



AMERICAN SOCIAL[®]
BAR & KITCHEN

★ ★ ★ ★
gluten free
LUNCH & DINNER

DIPS & DIPPERS

HUMMUS

olive pimento relish, almonds, crudité

LOADED GUAC

bacon, black beans, corn, pico, cotija, crudité

FISH DIP

old bay, lemon, pickled jalapeño,
escovitch vegetables, crudité

Double Down

MAKE IT A DUO

Choose any **two**

dine in only

SIGNATURE SHAREABLES

EAST COAST OYSTERS*

cocktail, horseradish, tabasco, mignonette
(6) | (12)

SEAFOOD TACOS

blackened mahi or shrimp, slaw, pico, yuzu
vinaigrette, cilantro lime aioli,
bibb lettuce wrap

MAHI SLIDERS

blackened, green goddess slaw, pickle,
bibb lettuce wrap

FROM THE GARDEN

SOCIAL GREENS

apple, corn, tomato, raisins, avocado, almonds,
champagne vinaigrette
*half | full | + salmon**

CLASSIC CAESAR

romaine, parmesan | + *shrimp**

GRILLED CHICKEN COBB*

romaine, corn, bacon, egg, tomato, avocado,
blue cheese crumbles, ranch

STEAK & ARUGULA*

sirloin, dried cranberries, candied pecans,
red onion, feta, balsamic vinaigrette

HANDHELDS

*all handhelds served bunless. side garden salad included
or upgrade to caesar or broccolini*

MIRANDA'S CHICKEN SALAD

sun-dried cherries, pecans, red onion, celery,
bibb lettuce, heirloom tomato

SANTA FE TURKEY CLUB

jalapeño bacon, gouda, roasted red pepper,
guac, lettuce, chipotle honey mustard,
cilantro lime aioli

CHICKEN B.L.A.T.

blackened, jalapeño bacon, avocado,
honey mustard, lto

AMSO BURGER*

1/2 lb. AmSo blend beef patty, American,
AmSo sauce, lto
+ *sub beyond burger* + *fried egg*

HOUSE SPECIALTIES

SOUTHWEST CHICKEN

rice, black beans, corn, poblano, sweet potato,
avocado, pico, cotija, cilantro lime aioli

STEAK FRITES*

skirt, chimichurri, choice of side

GREEN GODDESS SALMON*

brown butter carrot puree, mushrooms,
sautéed brussels, pomegranate

PREMIUM SHAREABLE SIDES

GARLIC BROCCOLINI

parmesan

SAUTÉED BRUSSELS SPROUTS

pickled onion, fresno, peanuts

PIMENTO CHEESE POLENTA

confit "mini red" tomatoes

*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. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. ** Before placing your order, please inform your server if a person in your party has a food allergy. Parties of 6 or more will have a 20% service charge added to all checks.

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GF.2026

EAT. DRINK. BE SOCIAL.

LIFE'S A PARTY WORTH CELEBRATING