

AMERICANA

— DINER & BAR —

New Year's Day

Brunch Special

(until 2:00 pm)

INCLUDES:

Choice of:

Orange Juice or Mimosa

First course choice of:

Avocado Toast or Fruit Cup

Main course choice of any:

Brunch Item \$21 (bundle)

or

Entree Item \$27 (bundle)

Dinner Special

(after 12:00 pm)

INCLUDES:

Choice of:

Sparkling Wine or Wine

First course choice of:

Shrimp Cocktail (2 each) or New Year's Salad

Main course choice of any:

Any Entree

Dessert:

Chocolate & Caramel Mudd Pie

\$39 adults

BRUNCH (until 2:00 pm)

EGGS BENEDICT	13
Canadian bacon, hollandaise sauce, roasted tomato and brussel sprouts	
SIRLOIN STEAK & EGGS (+5 with bundle special)	18
sliced sirloin, two eggs any style, hash browns	
SALMON BENEDICT	13
house-smoked salmon, hollandaise sauce, roasted tomato and brussel sprouts	
EGGS + HASH	13
house-made corned beef, eggs any style & roasted tomato	
POACHED EGGS FLORENTINE	13
multi-grain toast, creamed spinach, roasted tomato & feta	
TWO EGGS ANY STYLE	11
with hash browns, artisan toast	
<i>choice of:</i> bacon, ham, pork roll, Canadian bacon, pork or turkey sausage	
FLORENTINE spinach, mushroom, feta	12
WESTERN ham, onion, pepper	12
FARMER'S broccoli, zuchinni, tomato, mushroom, onion	12
peppers, cauliflower	
FRITTATA MEDITERRANEAN	13
basil, Kalamata olive, roasted peppers, onion, feta, parmesan	
BUTTERMILK PANCAKES or FRENCH TOAST	10
<i>Choice of:</i> bacon, ham, pork roll, pork/turkey sausage, or Canadian bacon. <i>Add:</i> strawberries, bananas +3	
<i>Proudly served with our house-made maple butter. Made from 100% pure Vermont maple syrup and 100% pure unsalted butter</i>	

STARTER & SMALL PLATES

SMOKED SALMON	12
ruby red grapefruit, beets, avocado, artisan toast	
SMOKED SALMON BAGEL DELUXE	15
house-smoked salmon, lettuce, tomato, black olives, red onions, egg, capers, cream cheese	
GUAC & CHIPS [V]	9
house cut tortilla chips, jalapeno peppers	
FRIED OYSTERS	11
fennel & grapefruit relish, house tartar	
PEI MUSSELS	12
heirloom tomato, white wine lemon butter broth	
SEARED AHI-TUNA	13
herb gamelli salad, cucumber-mint, ginger-teriyaki	
SHRIMP COCKTAIL (3 each)	14
spicy cocktail sauce	
FRIED CALAMARI BELLO	11
portobello mushroom, jalapeno, arugula, spicy marinara	

ENTREES

GRILLED VEGETABLES AND HALLOUMI CHEESE [V]	17
zucchini, eggplant, tomato, with red quinoa salad, mint pesto	
SHRIMP & NOODLE	21
sweet jumbo shrimp, ginger-teriyaki, toasted chili mixed vegetable	
SLOW BRAISED SHORT-RIBS	21
buttery mashed potato, seasonal vegetable	
LINGUINI WITH CLAMS	21
manila clams, lemon-white wine broth	
WILD MUSHROOM & TRUFFLE RISOTTO [V]	21
arborio rice, creme fraiche, parmesan, truffle	
FLOUNDER-POMODORO	21
roasted fingerling potato, toasted garlic, white wine	
SEARED SCOTTISH SALMON	21
braised lentil ragout, prosciutto, fall spice vinaigrette	
CLASSIC FISH AND CHIPS	21
Atlantic cod, home-made tartar sauce, fries, coleslaw, malt vinegar	
MEDITERRANEAN BRONZINO FILET	22
crispy artichokes, potato, tomato-truffle aioli	
HALF ROASTED CHICKEN	20
wild mushroom, spinach, mozzarella, tomato-white bean	
ROASTED ORGANIC TURKEY	21
sage gravy, wild rice, celery & pistachio, asparagus	

NY STRIP STEAK (+5 with bundle special)	27
12 oz. center cut brandied compound butter	

SALAD

CAESAR	11
Crisp romaine, shaved parmesan, crouton	
SKYLARK [V]	13
mixed greens, pear, red onion, dried cranberries, candied pecans, blue cheese, aged sherry vinaigrette	
GREEK [V]	13
tomato, cucumber, red onion, lettuce, olives, capers, feta, oregano, red wine vinaigrette	
ROASTED BEETS & CITRUS	14
arugula, goat cheese, red wine vinaigrette	
ARUGULA	13
english breakfast radish, beet, pear, endive, mint	

Add to salad, bowl or side

chicken (grilled or blackened) 5
grilled shrimp 8

SOUPS

Organic Chicken and Rice 5 | Organic Matzo Ball 5
Organic French Onion 6
Potato, Artichoke & Leek w/ smoke salmon 8

