

COLD BEVERAGES

RISHI ICED TEA	
Green Tea Ginger and Honey	3
Black Tea Unsweetened	3
BOTTLED TEA/YERBA MATE	
Iced Matcha Tea	
‘Original’	4
‘Hit of Honey’	4
Yerba Mate*	4
‘Mint’	
Kombucha*	
‘Gingerade’	4.5
‘Trilogy’	4.5
BOTTLED WATER	
Water—16 oz	1.5
Saratoga flat water	3
Perrier sparkling water	3
FRESH-SQUEEZED JUICES	
Orange and Grapefruit	
Glass	3.5
16 oz carafe	7.5
32 oz carafe	15
BUE PRINT ORGANIC JUICES	
Cold-Pressed 12 oz*	
‘LemonYay’	5
‘Grass Monkey’	5
‘Go Mango’	5
‘Motion Potion’	5
‘Lime Lifter’	5
‘Beets Go On’	5
ORGANIC JUICES	
Raw Coconut Water*	4.5
Chia Seed ‘Guava Mamma’*	4.5
Chia Seed ‘Raspberry-Passion’*	4.5
SAN PELLEGRINO	
Limonata—11.15 oz can	2.5
Orange—11.15 oz can	2.5
REED’S ORIGINAL GINGER BREW	
12 oz bottle	3.5
BRUCE COST GINGER ALE	
Passionfruit—12 oz bottle	3.5
Pomegranate—12 oz bottle	3.5
SPARKLING ORGANIC*	
‘Lemon Flower’	3.5
‘Mojo Berry’	3.5

CAGE-FREE EGGS

EGGS BENEDICT - 10	
Canadian bacon, hollandaise sauce, roasted tomato and grilled asparagus –	
SALMON BENEDICT - 10	
house-smoked salmon, hollandaise sauce, roasted tomato and grilled asparagus –	
EGGS + HASH - 10	
house-made corned beef or turkey hash, eggs any style & roasted tomato	
POACHED EGGS FLORENTINE - 10	
multi-grain toast, creamed spinach, roasted tomato & feta	
HUEVOS RANCHEROS - 10	
corn tacos w/ beans, guacamole, pico de gallo, poblano pepper sauce & house made queso fresco	
TWO EGGS ANY STYLE - 6	
with hash browns, artisan toast choice of bacon, ham, or pork roll - 8 Canadian bacon, pork or turkey sausage - 9 cage-free eggs +2	

SIDES

3	
house-made pickle chips apple celery salad french fries hash browns chickpea-red bean salad house-made coleslaw oven-roasted tomatoes, EVOO	
4	
roasted fingerling potatoes garden veggie quinoa char-grilled vegetables feta cheese, EVOO and oregano marinated roasted beet salad fruit salad Americana side salad with aged sherry vinaigrette	
5	
roasted carrot, lentils, radishes grilled asparagus sauteed broccoli rabe french green beans, shallots, butter	
4	
pork/turkey sausage ham bacon pork roll chorizo Canadian bacon	
6	
‘Nueske’ bacon corned beef hash turkey hash	



OMELETS

9	
includes \$1 towards any side + artisan toast + complimentary cup of coffee or tea	
GREEK feta, fried potato, tomato	
SPANISH Spanish tomato-bell pepper sauce	
NEW YORK house-smoked salmon, onion, tomato	
CRAB FRITTATA chili, chives, aged Vermont cheddar	
MONTE BIANCO portobello, fresh mozzarella, sun-dried tomato	
FARMER’S broccoli, zucchini, tomato, mushroom, cauliflower, onion, peppers	
ITALIAN Italian sausage, onion, pepper, mozzarella, mushrooms, marinara	
CHORIZADA chorizo, cilantro, scallion, aged Vermont cheddar	
FRITTATA MEDITERRANEAN basil, kalamata olive, roasted peppers, onion, feta, parmesan	
FLORENTINE spinach, mushroom, feta	
WESTERN ham, onion, pepper	
IRISH corned beef and potato	

BUILD YOUR OWN

6	
ADD PROTEIN	ADD VEGETABLE
bacon, ham, pork/turkey, Italian sausage 1.50	onion, pepper, tomato .50
crab, smoked salmon, diced chicken, turkey or chorizo 2.50	broccoli or mushroom .75
‘Nueske’ bacon 3.00	spinach, sun-dried tomato 1.50
ADD CHEESE	asparagus, roasted peppers 1.50
swiss, fresh mozzarella, feta, aged Vermont cheddar + 1.50	
On any dish: cage-free brown eggs +2 egg white +1.50	

