

## Starters

### Land

<b>Guacamole and Tortilla Chips [v]</b> <i>House cut tortilla chips</i>	8
<b>Morrocان Meatballs</b> <i>Butternut squash cheese fondue, crumbled bacon, grilled crostini</i>	9
<b>Horseradish Mac &amp; Cheese</b> <i>Montrachet goat cheese, Vermont white cheddar</i>	14
<b>Blackened Chicken Quesadillas</b> <i>Black bean, cheddar, avocado salsa, pico de gallo</i>	12
<b>Smoked Lamb Carpaccio</b> <i>Eggplant caponata, horseradish, peppercress</i>	10
<b>Deviled Eggs</b> <i>Smoked salmon, horseradish, mustard, fresh dill</i>	9

### Salads

<b>Caesar</b> <i>Crisp romaine, shaved pecorino, herb croutons</i> <i>Add white anchovies +2</i>	6/8	starter/ share
<b>Greek [v]</b> <i>Tomato, cucumber, red onion, romaine, olives, peperoncini peppers, feta, fresh oregano, red wine vinaigrette</i>	6/11	
<b>Rocket and Smoked Salmon</b> <i>Baby arugula, pear, blood orange, fennel, whipped goat cheese, crostini</i>	13	
<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>	6/13	
<b>Roasted Beets and Citrus [v]</b> <i>Arugula, goat cheese, red wine vinaigrette</i>	6/11	
<b>Skylark [v]</b> <i>Mixed greens, red onion, dried cranberries, candied pecans, blue cheese, aged sherry vinaigrette</i>	6/11	

### 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>Steamed Clams</b> <i>sundried tomato, capers, white wine, lemon, rye crostini</i>	11
<b>House-Smoked Salmon</b> <i>Ruby red grapefruit, beets, avocado, bagel toast</i>	11
<b>Fried Calamari Bello</b> <i>Portobello mushroom, jalapeno, arugula pesto, spicy marinara</i>	10
<b>Fried Oysters</b> <i>lightly fried &amp; seasoned, fennel, grapefruit relish, house tartar</i>	9

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
--	---	--------------------------	---	-------------------------------	---

## Mains

### Land

<b>Grilled Vegetable Casserole [v]</b> <i>basmati rice, lentils, grilled spinach, roasted garlic, sundried tomato pesto</i>	15
<b>Open Face Flat Iron Steak Sandwich</b> <i>Crispy fried onions, chimichurri sauce, horseradish cream</i>	18
<b>Slow Braised Short-Ribs</b> <i>Mashed Potato, seasonal vegetables, red wine sauce</i>	23
<b>Asparagus Risotto</b> <i>Arborio rice, goat cheese, proscuitto, mint</i>	15
<b>Chicken Milanese</b> <i>Pecorino and herb breads chicken breast, arugula, sun-dried tomato, pinenuts, pecorino, lemon, vinaigrette</i>	17

### Classics

<b>Roasted Organic Turkey</b> <i>Creamy mashed, French green beans, pan sage gravy, cranbury sauce, stuffing croquette</i>	17
<b>Bobby's Salisbury Steak</b> <i>Grass fed beef, mashed potatoes, carrots, peas, porcini mushroom gravy</i>	18
<b>Frenched Chicken Breast</b> <i>beet, farro, grilled spinach</i>	17
<b>Chicken Parmesan</b> <i>Pecorino and herb breaded chicken breast, tagliatelle with house made marinara</i>	17
<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>Mediterranean Bronzino</b> <i>Crispy artichokes, fingerling potatoes, tomato-truffle aioli</i>	20
<b>Grilled Scottish Salmon</b> <i>White bean, littleneck clam, asparagus, sundried tomato</i>	19
<b>Fresh Catch Fish &amp; Chips (Atlantic Cod)</b> <i>Tarragon tartar sauce, fries, coleslaw</i>	20
<b>Shrimp &amp; Noodle</b> <i>Sweet jumbo shrimp, ginger-teriyai, toasted chili mixed vegetables</i>	19
<b>Flounder-Pomodoro</b> <i>Roasted fingerling, tomato, basil aioli</i>	17

