

To Share

Pan Fried Haloumi <i>Grilled vegetable, chickpea puree, chimmichurri</i>	12		starter/ share	Chef's Selection of Oysters [6] <i>Jalapeno mignonette, red pepper cocktail</i>	12
Summer Session Salad <i>Sweet corn, fennel, plum, peach, goat cheese, baby arugula, orange-miso vinaigrette</i>	12	Caesar <i>Crisp romaine, shaved pecorino, herb croutons</i> <i>Add white anchovies +2</i>	6/ 8	Shrimp Cocktail <i>Red pepper cocktail sauce</i>	13
Grilled White Peach & Prosciutto Salad <i>Creamy feta, baby arugula, lemon olive oil</i>	13	Greek [v] <i>Tomato, cucumber, red onion, romaine, olives, peperoncini peppers, feta, fresh oregano, red wine vinaigrette</i>	6/11	Steamed Clams <i>Sundried tomato, capers, white wine, lemon, rye crostini</i>	11
Freshly Smashed Guacamole [v] <i>House cut tortilla chips</i>	8	Skylark [v] <i>Mixed greens, red onion, dried cranberries, candied pecans, bleu cheese, aged sherry vinaigrette</i>	11	Smoked Salmon Bruschetta <i>Whipped goat cheese, cherry tomato, white onion, cucumber, fennel</i>	11
Heirloom Tomato & Burrata <i>Jersey heirloom tomato, burrata, compressed watermelon, sundried tomato</i>	12	Bagel Deluxe <i>House-smoked salmon, lettuce, tomato, black olives, red onions, egg, capers, cream cheese</i>	15	Stuffed Grilled Zucchini <i>Sweet corn hummus, grilled Nueske bacon, raclette cheese, sundried tomato vinaigrette</i>	9
Blackened Chicken Quesadillas <i>Black bean, cheddar, avocado salsa, pico de gallo, cilantro salad</i>	12	<i>Add: grilled chicken 4 grilled shrimp 7</i> <i>grilled salmon 12</i>		Deviled Eggs <i>Smoked salmon, horseradish, mustard, fresh dill</i>	9

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 30 years.

Chicken Broth With Matzo Ball or Rice	5	French Onion Soup	6	Chef's Soup Of The Day	5
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Entrees

Kale and Sweet Potato Salad [v] <i>Kale, quinoa, sweet potato, feta, toasted pecan, red wine vinaigrette</i>	16	Roasted Organic Turkey <i>Creamy mashed, French green beans, pan sage gravy, cranberry sauce, stuffing croquette</i>	17	Monkfish Osso-Bucco <i>Shrimp, roasted fingerling potato, herb-tomato broth</i>	19
Sweet Corn Risotto <i>Smoked Nueske bacon, creme fraiche, summer cherry tomatoes, green onion</i>	15	Chicken Parmesan <i>Pecorino and herb breaded chicken breast, tagliatelle with house made marinara</i>	17	Grilled Scottish Salmon <i>White bean, littleneck clam, asparagus, sundried tomato</i>	19
Fusilli Carbonara <i>English peas, prosciutto de parma, creamy parmesan</i>	19	Crispy Duck Leg <i>Kale, quinoa, sweet potato, feta, red pepper, toasted pecan, English peas, pinot noir glaze</i>	19	Fresh Catch Fish & Chips (Atlantic Cod) <i>Tarragon tartar sauce, fries, coleslaw</i>	20
Frenched Chicken Breast <i>Beet, farro, grilled spinach, lemon vinaigrette</i>	17	Pork Chop and Figs <i>Boneless chop, bacon wrapped summer figs, baby arugula, pickled onion, pinot noir glaze</i>	19	Seafood Paella <i>Market fish, chorizo, chicken, saffron rice clams, English peas</i>	18
Spinach Panzanella Bowl <i>Chicken breast, spinach, quinoa, roasted red pepper, artichokes, olives, red onion, chopped grain bread feta, red wine vinaigrette</i>	18	Slow-Braised Short-Ribs <i>Mashed potato, seasonal vegetables, red wine sauce</i>	23	Red Snapper Meuniere <i>Roasted fingerling potato, green beans, capers lemon, white wine</i>	21
Grilled Lamb Chops (10 oz.) <i>Demi-glaze, fingerling potatoes, French beans</i>	26	Filet Mignon (8 oz) <i>Chickpea puree, grilled vegetable, spanakorizo</i>	27		