BREAKFAST SANDWICHES

9	
served with fruit + complimentary cup of coffee or tea	
TRENTONIAN fried egg, pork roll, aged Vermont cheddar, ciabatta	
BLACK FOREST HAM fried egg, swiss cheese, multi-grain ciabatta	
ROMA CIABATTA roasted plum tomato, scrambled egg, pecorino romano cheese	
SPANISH BAGUETTE chorizo, scrambled egg, cilantro, roasted poblano ketchup	
MORNING WRAP egg, ham, aged Vermont cheddar, hash browns	
LIGHT START egg whites, turkey sausage, tomato, wheat wrap	
CHORIZO & EGG QUESADILLA pico de gallo, sour cream	
ITALIAN SAUSAGE fried egg, roasted peppers, ciabatta	

AMERICANA

— DINER & BAR —

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LIGHT START

JEAN-LOUIS CHEESE PLATE - 8	
Bobolink Dairy and Bakehouse, Millford, NJ grapes, honey, flax seed currant bread	
AVOCADO TOAST - 5	
lemon, chili flakes (add a crispy poached egg +2)	
AMERICANA FRUIT PLATTER (V) - 12	
fresh fruit & Greek yogurt, honey & walnuts, banana bread	
GRANOLA PEAR OATMEAL - 7	
fresh fruit cup, walnuts	
GREEK YOGURT BOWL (V) - 7	
house-made granola, fruit, banana bread	
CAROLINA GRITS- 7	
sausage, ham, cheddar, fruit	
STEEL CUT OATMEAL - 7	
fresh fruit cup, banana bread, brown sugar & cinnamon	
CLASSIC GRITS - 7	
served with fruit	
HOUSE-SMOKED	
BAGEL DELUXE - 15	
house-smoked salmon, lettuce, tomato, black olives, red onions, egg, capers, cream cheese	
SMOKED SALMON - 10	
ruby red grapefruit, beets, avocado, poppyseed toasts	

COFFEE AND TEA

LACAS COFFEE	
‘Gourmet Roast’ Coffee—12 oz	2.5
‘Cold-Brew’ Coffee—16 oz	3
GOURMET COFFEE	
French Press—18 oz	5
Espresso	1.5/3
Macchiato	1.5/3
Mochaccino	4
Cappuccino Latte	4
RISHI HOT TEA	
Black	
Earl Grey English Breakfast	2.5
Green	
Jade Cloud Green	2.5
Matcha Super Green	2.5
Herbal (decaf)	
Peppermint organic*	2.5
Chamomile Medley organic*	2.5
Blueberry-Hibiscus free trade*	2.5
Turmeric-Ginger free trade*	2.5
Chai Masala organic-free trade	2.5

A.M. COCKTAILS

Mimosa	6
Bloody Mary	8

GRIDDLE

Proudly served with our house-made Maple Butter
Made from 100% pure Vermont maple syrup and 100% pure unsalted butter.
NO high-fructose corn syrup. Additional jars are 75¢

CINNAMON FRENCH TOAST - 5

ADD: bacon, ham, pork roll, pork/turkey sausage or Canadian bacon +2
ADD: strawberries, bananas +3

BUTTERMILK PANCAKES - 5

ADD: bacon, ham, pork roll, pork/turkey sausage, or Canadian bacon +2
ADD: strawberries, bananas +3

CHOCOLATE CHIP PANCAKES - 8

APPLE OAT CAKES - 7

apple, brown sugar syrup over oatmeal pancakes

BELGIAN WAFFLE - 7

with chocolate, vanilla or strawberry ice cream,
OR bananas foster: pecan sauce, whipped cream

A LITTLE BIT OF EVERYTHING - 8

short stack of pancakes, 2 eggs, hickory-smoked bacon, sausage

100% Pure Maple available 1.5.

We also carry sugar-free or artificial pancake syrup upon request.

Comments? Suggestions? Questions? Please contact Constantine at ck@ahgnj.com | www.AmericanaDiner.com

WEEKDAY BREAKFAST

Please enjoy our special weekday priced menus, available Monday – Friday 7 am – 11 am.
Our breakfast promise: never to let you feel rushed. Heck, lunch doesn’t get going until noon!