



**AMERICAN SOCIAL**<sup>®</sup>  
BAR & KITCHEN



# GLUTEN FREE BRUNCH

## SHAREABLES & SMALL PLATES

### DEVILED EGGS

candied bacon

### LOADED GUAC

bacon, black beans, corn, pico, cotija, crudités

### EAST COAST OYSTERS\*

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

## SALADS & BOWLS

### SOCIAL GREENS

greens, apple, corn, tomato, raisins, avocado, almonds, champagne vinaigrette (*half or full*)

### CLASSIC CAESAR

romaine, parmesan (*no croutons*)

### GRILLED CHICKEN COBB

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

### BLACKENED SHRIMP

arugula, avocado, onion, black beans, cotija, crispy quinoa, citrus vinaigrette

### SOUTHWEST CHICKEN

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

## BRUNCH SPECIALTIES

### CLASSIC BENNY\*

canadian bacon, tomato, hollandaise, petite salad (*served on sliced tomato*)

### HEMINGWAY BENNY\*

smoked salmon, hollandaise, spinach, petite salad (*served on sliced tomato*)

### OMELETS

choice of chorizo & goat cheese or spinach & feta, petite salad

### WIDE AWAKE STEAK & EGGS\*

skirt, chimichurri, two eggs your way, side salad

## HANDHELDS

*all handhelds served bunless or as a lettuce wrap. side garden salad included or upgrade to caesar or broccolini.*

### AMSO BURGER\*

1/2 lb. AmSo beef patty, American, AmSo sauce, lto (*sub beyond burger +3*)

### DOUBLE CHEESEBURGER

two 1/4 lb. AmSo beef blend patties, American, pickle, lto

### BRUNCH B.L.A.T.\*

blackened chicken, jalapeño bacon, sunny-side up egg, avocado, honey mustard, lto

### SANTA FE TURKEY CLUB

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

## PREMIUM SHAREABLE SIDES

### SIDE SALAD

mixed greens, cherry tomato, radish, cucumber, *choice of dressing*

### SIDE CAESAR SALAD

romaine, parmesan (*no croutons*)

### SIDE FRUIT

seasonal variety

### SIDE SAUTEED BRUSSELS

pickled onion, fresno, peanuts

\*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.

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