

## Starters

### Land

<b>Guacamole and Tortilla Chips [v]</b> <i>House cut tortilla chips</i>	8
<b>Heirloom Tomato Caprese [v]</b> <i>Vine ripened Jersey tomatoes, fresh buffalo mozzarella, basil, balsamic vinegar, EVOO</i>	10
<b>Beef Carpaccio</b> <i>Thinly sliced, black pepper encrusted sirloin, petite arugula salad, toasted pine nuts, shaved pecorino, lemon vinaigrette, EVOO</i>	12
<b>House-made Potato Gnocchi</b> <i>Roquefort cream, parmesan gratin, arugula</i>	10
<b>Blackened Chicken Quesadillas</b> <i>Black bean, cheddar, avocado salsa, pico de gallo</i>	12
<b>Truffle Burrata Risotto</b> <i>Asparagus, prosciutto</i>	13

### Salads

<b>Caesar</b> <i>Crisp romaine, shaved pecorino, herb croutons Add white anchovies +2</i>	8
<b>Greek [v]</b> <i>Tomato, cucumber, red onion, romaine, olives, peperoncini peppers, feta, fresh oregano, red wine vinaigrette</i>	10
<b>Autumn Salad Bowl [v]</b> <i>brussel sprouts, shaved apple, grapes, pecans, grated cave age cheese, mustard vinaigrette</i>	11
<b>Spinach Panzanella Bowl</b> <i>Chicken breast, spinach, quinoa, roasted red pepper, artichokes, olives, red onion, chopped grain bread, feta, red wine vinaigrette</i>	13
<b>Roasted Beets and Citrus [v]</b> <i>Arugula, goat cheese, red wine vinaigrette</i>	11
<b>Skylark [v]</b> <i>Mixed greens, red onion, dried cranberries, candied pecans, blue cheese, aged sherry vinaigrette</i>	10

### Sea & Shells

<b>Chef's Selection Of Oysters [6]</b> <i>Jalepeno mignonette, red pepper cocktail</i>	12
<b>Shrimp Cocktail</b> <i>Old bay, lemon confit, pink peppercorns, red pepper cocktail</i>	13
<b>Pei Mussels</b> <i>Heirloom tomatoes, garlic, red onion, white wine, lemon-butter broth, fresh herbs, garlic bread, lemon, EVOO</i>	11
<b>House-Smoked Salmon</b> <i>Ruby red grapefruit, beets, avocado, bagel toast</i>	11
<b>Lobster &amp; Jersey Corn Fritters</b> <i>Maine lobster, local sweet corn, fresh tarragon, fennel slaw, smoked paprika remoulade</i>	13
<b>Coconut Shrimp</b> <i>Lobster brandy bisque, watercress, lemon vinaigrette</i>	13

Add: chicken 5 | grilled shrimp 8

## Bone Broth Soups

The collagen that is extracted when the bones from healthy animals are slowly simmered for long hours contain the building blocks of life. Our broths are loaded with amino acids, and vital nutrients like calcium, potassium and vitamin A. At the Americana, we have prepared our soups this way for nearly 30 years.

<b>Chicken Broth With Matzo Ball or Rice</b>	5	<b>French Onion Soup</b>	6	<b>Chef's Soup Of The Day</b>	5
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## Mains

### Land

<b>Grilled Vegetables and Halloumi Cheese [v]</b> <i>Zucchini, eggplant, tomato, with red quinoa salad, mint pesto</i>	13
<b>Vegetable Lasagna [v]</b> <i>Bechamel, house-made marinara, bell peppers, zucchini, squash</i>	15
<b>Open Face Steak Sandwich</b> <i>Crispy fried onions, chimichurri sauce</i>	15
<b>Stuffed Portobello [v]</b> <i>Carrot, zucchini, endive, radicchio</i>	16
<b>Chicken Milanese</b> <i>Pecorino and herb breads chicken breast, arugula, sun-dried tomato, pinenuts, pecorino, lemon, vinaigrette</i>	15