## 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>	16	<b>Grilled Lamb Chops (10 oz.)</b>	20
<b>Choice of Sauces:</b> Demi-glace, Roquefort demi, Au poivre		<b>Mediterranean Bronzino (7 oz.)</b>	17	<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>Smoked Pulled Chicken Cheese Steak Sandwich</b> <i>caramelized onions, vermont white cheddar, cucumber apple &amp; fennel slaw</i>	12	<b>Open Greek Salmon Taco</b> <i>Saffron basmati rice, horseradish, capers, tomato cucumber relish</i>	15
<b>Short Rib Grilled Cheese</b> <i>sauteed onions, mushrooms, tomato-parmesan fondue</i>	14	<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>St. Louis Burger</b> <i>Organic grass fed beef, grilled onions, mushrooms, mozzarella</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>Grilled Shrimp Po-Boy</b> <i>Sweet &amp; sour slaw, chipolte mayo, toasted baguette</i>	14
<b>Napa Valley Lamb Burger</b> <i>Arugula, roasted tomato, goat cheese, basil yogurt sauce</i>	12	<b>Grilled Tuna Melt</b> <i>Grilled rye, tomato, Swiss</i>	14	<b>Santa Monica Chicken Sandwich</b> <i>Guacamole, pico de gallo, arugula, cheddar, chipotle mayo</i>	13
		<b>Grilled Vegetable Croissant</b> <i>zucchini, yellow squash, roasted pepper, portobello mushroom, red onion, tomato, Vermont white cheddar, pesto</i>	12		

## 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			
‘Hint 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>		
			‘Mojo Berry’	Pennsylvania	3.5

\*denotes ‘organic’

### Spirits

#### Seasonal Cocktails

<b>Garden of Eden</b>	10
Vodka, pomegranate, pear	
<b>Chaitini</b>	10
Gin, black tea, spice	
<b>Hot Butternut Rum</b>	10
Rum, butternut squash butter, earl grey tea	
<b>Legend Has It</b>	10
Mexcal, prickly pear, black pepper	
<b>Smoked Cranberry</b>	12
Bourbon, cranberry, hickory smoke	
<b>New Classics</b>	
<b>The Dude</b>	10
Vodka, kahlua, nutmege	
<b>Health Tonic</b>	10
Gin, tumeric, ginger, honey	
<b>Dark and Stormy</b>	10
Dark rum, ginger beer	
<b>Harvest Margarita</b>	10
Tequila, beet, lime	
<b>Boulevardier</b>	10
Bourbon, Campari, OJ	

#### Red & White Sangria

Glass**	7
32 oz carafe	14

#### Wine Glass

WINE BY THE GLASS			
2015 Pinot Grigio, Kris	Italy	8.5	
2013 Riesling, Leonard Kreuzsch	Mosel	8	
2014 Chardonnay, Guenoc	California	8.5	
2014 Sauvignon Blanc, Mud House**	New Zealand	8	
2013 Merlot, Tunnel of Elms	California	8	
2015 Root 1	Chile	10	
2013 Cabernet Sauvignon, Los Vascos, Baron de Rothschild	Chile	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, Au Bon Climat	California	45	
2014 Pinot Noir ‘Monterey’, Meiom	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>	
Ramstein, Maibock, New Jersey*	7
Founders, Porter, Michigan	6.5
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
Troegenator, Doublebock, Pennsylvania*	6.5
Red Stripe, Jamaican Lager, Pennsylvania	5.5
Newcastle, Brown Ale, England	5.5
Ithaca, Apricot Wheat, New York	5
Stella Artois, Pilsner, Belgium	5.5
Kona, Fire Rock Ale, Hawaii	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>Pecan Pie</b>	7	<b>Chocolate &amp; Caramel Mudd Pie</b>	7	<b>Sambuca Romano (white or black)</b>	9
bourbon mascarpone chantilly, chocolate sauce		vanilla bean marshmallows, coffee ice cream, caramel and chocolate sauce			
<b>Chocolate Tahini Cake</b>	7	<b>House-Made Apple Pie</b>	5	<b>Grand Marnier</b>	10
chocolate olive oil cake, tahini swirl, blood orange, kumquat, orange creme fraiche, sesame toffee		Vanilla ice cream		<b>Chivas Regal 12-year</b>	10
<b>Carrot Cake</b>	6	<b>Cinnamon Rice Pudding</b>	4	<b>Martell Cognac VS</b>	11
Cream cheese icing, toasted pecans		Whipped cream		<b>Glenlivet single malt scotch 12-year</b>	13
<b>Chocolate Truffle Cake</b>	6	<b>Jean-Louis Cheese Plate</b>	9	<b>Macallan single malt scotch 12-year</b>	14
Chocolate cake, chocolate truffle filling, vanilla butter cream, chocolate ganache glaze		Bobolink Dairy and Bakehouse, Millford, NJ grapes, honey, flax seed currant bread		<b>Dalwhinnie single malt scotch 15-year</b>	16
<b>Salted Caramel Banana Pudding</b>	6	<b>Fruit Plate</b>	6	<b>Lagavulin single malt scotch 16-year</b>	18
Vanilla cookie, bourbon marscapone				<b>Oban single malt scotch</b>	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