

# BOOZY BRUNCH

## BOTTOMLESS

mimosa | aperol spritz

## MAUI MIMOSA

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

## MOKA SPRESSO MARTINI

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

## BLOODY MARY

wheatley vodka, zing zang, filthy pickle & pimiento olives

## 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

### INASHVILLE 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 18.5

### 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

### MAC & CHEESE

gouda, American, pecorino, crispy parmesan crumble

### PIMENTO CHEESE POLENTA

confit "mini red" tomatoes

### SOUR CREAM & ONION BUSTED POTATOES

sour cream & onion dip, chives

### SPICY RANCH POTATO WEDGES

tabasco ranch

### FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresnos, 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.

AMERICAN SOCIAL®

BAR & KITCHEN

social faves vegetarian

EAT. DRINK. BE SOCIAL.

LIFE'S A PARTY WORTH CELEBRATING TOGETHER.