### Classics

<b>Roasted Organic Turkey</b> <i>Creamy mashed, French green beans, pan sage gravy, cranbury sauce, stuffing croquette</i>	17
<b>Tagliatelle Bolognese</b> <i>Grass-fed beef, bacon, ricotta, parmesan</i>	17
<b>Brick Chicken</b> <i>Crystal Valley Farm - Orland, Indiana Basil mash, grilled seasonal vegetables</i>	15
<b>Chicken Parmesan</b> <i>Pecorino and herb breaded chicken breast, tagliatelle with house made marinara</i>	15
<b>NY Steak Frites</b> <i>Grilled Sirloin (12 oz.), garlic-feta fries, choice of sauce: Demi-glace, Roquefort demi, Au poivre</i>	27

### Sea & Shells

<b>Shrimp &amp; Mussels Pomodoro</b> <i>Jersey heirloom tomatoes, capellini white wine, lemon, fresh herbs, garlic bread</i>	21
<b>Pan Seared Halibut</b> <i>Grilled polenta, fresh tomato velouté, broccoli rabe</i>	23
<b>Scottish Salmon</b> <i>Israeli cous cous, late summer vegetables, orange roux</i>	19
<b>Fresh Catch Fish &amp; Chips (Halibut)</b> <i>Tarragon tartar sauce, fries, mushy peas</i>	20
<b>Seafood Bucatini</b> <i>Lobster brandy bisque, shrimp, mussels, halibut, salmon</i>	21
<b>Lobster Tortellini</b> <i>Ricotta cheese, lobster sauce</i>	19

## A la Carte

<b>NY Sirloin Steak (12 oz. Center cut)</b> <i>Painted Hill Ranch - Fossil, Oregon</i>	25	<b>Center Cut Salmon (8 oz.)</b>	14	<b>Grilled Lamb Chops (10 oz.)</b>	20
<b>Choice of Sauces:</b> Demi-glace, Roquefort demi, Au poivre		<b>Wild Caught Halibut (6 oz.)</b>	18	<b>Choice of Sauces:</b> Demi-glace, Roquefort demi, Au poivre	

## Artisan Sandwiches

All burgers and sandwich prices include \$3 toward any side or soup  
Served on House-made Breads

<b>Crispy Chicken Sandwich</b> <i>Lettuce, tomato and mayo, toasted potato bun</i>	11	<b>Classic Corned Beef Reuben</b> <i>Sauerkraut, russian dressing, swiss, grilled rye</i>	13	<b>Pastrami City Grill</b> <i>Swiss, tomato, bacon, coleslaw, russian dressing</i>	14
<b>Classic Beef Burger</b> <i>Organic grass-fed beef burger, aged Vermont cheddar, lettuce, tomato, onion</i>	11	<b>Kentucky Pulled Pork</b> <i>Blue cheese slaw, cheddar potato bun</i>	11	<b>Avocado BLT</b> <i>Nueske Bacon, sliced avocado, lettuce, tomato, herb mayo, sesame white toast</i>	13
<b>St. Louis Burger</b> <i>Organic grass-fed beef, grilled onions, mushrooms, mozzarella cheese</i>	12	<b>Mayor's Chicken Salad</b> <i>Lettuce, rye</i>	11	<b>Green Garden Grilled Cheese [v]</b> <i>Herb pesto, spinach, avocado, aged vermont cheddar, goat cheese</i>	12
<b>Pepper Bacon Burger</b> <i>Organic grass-fed beef, thick sliced bacon, Roquefort blue cheese, pepper jam</i>	12	<b>Grilled Chicken Wheat Wrap</b> <i>Apple, raisins, swiss cheese, arugula balsamic vinaigrette</i>	11	<b>Gorgonzola Grass Fed Roast Beef</b> <i>Grass-fed roasted beef, horseradish cream, onion, arugula, semolina baguette</i>	12
<b>Beet &amp; Black Bean Burger [v]</b> <i>Hickory-smoked ketchup, arugula, sliced tomato</i>	12	<b>Roasted Turkey BLT</b> <i>Neuske bacon, lettuce, tomato and mayo</i>	13	<b>Soup &amp; Half Sandwich</b>	10
<b>Napa Valley Lamb Burger</b> <i>Arugula, roasted tomato, goat cheese, basil yogurt sauce</i>	12	<b>Roasted Veggie Panini [v]</b> <i>Portobello, roasted peppers, mozzarella, basil, zucchini, roasted garlic spread</i>	11	Monday 1/2 Chicken Salad	
<b>Tuna Melt</b> <i>Roasted tomato, swiss cheese on grilled rye</i>	12	<b>Santa Monica Chicken Sandwich</b> <i>Guacamole, pico de gallo, arugula, cheddar, chipotle mayo</i>	13	Tuesday 1/2 Turkey BLT	
				Wednesday 1/2 Gorgonzola Roasted Beef	
				Thursday 1/2 Black Forest Ham	
				Friday 1/2 Tuna Melt	

