

BEVERAGES

Lacas coffee

Gourmet Roast' Coffee—12 oz	2.5
'Cold-Brew' Coffee—16 oz	3
French Press—18 oz	5
Espresso	1.5/3
Macchiato	3
Mochaccino	4
Cappuccino Latte	4

rishi hot tea

Black (traditional)	
Earl Grey English Breakfast	2.5
Green	
Jade Cloud Green	2.5
Jasmine Matcha Super Green	2.5
Herbal (decaf)	
Peppermint <i>il a[hc] \$%</i>	2.5
Chamomile Medley <i>il a[hc] \$%</i>	2.5
Blueberry-Hibiscus <i>l__34 [^-\$%</i>	2.5
Turmeric-Ginger <i>l__34 [^-\$%</i>	2.5
Chai	
Masala <i>il a[hc]-free trade</i>	2.5

aperitifs and digestifs

Sambuca Romano (white or black)	9
Grand Marnier	10
Chivas Regal 12-year	10
Martell Cognac VS	11
Glenlivet single malt scotch 12-year	13
Macallan single malt scotch 12-year	14
Dalwhinnie single malt scotch 15-year	16
Lagavulin single malt scotch 16-year	18
Oban single malt scotch	18

DESSERTS

CHOCOLATE BANANA BREAD PUDDING

Rum sauce, bruleed bananas

7

CANNOLI CHEESECAKE

Ticotta chocolate chip cheesecake, cannoli crumble
istachio anglaise, candied orange

7

CARROT CAKE

cream cheese icing, toasted pecans

6

CHOCOLATE TRUFFLE CAKE

chocolate cake, chocolate truffle filling, vanilla buttercream,
chocolate ganache glaze

6

CINNAMON RICE PUDDING

whipped cream

4

HOUSE-MADE APPLE PIE

with vanilla ice cream

5

HOUSE-MADE PUMPKIN PIE

Spiced whipped cream, caramel sauce, pumpkin seed toffee

7

FRUIT PLATE

6

JEAN-LOUIS CHEESE PLATE

Bobolink Dairy and Bakehouse, Millford, NJ
grapes, honey, flax seed currant bread

8



Custom Cake Menu

Fresh baked from scratch on premises

Yellow, Chocolate or Carrot Layer Cakes

Buttercream fillings and frostings

Vanilla, Chocolate, Raspberry, Lemon, Peanut Butter, Mocha

Special fillings *

Chocolate Mousse, Ganache, Whipped Cream, Lemon curd,

Raspberry Jam, Cannoli , Cream Cheese

7" - 28 / 35 *

9" - 35 / 49*

1/4 sheet - 55 / 69*

1/2 sheet - 69 / 89*

Full Sheet — 119 / 169

(We request 48 hours notice for inscribed custom cakes)

www.AmericanaDiner.com

*Comments? Suggestions? Questions?
Please contact Constantine at ck@ahgnj.com*

AMERICANA

— BAKERY —

Our bakery team produces all of our cakes, cookies, tarts and other treats from scratch – using ingredients such as artisan flours, local milk, eggs and fine European chocolate.

Our fresh breakfast pastries are made daily as well as our baguettes, buns and sandwich breads.

For your next occasion consider Americana celebration cakes.

(cake menu on back cover)