**  
Caymus, Napa Valley, CA **150**

**BLEND - BORDEAUX CAB FRANCE**

Hess Collection Lion Tamer,  
Napa Valley, CA **79**  
Rodney Strong Symmetry,  
Sonoma, CA **109**  
Opus One, Napa Valley, CA **350**

**MERLOT**

Duckhorn, Napa Valley, CA **95**

**PINOT NOIR**

Archery Summit, **99**  
Willamette Valley, OR

**MALBEC**

Doña Paula Select Bodega, **79**  
Argentina

★ **Happy Hour** ★

Monday-Friday | 4pm-7pm

\$6 food items | 50% off select liquors, beers, and wines

**6OZ AMSO BURGER**  
(MEAT&CHEESE)

**ROPA VIEJA TACOS (2)**

**SPINACH AND ARTICHOKE DIP**

**EAST COAST OYSTERS**

**HUMMUS**

**PRETZEL BITES**