## Sides & Sauces

<i>House-made pickle chips   apple-celery salad</i>	3	<i>Herbed new potato salad</i>	4	<i>Brussel Sprouts, grated cave aged cheese</i>	5
<i>Smashed potatoes   french fries   hash browns</i>		<i>Feta cheese, evoo and oregano   fruit salad</i>		<i>Sauteed broccoli rabe, fennel, garlic</i>	
<i>Chickpea-red bean salad   house-made coleslaw</i>		<i>Char-grilled vegetables   Americana side salad</i>		<i>French green beans, shallots, butter</i>	
<i>Oven-roasted tomatoes, evoo</i>		<i>Garden veggie quinoa</i>		<i>Garlic feta fries</i>	
				<i>Marinated roasted beet salad</i>	

# AMERICANA

## — DINER & BAR —

### Cold Beverages

<b>Rishi Iced Tea</b>					
Green Tea Ginger and Honey	Hubei, China	3			
Black Tea Unsweetened	Kyushu, Japan	3			
<b>Bottled Tea/Yerba Mate</b>					
Iced Matcha Tea					
‘Original’	NYC	4			
‘Hit of Honey’	NYC	4			
Yerba Mate ‘mint’*	California	4			
Kombucha*					
‘Gingerade’	California	4.5			
‘Trilogy’	California	4.5			
<b>Water</b>					
Bottled water—16 oz		2			
Saratoga bottled water, flat	New York	3			
Perrier bottled water, sparkling	France	3			
			<b>Organic Probiotic Fruit Smoothies*</b>		
			Forager Banana & Date	California	6
			Forager Strawberry & Banana	California	6
			<b>Fresh-Squeezed Juices</b>		
			Orange and Grapefruit		
			Glass		3.5
			16 oz carafe		7.5
			32 oz carafe		15
			<b>Blueprint Cold Pressed Organic Juices*</b>		
			‘LemonYay’	NYC	5
			‘Grass Monkey’	NYC	5
			‘Go Mango’	NYC	5
			‘Motion Potion’	NYC	5
			‘Lime Lifter’	NYC	5
			‘Beets Go On’	NYC	5
			<b>Organic Juices</b>		
			Harmless Harvest Coconut	California	4
			Mamma Chia Raspberry	California	4.5
			<b>Cold Pressed Juices</b>		
			Cold Pressed Watermelon	NYC	5
			<b>San Pellegrino</b>		
			Limonata—11.15 oz can	Italy	2.5
			Orange—11.15 oz can	Italy	2.5
			<b>Ginger Ales</b>		
			Fever Tree Ginger Beer	UK	3.5
			Bruce Cost Passionfruit	Pennsylvania	3.5
			Bruce Cost Pomegranate	Pennsylvania	3.5
			<b>Sparkling Organic*</b>		
			‘Summer Pear’	Pennsylvania	3.5
			‘Mojo Berry’	Pennsylvania	3.5

\*denotes ‘organic’

### Spirits

#### Seasonal Cocktails

<b>Summer Peach</b>	10
Bourbon, peach, thyme	
<b>That’s My Jamun</b>	10
Rum, black plum, cardamom, coconut water	
<b>Cherry Bomb</b>	10
Mezcal, black cherry, kashmiri chili	
<b>ThinkDrink</b>	10
Vodka, watermelon, balsamic	
<b>Betacarrotini</b>	10
Gin, carrot, ginger, clementine	

#### New Classics

<b>Salty Dog</b>	10
Vodka, grapefruit, sea salt	
<b>Health Tonic</b>	10
Gin, tumeric, ginger, honey	
<b>Passion Fruit Caipirinha</b>	10
Cachaca, passionfruit, lime	
<b>El Diablo</b>	10
Tequila, lime, ginger beer, creme de cassis	
<b>New York Sour</b>	10
Bourbon, lime, red wine	

