

## COLD BEVERAGES

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

## CAGE-FREE EGGS

<b>EGGS BENEDICT - 11</b>	
Canadian bacon, hollandaise sauce, roasted tomato and grilled asparagus –	
<b>SALMON BENEDICT - 11</b>	
house-smoked salmon, hollandaise sauce, roasted tomato and grilled asparagus –	
<b>EGGS + HASH - 11</b>	
house-made corned beef or turkey hash, eggs any style & roasted tomato	
<b>POACHED EGGS FLORENTINE - 11</b>	
multi-grain toast, creamed spinach, roasted tomato & feta	
<b>HUEVOS RANCHEROS - 11</b>	
corn tacos w/ beans, guacamole, pico de gallo, poblano pepper sauce & house made queso fresco	
<b>STEAK &amp; EGGS - 17</b>	
sirloin steak, two eggs any style, hash browns	
<b>TWO EGGS ANY STYLE - 6</b>	
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

<b>3</b>	
house-made pickle chips   apple celery salad french fries   hash browns chickpea-red bean salad   house-made coleslaw oven-roasted tomatoes, EVOO	
<b>4</b>	
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	
<b>5</b>	
roasted carrot, lentils, radishes grilled asparagus   sauteed broccoli rabe french green beans, shallots, butter	
<b>4</b>	
pork/turkey sausage   ham   bacon pork roll   chorizo   Canadian bacon	
<b>6</b>	
‘Nueske’ bacon   corned beef hash   turkey hash	



## OMELETS

<b>10</b>	
includes \$1 towards any side + artisan toast	
<b>GREEK</b> feta, fried potato, tomato	
<b>SPANISH</b> Spanish tomato-bell pepper sauce	
<b>NEW YORK</b> house-smoked salmon, onion, tomato	
<b>CRAB FRITTATA</b> chili, chives, aged Vermont cheddar	
<b>MONTE BIANCO</b> portobello, fresh mozzarella, sun-dried tomato	
<b>FARMER’S</b> broccoli, zucchini, tomato, mushroom, cauliflower, onion, peppers	
<b>ITALIAN</b> Italian sausage, onion, pepper, mozzarella, mushrooms, marinara	
<b>CHORIZADA</b> chorizo, cilantro, scallion, aged Vermont cheddar	
<b>FRITTATA MEDITERRANEAN</b> basil, kalamata olive, roasted peppers, onion, feta, parmesan	
<b>FLORENTINE</b> spinach, mushroom, feta	
<b>WESTERN</b> ham, onion, pepper	
<b>IRISH</b> corned beef and potato	

## BUILD YOUR OWN

<b>7</b>	
<b>ADD PROTEIN</b>	<b>ADD VEGETABLE</b>
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
<b>ADD CHEESE</b>	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

<b>9</b>	
<b>TRENTONIAN</b> fried egg, pork roll, aged Vermont cheddar, ciabatta	
<b>BLACK FOREST HAM</b> fried egg, swiss cheese, multi-grain ciabatta	
<b>ROMA CIABATTA</b> roasted plum tomato, scrambled egg, pecorino romano cheese	
<b>SPANISH BAGUETTE</b> chorizo, scrambled egg, cilantro, roasted poblano ketchup	
<b>MORNING WRAP</b> egg, ham, aged Vermont cheddar, hash browns	
<b>LIGHT START</b> egg whites, turkey sausage, tomato, wheat wrap	
<b>CHORIZO &amp; EGG QUESADILLA</b> pico de gallo, sour cream	
<b>ITALIAN SAUSAGE</b> fried egg, roasted peppers, ciabatta	

# AMERICANA

— DINER & BAR —

v041317

## LIGHT START

<b>JEAN-LOUIS CHEESE PLATE - 8</b>	
Bobolink Dairy and Bakehouse, Millford, NJ grapes, honey, flax seed currant bread	
<b>AVOCADO TOAST - 5</b>	
lemon, chili flakes (add a crispy poached egg +2)	
<b>AMERICANA FRUIT PLATTER (V) - 12</b>	
fresh fruit & Greek yogurt, honey & walnuts, banana bread	
<b>GRANOLA PEAR OATMEAL - 7</b>	
fresh fruit cup, walnuts	
<b>GREEK YOGURT BOWL (V) - 7</b>	
house-made granola, fruit, banana bread	
<b>CAROLINA GRITS- 7</b>	
sausage, ham, cheddar, fruit	
<b>STEEL CUT OATMEAL - 7</b>	
fresh fruit cup, banana bread, brown sugar & cinnamon	
<b>CLASSIC GRITS - 7</b>	
served with fruit	

## HOUSE-SMOKED

<b>BAGEL DELUXE - 15</b>	
house-smoked salmon, lettuce, tomato, black olives, red onions, egg, capers, cream cheese	
<b>SMOKED SALMON - 10</b>	
ruby red grapefruit, beets, avocado, poppyseed toasts	

## COFFEE AND TEA

<b>LACAS COFFEE</b>	
‘Gourmet Roast’ Coffee—12 oz	2.5
‘Cold-Brew’ Coffee—16 oz	3
<b>GOURMET COFFEE</b>	
French Press—18 oz	5
Espresso	1.5/3
Macchiato	1.5/3
Mochaccino	4
Cappuccino   Latte	4
<b>RISHI HOT TEA</b>	
<b>Black</b>	
Earl Grey   English Breakfast	2.5
<b>Green</b>	
Jade Cloud Green	2.5
Matcha Super Green	2.5
<b>Herbal</b> (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

## BRUNCH 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¢

<b>CINNAMON FRENCH TOAST - 6</b>	
ADD: bacon, ham, pork roll, pork/turkey sausage or Canadian bacon +2	
ADD: strawberries, bananas +3	
<b>BUTTERMILK PANCAKES - 6</b>	
ADD: bacon, ham, pork roll, pork/turkey sausage, or Canadian bacon +2	
ADD: strawberries, bananas +3	
<b>CHOCOLATE CHIP PANCAKES - 9</b>	
<b>APPLE OAT CAKES - 8</b>	
apple, brown sugar syrup over oatmeal pancakes	
<b>BELGIAN WAFFLE - 8</b>	
with chocolate, vanilla or strawberry ice cream, OR bananas foster: pecan sauce, whipped cream	
<b>A LITTLE BIT OF EVERYTHING - 10</b>	
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](mailto:ck@ahgnj.com) | [www.AmericanaDiner.com](http://www.AmericanaDiner.com)

## WEEKEND BRUNCH

Order take-home or catering online [www.AmericanaDiner.com](http://www.AmericanaDiner.com)