



AMERICAN SOCIAL

BAR & KITCHEN

Share Plates

Sea

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

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

POKE TUNA 16.5

Wakame, Sesame Seeds, Mung Beans, Guacamole Mousse, Almonds, Pickled Jalapeño

GROUPEL FINGERS 17.5

AND CHEEKS

Cornmeal, Honey Mustard Tartar Sauce, Celery Seed Slaw

CRAB CAKES 17.5

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

SHRIMP AND GRITS 17.5

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

CEDAR KEY CLAMS AND SAUSAGE 19

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

Land

CHICKEN SKEWERS 13.5

W/HUMMUS
Greek Yogurt Chicken, Feta, Roasted Garlic Hummus, Pita Chips, Blueberry Tzatziki, Piquillo Peppers,

STRIP LOIN SLIDERS 17.5

C.A.B. Strip Loin, Hydro Bibb, Truffled Horseradish Puree, Granny Smith Apples

ROPA VIEJA TACOS 15

Ropa Braised Brisket, Red Peppers, Queso Fresco, Cilantro Lime Aioli, Poblano Corn, Corn Tortilla

Salads

AMERICAN SOCIAL SALAD 11.5

Field Greens, Radish, Carrot, Blueberries, Heirloom Grape Tomatoes, Shallots, Fine Herbs, Roasted Tomato Vinaigrette – Add Chicken(6) Salmon(7) Sirloin(8) Ancho Spiced Key West Shrimp(7) Striped Bass(8)

SHRIMP AND ARUGULA 17.5

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

Garden

HEIRLOOM TOMATO SOUP 8

Gruyère Toast

SPINACH AND ARTICHOKE DIP 14.5

Spinach, Artichoke, Parmesan, Vermont Cheddar, Pepper Jack, Pico de Gallo, Panko Bread Crumbs, Pita Bread

HEIRLOOM MARGHERITA 15.5

FLAT BREAD

Heirloom Tomatoes, Balsamic Glaze, Fresh Mozzarella Cheese, Basil, L'Estornell EVOO – Add Chicken(5) Ancho Spiced Key West Shrimp(6) Sirloin(8)

FUNGI FLAT BREAD 17.5

Wild Mushroom Blend, Ricotta, Black Truffle Goat Cheese, Arugula, Braised Leeks, Balsamic Vinaigrette

Pub

PRETZEL BITES 10.5

House Made Soft Pretzels, Salt, Cherry Mustard

HICKORY SMOKED 16.5

CHICKEN WINGS (10)

Bourbon BBQ or Buffalo Sauce, Celery Seed Slaw, Caramelized Vidalia Onions, Smoked Blue Cheese Vinaigrette

CHICKEN AND WAFFLES 15.5

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

QUESADILLA 15

All Natural Blackened Chicken, Pepper Jack Cheese, Cilantro, Red Pepper, Poblano Corn, Guacamole, Pico de Gallo, Refried Black Beans

AMSO MAC AND CHEESE 13.5

Vermont Cheddar, Cave Aged Gruyère, Cream Cheese, Parmesan, Orecchiette – Add Chicken(5) Short Rib(6) Ancho Spiced Key West Shrimp(6) Black Truffle(6)

AMSO CHICKEN COBB 16.5

All Natural Chicken, Romaine, Avocado, Heirloom Grape Tomatoes, Blue Cheese, Cooked Egg, Grilled Corn, Log Smoked Bacon Lardons, Buttermilk Ranch

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)

In And Out Lunch Special ★ \$14

(Monday- Friday 11:30am - 4pm)

AMSO BURGER & FRIES

CHICKEN B.L.A.T. & FRIES

ROPA VIEJA TACOS & FRIES

AMERICAN SOCIAL SALAD & TOMATO SOUP

TURKEY SANDWICH & SWEET FRIES

SALMON BURGER & SWEET FRIES

**IN and OUT lunch special includes a dessert & non-alcoholic beverage. No substitutions or modifications.

*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.

LARGE PLATES

Striped Bass

6oz Pan Roasted Seabass Piquillo Romesco, Zucchini, Butter Potatoes, Babyloom Tomatoes, Gigante Beans, Watercress, Lemon Vinaigrette 28

Cedar Plank Salmon

7oz Skuna Salmon, Roasted Potatoes, Grilled Zucchini, Red Pepper, Red Onion, Black Truffle Lemon Emulsion 27

Roasted ½ Chicken

All Natural Chicken, Broccolini, Glazed Carrots, Tuxedo Barley, Maitake Mushrooms, Chicken Jus 24.5

10oz Sirloin

C.A.B. Sirloin, Chimichurri, Papa Bravas 23

C.A.B. N.Y. Strip

14oz N.Y. Strip, Horseradish Whipped Potatoes, Broccolini, Grilled Veg Compound Butter 39

C.A.B. Filet Mignon

8oz Filet, Glazed Carrots, Grafton Cheddar Potato Gratin, Au Poivre Sauce, Pickled Shallots, Crispy Maitake 37

★ EAT SOCIAL ★

Burgers & Sandwiches

AMSO BURGER 15.5

8oz AmSo Beef Blend, American Cheese, AmSo Sauce, Bibb Lettuce, Vidalia Onion, Tomato, Brioche Bun, Fries

Add \$1.75 each: Fried Egg, Goat Cheese, Caramelized Onions, Vermont Cheddar
Add \$2.50 each: Bacon, Mushrooms, Short Rib, Avocado

AMERICAN SOCIAL 18

"SIGNATURE" BURGER

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

WORLD'S BEST 15.5

TURKEY SANDWICH

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

SALMON BURGER 17

Green Goddess Sauce, Bibb Lettuce, Pico de Gallo, Queso Fresco, Brioche Bun, Sweet Fries

BBQ BACON BURGER 19.5

Two 6oz Beef Blend Patties, Vermont Cheddar, Log Smoked Bacon, AmSo BBQ Sauce, Bibb Lettuce, Brioche Bun, Fries

WHINEY GOAT 17.5

8oz Lamb and Beef Blend, Tomato Jam, Bourbon Red Onion, Red Wine Goat Cheese Smear, Arugula, Brioche Bun, Fries

FRIED CHICKEN B.L.A.T. 15.5

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

BLACK TRUFFLE MELT 17.5

Red Wine Braised Short Rib, Gruyère, Black Truffle Aioli, Potato Sticks, Sourdough, Fries

Sides

FRIES 6
GLAZED CARROTS 7

SWEET FRIES 7
WILD MUSHROOMS 8

BROCCOLINI 7
HORSERADISH WHIPPED POTATOES 7



★ **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

