

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 - 11	
Canadian bacon, hollandaise sauce, roasted tomato and grilled asparagus –	

SALMON BENEDICT - 11	
house-smoked salmon, hollandaise sauce, roasted tomato and grilled asparagus –	

EGGS + HASH - 11	
house-made corned beef or turkey hash, eggs any style & roasted tomato	

POACHED EGGS FLORENTINE - 11	
multi-grain toast, creamed spinach, roasted tomato & feta	

HUEVOS RANCHEROS - 11	
corn tacos w/ beans, guacamole, pico de gallo, poblano pepper sauce & house made queso fresco	

STEAK & EGGS - 17	
sirloin steak, two eggs any style, hash browns	

TWO EGGS ANY STYLE - 6	
with hash browns, artisan toast choice of bacon, ham, pork roll, canadian bacon, pork or turkey sausage - 8 cage-free eggs +2	

SIDES

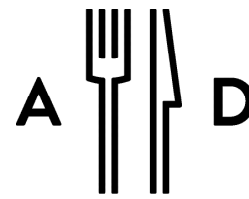
3	
house-made pickle chips apple celery salad french fries hash browns chickpea-red bean salad house-made coleslaw oven-roasted tomatoes, EVOO	

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

10
includes \$1 towards any side + artisan toast

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

7		
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
		asparagus, roasted peppers 1.50
ADD CHEESE		
swiss, fresh mozzarella, feta, aged Vermont cheddar + 1.50		
On any dish: cage-free brown eggs +2 egg white +1.50		

BREAKFAST SANDWICHES

9	
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 —

v041317

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, pumpkin bread	

GRANOLA PEAR OATMEAL - 7	
fresh fruit cup, walnuts	

GREEK YOGURT BOWL (V) - 7	
house-made granola, fruit, pumpkin bread	

CAROLINA GRITS- 7	
sausage, ham, cheddar, fruit	

STEEL CUT OATMEAL - 7	
fresh fruit cup, pumpkin 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	

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 - 6	
ADD: bacon, ham, pork roll, pork/turkey sausage or Canadian bacon +2	
ADD: strawberries, bananas +3	

BUTTERMILK PANCAKES - 6	
ADD: bacon, ham, pork roll, pork/turkey sausage, or Canadian bacon +2	
ADD: strawberries, bananas +3	

PUMPKIN PANCAKES - 8	
ADD: bacon, ham, pork roll, pork/turkey sausage or Canadian bacon +2	

APPLE OAT CAKES - 8	
apple, brown sugar syrup over oatmeal pancakes	

BELGIAN WAFFLE - 8	
with chocolate, vanilla or strawberry ice cream, OR bananas foster: pecan sauce, whipped cream	

A LITTLE BIT OF EVERYTHING - 10	
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

WEEKEND BRUNCH

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