

BOOZY BRUNCH

BOTTOMLESS

mimosa | aperol spritz

MAUI MIMOSA

new amsterdam pineapple, orange, lime, passionfruit, orgeat, sparkling wine

MOKA SPRESSO MARTINI

grey goose or AmSo Private Select Patrón Reposado, grind mocha, fever tree espresso, shaved chocolate

BLOODY MARY

wheatley vodka, zing zang, filthy pickle & pimiento olives

AS A TINI-TREE

(serves 8) | (serves 12)

HOUSEMADE SANGRIA

crimson coast (red), isla brisa (white), or besos del mar (sparkling)

BUBBLES & BITES

AmSo crispy chicken tenders (mini) | moët & chandon champagne (bottle)

+fries +spicy ranch wedges

nothin' to celebrate? just want the tenders? we got you!

BRUNCH BITES & SHAREABLES

DONUT HOLES

cinnamon sugar, peanut butter toffee, mixed berry compote

DEVEILED EGGS

candied bacon

GOAT CHEESE CROQUETTES

red chili guava glaze

SOFT BAKED PRETZELS

beer cheese

LOADED GUAC

bacon, black beans, corn, pico, cotijo, tortilla chips

EAST COAST OYSTERS*

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

AHI TUNA AVOCADO TOAST*

cucumber, ginger soy aioli, chili crisps, multigrain

NASHVILLE HOT CHICKEN SLIDERS

buttermilk biscuits, hot honey

CHICKEN WINGS

guavanero, signature buffalo or kc bbq

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips +pita

GARDEN & GRAINS

SOCIAL GREENS

greens, apple, corn, tomato, raisins, avocado, almonds, champagne vinaigrette half | full +crispy goat cheese +salmon*

CLASSIC CAESAR*

romaine, parmesan, herb croutons +shrimp*

AHI TUNA POKE*

wakame, rice, greens, yuzu vinaigrette, kimchi, edamame, ginger soy aioli, sesame, chili crisps

CHICKEN COBB*

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch

SOUTHWEST CHICKEN

farro, black beans, corn, poblano, sweet potato, avocado, pico, cotija, cilantro lime aioli +sunny-side up egg*

STEAK & ARUGULA

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

BRUNCH SPECIALTIES

CLASSIC BENNY*

canadian bacon, tomato, hollandaise, petite salad

HEMINGWAY BENNY*

smoked salmon, hollandaise, spinach, petite salad

OMELET*

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

CHAI YOGURT & GRANOLA BRITTLE

honey, pomegranate, fresh berries

CTC FRENCH TOAST

cinnamon toast crunch-crusting challah, cereal milk custard, maple mascarpone, maple syrup

FRUITY PEBBLES CHICKEN & WAFFLES

maple mascarpone, habanero-strawberry jam

COUNTRY BISCUITS & GRAVY*

sausage gravy, two eggs your way

WIDE AWAKE STEAK & EGGS*

skirt, chimichurri, busted potatoes, two eggs your way

STEAK FRIED RICE*

sirloin, kimchi rice, bacon, mojo rojo, chili crisps, sunny-side up egg

HANDHELDS

all handhelds are served with fries. upgrade to busted potatoes, spicy ranch wedges, side house or caesar salad. substitute beyond burger +\$

AMSO BRUNCH BURGER*

1/4 lb. AmSo blend beef patty, bacon, sunny-side up egg, American, AmSo sauce, lto, brioche

SOCIAL SMASH BURGER

two AmSo blend beef patties, cheddar, smash sauce, pickle, caramelized onion, pretzel bun

SANTA FE TURKEY CLUB*

jalapeño bacon, gouda, chipotle honey mustard, guac, roasted red pepper, lettuce, sullivan street sourdough

BRUNCH B.L.A.T.*

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

PREMIUM SHAREABLE SIDES

BUTTERMILK BISCUITS

butter, hot honey

PIMENTO CHEESE POLENTA

confit "mini red" tomatoes

SPICY RANCH POTATO WEDGES

tabasco ranch

MAC & CHEESE

gouda, American, pecorino, crispy parmesan crumble

SOUR CREAM & ONION BUSTED POTATOES

sour cream & onion dip, chives

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, 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. Parties of 6 or more will have a 20% service charge added to all checks.