

## To Share

<b>Deviled Eggs</b> <i>Smoked salmon, horseradish, mustard, fresh dill</i>	9	starter/ share	<b>Chef's Selection Of Oysters [6]</b> <i>Jalapeno mignonette, red pepper cocktail</i>	12
<b>Pan Fried Haloumi</b> <i>Grilled vegetable, chickpea puree, chimmichurri</i>	12	6/ 8	<b>Shrimp Cocktail</b> <i>Old bay, lemon confit, pink peppercorns, red pepper cocktail</i>	13
<b>Horseradish Mac &amp; Cheese</b> <i>Montrachet goat cheese, Vermont white cheddar</i>	14	6/11	<b>Steamed Clams</b> <i>Sundried tomato, capers, white wine, lemon, rye crostini</i>	11
<b>Guacamole and Tortilla Chips [v]</b> <i>House cut tortilla chips</i>	8	13	<b>Smoked Salmon Bruschetta</b> <i>Whipped goat cheese, cherry tomato, white onion, cucumber, fennel</i>	11
<b>Salt &amp; Vinegar Boneless Wings</b> <i>Dill pickle, pepperoncini, house ranch</i>	10	11	<b>Crackling Calamari Salad</b> <i>Frisee lettuce, radicchio, creamy miso vinaigrette</i>	14
<b>Blackened Chicken Quesadillas</b> <i>Black bean, cheddar, avocado salsa, pico de gallo</i>	12			
<b>Roman Meatball</b> <i>Tomato pomodoro, yolk, grilled crostini, serrano oil</i>	11	Add: grilled chicken 5   grilled shrimp 7		

## 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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## Entrees

<b>Kale and Sweet Potato Salad [v]</b> <i>Kale, quinoa, sweet potato, feta, toasted pecan, red wine vinaigrette</i>	16	<b>Roasted Organic Turkey</b> <i>Creamy mashed, French green beans, pan sage gravy, cranbury sauce, stuffing croquette</i>	17	<b>Artichoke Salad and Shrimp</b> <i>Grilled romaine, fava, asparagus, peas, lemon-red wine vinaigrette</i>	21
<b>Asparagus Risotto</b> <i>Arborio rice, goat cheese, proscuitto, mint</i>	15	<b>Chicken Parmesan</b> <i>Pecorino and herb breaded chicken breast, tagliatelle with house made marinara</i>	17	<b>Grilled Scottish Salmon</b> <i>White bean, littleneck clam, asparagus, sundried tomato</i>	19
<b>Pea Pappardelle Pasta</b> <i>English peas, artichoke, mint, basil, smoked bacon lardon</i>	16	<b>Crispy Duck Leg</b> <i>Kale, quinoa, sweet potato, feta, red pepper, toasted pecan, English peas, pinot noir glaze</i>	19	<b>Fresh Catch Fish &amp; Chips (Atlantic Cod)</b> <i>Tarragon tartar sauce, fries, coleslaw</i>	20
<b>Spaghetti Bolognese</b> <i>Ground veal, pork, beef, marinara, homemade ricotta</i>	19	<b>Pork Chop and Apple Sauce</b> <i>Toasted almonds, English peas, asparagus, wilted kale</i>	19	<b>Shrimp Primavera</b> <i>Housemade cheese ravioli, pomodoro, charred vegetables</i>	19
<b>Open Face Flat Iron Steak Sandwich</b> <i>Crispy fried onions, chimichurri sauce, horseradish cream</i>	18	<b>Grilled Lamb Chops (10 oz.)</b> <i>Demi-glaze, fingerling potatoes, French green beans</i>	26	<b>Red Snapper Meuniere</b> <i>Roasted fingerling potato, green beans, capers lemon, white wine</i>	21
<b>Frenched Chicken Breast</b> <i>Beet, farro, grilled spinach, lemon vinaigrette</i>	17	<b>Filet Mignon (8 oz)</b> <i>Chickpea puree, grilled vegetable, spanakorizo</i>	27		
<b>Slow-Braised Short-Ribs</b> <i>Mashed potato, seasonal vegetables, red wine sauce</i>	23				

Featured Whole Fish	
<b>Oven Roasted Bronzino</b>	27
<i>Fava, English peas, cucumber, artichokes</i>	

