

## DIPS & DIPPERS

### HUMMUS

olive pimento relish, pita, almonds, crudités

### LOADED GUAC

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

### SPINACH & ARTICHOKE DIP

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

### FISH DIP

old bay, lemon, pickled jalapeño, escovitch vegetables, celery, crackers

*Double Down*

### MAKE IT A DUO

Choose any two  
dine in only.

**CRISPY AVOCADO FRIES**  
tajin-dusted, ranch

**GOAT CHEESE CROQUETTES**  
red chili guava glaze

**SOFT BAKED PRETZELS**  
beer cheese

**AMSO CHICKEN TENDERS**  
housemade crispy tenders, signature sauces

## SIGNATURE SHAREABLES

### EAST COAST OYSTERS\*

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

### SEAFOOD TACOS

blackened mahi or shrimp, slaw, pico, yuzu vinaigrette, cilantro lime aioli, flour tortilla

### MAHI SLIDERS

blackened, green goddess slaw, pickle, brioche

### MEATBALL SLIDERS

marinara, mozzarella, basil ricotta, brioche

### ANCHO CHICKEN QUESADILLA

onion, poblano, cheddar, flour tortilla, crema, guac

### CHICKEN WINGS

guavanero, signature buffalo or kc bbq

### GARDEN PARTY PIZZA

housemade pesto, tomato, mushroom, roasted red pepper, artichoke, red onion, feta, mozzarella

### HOT HONEY PEPPERONI PIZZA

marinara, mozzarella, pepperoni, mike's hot honey

## FROM THE GARDEN

### SOCIAL GREENS

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

### CLASSIC CAESAR

romaine, parmesan, herb croutons +shrimp\*

### CHICKEN COBB\*

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

### STEAK & ARUGULA\*

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

## HANDHELDS

all handhelds are served with fries. upgrade to spicy ranch wedges, side house or caesar salad.  
substitute beyond burger on any burger

### MIRANDA'S CHICKEN SALAD

sun-dried cherries, pecans, red onion, celery, bibb lettuce, heirloom tomato, sullivan street mezzo doppio

### GREEN GODDESS CAESAR WRAP

grilled chicken, romaine, parmesan, mozzarella, green goddess caesar, flour tortilla

### NASHVILLE HOT CHICKEN

chili slaw, pickle, brioche

### AMSO BURGER\*

1/2 lb. AmSo blend beef patty, American, AmSo sauce, lto, brioche  
+fried egg

### SOCIAL SMASH BURGER

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

### TRUFFLE STEAK MELT

truffle aioli, havarti, onion, mushroom, sullivan street sourdough

### SANTA FE TURKEY CLUB

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

### CHICKEN B.L.A.T

blackened, jalapeño bacon, avocado, honey mustard, lto, brioche

### SPICY VODKA CHICKEN PARM

mozzarella, aged provolone, fresh basil, sullivan street mezzo doppio

## HOUSE SPECIALTIES

### AHI TUNA POKE

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

### CORONARITA FISH 'N' CHIPS

aged cod in corona and tequila batter, lemon pepper wedges, comeback sauce

### SPICY VODKA RIGATONI

red chili flakes +short rib

### STEAK FRIED RICE\*

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

### STEAK FRITES\*

skirt, chimichurri, garlic parm fries

### GREEN GODDESS SALMON\*

brown butter carrot puree, brussels, mushrooms, pomegranate, crispy leeks

### SOUTHWEST CHICKEN

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

## PREMIUM SHAREABLE SIDES

### GARLIC BROCCOLINI

crispy parmesan crumble

### FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, fresnos, pickled onion, peanuts

### GARLIC PARM FRIES

truffle aioli, parmesan

### SPICY RANCH WEDGES

tabasco ranch

### MAC & CHEESE

gouda, American, pecorino, crispy parmesan crumble

### 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.

AMERICAN SOCIAL

BAR & KITCHEN

social faves vegetarian

ORL0226