#### Red & White Sangria

Glass**	7
32 oz carafe	14

#### Wine Glass

WINE BY THE GLASS			
2015 Pinot Grigio, Kris	Italy	8.5	
2013 Riesling, Snoqualmie	Washington	8	
2014 Chardonnay, Bread & Butter	California	8.5	
2014 Sauvignon Blanc, Mud House**	New Zealand	8	
2013 Merlot, Pennywise	California	8	
2013 Pinot Noir, Light Horse	California	10	
2013 Cabernet Sauvignon, Dom. Bousquet	Argentina	8.5	
2014 Malbec ‘old Vine’, Diseño	Argentina	9	
2014 Almansa, ‘Laya’, Bodegas Atalaya**	Spain	7	
2015 Provence Rosé, Le Petit Gueissard	France	8	
n.v. Prosecco ‘brut’, Zardetto	Italy	8.5	

#### Wine Bottle

BY THE BOTTLE			
2014 Gruner Veltliner Kamptal, Loimer	Austria	22	
2014 Notios White, Gai’a Estate	Greece	21	
2014 Chardonnay, Cold Creek Vineyard	Washington	25	
2014 Pinot Noir ‘Monterey’, Meiomio	California	30	
2012 ‘Hands of Time’, Stag’s Leap Wine Cellar	California	30	
2013 Cabernet Sauvignon ‘Napa’, Textbook	California	29	

\*\*Select wines from Happy Hour.

#### Beers

<b>Draft</b>	
Founder, PC Pilsner, Michigan	6
Shock Top, Lemon Shandy, Missouri	5.5
Blue Point, Toasted Lager, Long Island	6
Neshaminy Creek, Cream Ale, Pennsylvania	6
Dogfish Head, 60 min IPA, Delaware	6
Guinness, Stout, Ireland	6
<b>Bottles</b>	
Iron Bound, Summer Cider, NJ	5.5
Peroni, Euro Pale Lager, Italy	5.5
Ommegang, Farmhouse Saison, New York *	8
Red Stripe, Jamaican Lager, Pennsylvania	5.5
Newcastle, Brown Ale, England	5.5
Ithaca, Apricot Wheat, New York	5
Kona, Fire Rock Ale, Hawaii	5
Crabbie’s Ginger Beer, Scotland	6.5
Corona, New Mexico	5.5
Ithaca, Flower Power IPA, New York	5.5
Yuengling, Lager, Pennsylvania	5.5
Bud Light, St. Louis	4
Amstel Light, Amsterdam	5
*Happy Hour \$4 Beer Special does not apply.	

#### Craft Beer Growlers

Founder, PC Pilsner	25
Dogfish Head 60 IPA Draft	25
Neshaminy Creek, Cream Ale	25
64 oz for take-out	
When refilling a 64 oz bottle, get \$5 off	

### Dessert & Aperitifs

<b>Chocolate Banana Bread Pudding</b>	7	<b>Cannoli Cheesecake</b>	7	<b>Sambuca Romano (white or black)</b>	9
Rum Sauce, bruleed bananas		Ricotta chocolate chip cheesecake, cannoli crumble		<b>Grand Marnier</b>	10
<b>House-Made Pumpkin Pie</b>	6	pistachio anglaise, candied orange		<b>Chivas Regal 12-year</b>	10
Spiced whipped cream, caramel sauce, pumpkin seed toffee		<b>House-Made Apple Pie</b>	5	<b>Martell Cognac VS</b>	11
<b>Carrot Cake</b>	6	Vanilla ice cream		<b>Glenlivet single malt scotch 12-year</b>	13
Cream cheese icing, toasted pecans		<b>Cinnamon Rice Pudding</b>	4	<b>Macallan single malt scotch 12-year</b>	14
<b>Chocolate Truffle Cake</b>	6	Whipped cream		<b>Dalwhinnie single malt scotch 15-year</b>	16
Chocolate cake, chocolate truffle filling, vanilla butter cream, chocolate ganache glaze		<b>Jean-Louis Cheese Plate</b>	8	<b>Lagavulin single malt scotch 16-year</b>	18
		Bobolink Dairy and Bakehouse, Millford, NJ		<b>Oban single malt scotch</b>	18
		grapes, honey, flax seed currant bread			
		<b>Fruit Plate</b>	6		

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

**LUNCH**  
All Day Breakfast Menu Available

Order take-home or catering online  
www.AmericanaDiner.com