## A la Carte

<b>Center Cut Salmon (8 oz.)</b>	16	<b>Grilled Pork Chops (12 oz.)</b>	19	<b>Grilled Lamb Chops (10 oz.)</b>	20
		<b>Grilled Filet Mignon (8 oz.)</b>	23		

## 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>	12	<b>Classic Corned Beef Reuben</b> <i>Sauerkraut, russian dressing, swiss, grilled rye</i>	13	<b>Turkey 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>Steak and Cheese</b> <i>fontina cheese, hot cherry pepper jam, baby kale, lime mayo</i>	13	<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>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>Beet &amp; Black Bean Burger [v]</b> <i>Hickory-smoked ketchup, arugula, sliced tomato</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>Zuchinni, yellow squash, roasted pepper, portobello mushroom, red onion, tomato, Vermont white cheddar, pesto</i>	12		
		<b>Short Rib Grilled Cheese</b> <i>sauteed onions, mushrooms, tomato-parmesan fondue</i>	14		

Soup & Half Sandwich		10
<i>(Available Monday - Friday, 11a - 4p)</i>		
Monday	1/2 Chicken Salad	
Tuesday	1/2 Turkey BLT	
Wednesday	1/2 Corned Beef Reuben	
Thursday	1/2 Black Forest Ham	
Friday	1/2 Tuna Melt	

## Sides

<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>Wabbit Season</b>	10
Gin, carrot, ginger, orange	
<b>Lavendar Martini</b>	10
Vodka, lavendar syrup, lime, grapefruit juice, triple sec	
<b>Salma Hayek</b>	10
Tequila, cucumber, serrano	
<b>Roots of Longevity</b>	12
Bourbon, beets, ginger, apple	

#### New Classics

<b>Rosemary’s Baby</b>	10
Vodka, apple, rosemary	
<b>Health Tonic</b>	10
Gin, tumeric, ginger, honey	
<b>Planter’s Punch</b>	10
Rum, orange, pineapple, lime	
<b>Smoke on the Rio Grande</b>	10
Mezcal, grapefruit, club soda	
<b>Strawberry Smash</b>	10
Bourbon, strawberry, mint	

#### 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 Pinot Noir, 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’, 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>		
Troegs, Pilsner, Pennsylvania		6
Founders, Porter, Michigan		6.5
Brooklyn Brewery, Sorachi Ace, New York*		7
Allagash, White, Maine		6
Riverhorse, IPA, New Jersey		6
Keegan Ale, Cream Stout, New York		6
<b>Bottles</b>		
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

Riverhorse, IPA, New Jersey	25
Blue Point, Toasted Lager, Long Island	25
Keegan Ale, Cream Stout, New York	25
64 oz for take-out	
When refilling a 64 oz bottle, get \$5 off	

### Dessert & Aperitifs

<b>Lemon Meringue Tart</b>	7	<b>Chocolate &amp; Caramel Mudd Pie</b>	7	<b>Sambuca Romano (white or black)</b>	9
Raspberry sauce, berry garnish		Vanilla bean marshmallows, coffee ice cream, caramel and chocolate sauce		<b>Grand Marnier</b>	10
<b>Strawberry Rhubarb Cobbler</b>	7	<b>House-Made Apple Pie</b>	5	<b>Chivas Regal 12-year</b>	10
Vanilla ice cream		Vanilla ice cream		<b>Martell Cognac VS</b>	11
<b>Carrot Cake</b>	6	<b>Cinnamon Rice Pudding</b>	4	<b>Glenlivet single malt scotch 12-year</b>	13
Cream cheese icing, toasted pecans		Whipped cream		<b>Macallan single malt scotch 12-year</b>	14
<b>Chocolate Truffle Cake</b>	6	<b>Jean-Louis Cheese Plate</b>	9	<b>Dalwhinnie single malt scotch 15-year</b>	16
Chocolate cake, chocolate truffle filling, vanilla butter cream, chocolate ganache glaze		Bobolink Dairy and Bakehouse, Millford, NJ grapes, honey, flax seed currant bread		<b>Lagavulin single malt scotch 16-year</b>	18
		<b>Fruit Plate</b>	6	<b>Oban single malt scotch</b>	18