



AMERICAN SOCIAL[®]
BAR & KITCHEN



GLUTEN FREE MENU

SHAREABLES & SMALL PLATES

DEVILED EGGS

candied bacon

LOADED GUAC

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

HUMMUS

olive pimento relish, almonds, crudités

SHRIMP & SCALLOP CEVICHE*

lime, avocado, pico (no tortilla chips)

EAST COAST OYSTERS*

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

SEAFOOD TACOS

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

SALADS & BOWLS

BLACKENED SHRIMP

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

WEST COAST SALMON*

romaine, quinoa, tomato, cucumber, edamame, corn, red onion, green goddess (no crispy leeks)

CLASSIC CAESAR

romaine, parmesan (no croutons)

GRILLED CHICKEN COBB

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

HOUSE SPECIALTIES

STEAK FRITES*

skirt, chimichurri, choice of side

GRILLED CAULIFLOWER

brown butter carrot puree, salsa verde, crispy quinoa, pomegranate, hot honey (no maitake)

8 OZ. FILET*

A.1. demi-glace (no crispy leeks) choice of side

GREEN GODDESS SALMON*

cauliflower puree, maitake, pomegranate (no crispy leeks or brussels)

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)

CHOPPED BBQ BRISKET

bourbon glaze (no crispy jalapeño)

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard

GRILLED MAHI

blackened or grilled, comeback sauce, lto

GRILLED TUSCAN CHICKEN

citrus-marinated, truffle boursin, tomato, arugula

CHICKEN B.L.A.T.

blackened, jalapeño bacon, avocado, honey mustard, lto

PREMIUM SHAREABLE SIDES

GARLIC BROCCOLINI

parmesan, crispy quinoa

GARDEN SALAD

mixed greens, cherry tomato, carrot, cucumber, feta, choice of dressing

CAESAR SALAD

romaine, parmesan (no croutons)

*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.