SANDWICHES

Burgers and sandwiches \$3 towards any side

ROASTED VEGGIE PANINI [V]	14
portabella, roasted peppers, mozzarella, basil, zucchini, roasted garlic spread	
GREEN GARDEN GRILLED CHEESE	14
herb pesto, spinach, avocado, aged vermont cheddar, goat cheese	
SANTA MONICA CHICKEN SANDWICH	16
guacamole, pico de gallo, arugula, cheddar, chipotle mayo	
GRILLED CHEESE & SHORT-RIB	16
Vermont white cheddar, tomato-fondue, mushrooms, onions	
OPEN GREEK SALMON TACO	16
tomato-cucumber relish, tzatziki, toasted pita	
CRISPY CHICKEN SANDWICH	14
lettuce, tomato and mayo on a toasted potato bun	
ROASTED TURKEY BLT	14
Nueske bacon, lettuce, tomato and mayo	
GRILLED SHRIMP PO-BOY	16
sweet & sour slaw, chipolte mayo, toasted baguette	

BURGERS

CLASSIC BEEF BURGER	14
organic grass-fed beef burger, aged Vermont cheddar, lettuce, tomato, onion	
ST. LOUIS BEEF BURGER	15
Organic grass-fed beef, grilled onions, mushrooms, mozzarella cheese	
PEPPER BACON BURGER	15
Organic grass fed, thick bacon, roquefort blue cheese pepper-jam	

SIDES

4
house-made pickle chips | apple celery salad
mashed potatoes | French fries | hash browns
chickpea-red bean salad | house-made coleslaw
oven-roasted tomatoes, EVOO

5
roasted fingerling potatoes | garden veggie quinoa
feta cheese, EVOO and oregano | char-grilled vegetables
Americana side salad | fruit salad | roasted sweet potato

6
brussel sprouts | French green beans

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Cold Beverages

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

*denotes 'organic'

Spirits

Seasonal Cocktails

- Garden of Eden**
Vodka, pomegranate, pear
- Chaitini**
Gin, black tea, spice
- Hot Butternut Rum**
Rum, butternut squash butter, earl grey tea
- Legend Has It**
Mexcal, prickly pear, black pepper
- Smoked Cranberry**
Bourbon, cranberry, hickory smoke

Wine Glass

WINE BY THE GLASS				
2015	Pinot Grigio, Kris	Italy	8.5	Draft
2013	Riesling, Leonard Kreuzsch	Mosel	8	Ramstein, Maibock, New Jersey*
2014	Chardonnay, Guenoc	California	8.5	Founders, Porter, Michigan
2014	Sauvignon Blanc, Mud House**	New Zealand	8	Blue Point, Toasted Lager, Long Island
2013	Merlot, Tunnel of Elms	California	8	Neshaminy Creek, Cream Ale, Pennsylvania
2013	Pinot Noir, Light Horse	California	10	Dogfish Head, 60 min IPA, Delaware
2013	Cabernet Sauvignon, Los Vascos, Baron de Rothschild	Chile	8.5	Guinness, Stout, Ireland
2014	Malbec 'old Vine', Diseño	Argentina	9	Bottles
2014	Almansa, 'Laya', Bodegas Atalaya**	Spain	7	Iron Bound, Summer Cider, NJ
2015	Provence Rosé, Le Petit Gueissard	France	8	Troegenerator, Doublebock, Pennsylvania*
n.v.	Prosecco 'brut', Zardetto	Italy	8.5	Red Stripe, Jamaican Lager, Pennsylvania
				Newcastle, Brown Ale, England
				Ithaca, Apricot Wheat, New York
				Stella Artois, Pilsner, Belgium
				Kona, Fire Rock Ale, Hawaii
				Corona, New Mexico
				Ithaca, Flower Power IPA, New York
				Yuengling, Lager, Pennsylvania
				Bud Light, St. Louis
				Amstel Light, Amsterdam
				*Happy Hour \$4 Beer Special does not apply.

Beers

2014	Gruner Veltliner Kamptal, Loimer	Austria	22	Craft Beer Growlers
2014	Notios White, Gai'a Estate	Greece	21	Founder, PC Pilsner
2014	Chardonnay, Au Bon Climat	California	45	Dogfish Head 60 IPA Draft
2014	Pinot Noir 'Monterey', Meiomi	California	30	Neshaminy Creek, Cream Ale
2012	'Hands of Time', Stag's Leap	California	30	64 oz for take-out
	Wine Cellar			When refilling a 64 oz bottle, get \$5 off
2013	Cabernet Sauvignon 'Napa', Textbook	California	29	

**Select wines from Happy Hour.

Red & White Sangria

Glass**
32 oz carafe

Dessert & Aperitifs

Pecan Pie	7	White Chocolate Peppermint Mousse	7	Sambuca Romano (white or black)	9
bourbon mascarpone chantilly, chocolate sauce		chocolate glaze, peppermint meringue		Grand Marnier	10
Gingerbread Blondie	7	House-Made Apple Pie	5	Chivas Regal 12-year	10
cranberry coulis, vanilla ice cream, spicy caramel		Vanilla ice cream		Martell Cognac VS	11
Carrot Cake	6	Cinnamon Rice Pudding	4	Glenlivet single malt scotch 12-year	13
Cream cheese icing, toasted pecans		Whipped cream		Macallan single malt scotch 12-year	14
Chocolate Truffle Cake	6	Jean-Louis Cheese Plate	9	Dalwhinnie single malt scotch 15-year	16
Chocolate cake, chocolate truffle filling, vanilla butter cream, chocolate ganache glaze		Bobolink Dairy and Bakehouse, Millford, NJ grapes, honey, flax seed currant bread		Lagavulin single malt scotch 16-year	18
		Fruit Plate	6	Oban single malt scotch	18

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

DINNER
All Day Breakfast Menu Available

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