Sides

<i>House-made pickle chips apple-celery salad</i>	3	<i>Grilled white peach and agrumato</i>	5	<i>Grilled figs</i>	6
<i>Mashed potatoes french fries hash browns</i>		<i>Feta cheese, evoo and oregano fruit salad</i>		<i>French green beans, shallots, butter</i>	
<i>House-made coleslaw</i>		<i>Char-grilled vegetables Americana side salad</i>		<i>Garlic feta fries</i>	
<i>Oven-roasted tomatoes, evoo</i>		<i>Garden veggie quinoa</i>		<i>Marinated roasted beet salad</i>	

Artisan Sandwiches

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

Classic Beef Burger <i>Organic grass-fed beef burger, aged Vermont cheddar, lettuce, tomato, onion</i>	11	Crispy Chicken Sandwich <i>Lettuce, tomato and mayo, toasted potato bun</i>	12	Turkey City Grill <i>Swiss, tomato, bacon, coleslaw, russian dressing</i>	14
Steak and Cheese <i>Aged Vermont cheddar cheese, baby kale, lime mayo</i>	13	Classic Corned Beef Reuben <i>Sauerkraut, russian dressing, Swiss, grilled rye</i>	13	Open Greek Salmon Taco <i>Saffron basmati rice, horseradish, capers, tomato cucumber relish</i>	15
St. Louis Burger <i>Organic grass fed beef, grilled onions, mushrooms, mozzarella</i>	12	Green Garden Grilled Cheese [v] <i>Herb pesto, spinach, avocado, aged vermont cheddar, goat cheese</i>	12	Mayor's Chicken Salad <i>Lettuce, rye</i>	11
Short Rib Grilled Cheese <i>sauteed onions, mushrooms, tomato-parmesan fondue</i>	14	Beet & Black Bean Burger [v] <i>Hickory-smoked ketchup, arugula, sliced tomato</i>	12	Roasted Turkey BLT <i>Neuske bacon, lettuce, tomato and mayo</i>	13
Santa Monica Chicken Sandwich <i>Guacamole, pico de gallo, arugula, cheddar, chipotle mayo</i>	13	Grilled Tuna Melt <i>Grilled rye, tomato, Swiss</i>	14	Grilled Shrimp Po-Boy <i>Sweet & sour slaw, chipolte mayo, toasted baguette</i>	14
Grilled Salmon Burger <i>pickle chips, tomato, pickled red onion, lime-mayo</i>	16	Grilled Vegetable Croissant <i>Zucchini, yellow squash, roasted pepper, portobello mushroom, red onion, tomato, Vermont white cheddar, pesto</i>	12		
		Grilled Raclette and Summer Fig Sandwich <i>Tomato, bacon, sesame pullman</i>	12		

Soup & Half Sandwich <i>(Available Monday - Friday, 11a - 4p)</i>	10
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

AMERICANA

— DINER & BAR —

Cold Beverages

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

*denotes ‘organic’

Spirits

Seasonal Cocktails

Garden of Eden	10
Vodka, pomegranate, pear	
Sangarita	10
Cuervo tequila, fresh strawberries, lime, red wine float	
Lavendar Martini	10
Vodka, lavender, lime, grapefruit juice	
Lynchburg Lemonade	10
Jack Daniels, triple sec, house-made lemonade	
Hendrick’s Experience	12
Hendrick’s gin, hibiscus, blueberry	

New Classics

Rosemary’s Baby	10
Vodka, apple, rosemary	
Health Tonic	10
Gin, tumeric, ginger, honey	
Planter’s Punch	10
Rum, orange, pineapple, lime	
Smoke on the Rio Grande	10
Mezcal, grapefruit, club soda	
Notorious F.I.G.	10
Black fig and coffee infused bourbon, sweet vermouth, chocolate bitters	

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’, Meiomi	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

Draft		
Troegs, Pilsner, Pennsylvania		6
Neshaminy Creek, Shape of Hops to Come, Pa.		7
Allagash, White, Maine		6
Riverhorse, IPA, New Jersey		6
Demented Brewing, American Red Ale, New Jersey		7
Yards, Brawler Ale, Pennsylvania		6
Bottles		
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

Craft Beer Growlers

Troegs, Pilsner, Pennsylvania	25
Riverhorse, IPA, New Jersey	25
Allagash, White, Maine	25

64 oz for take-out
When refilling a 64 oz bottle, get \$5 off

A Vision for a mindful and delicious experience.

This month, marks our 30th anniversary at Americana. As we renovate the building, we are considering a name change: Americana Diner is to become Americana Kitchen and Bar. I can fondly recall many conversations with guests that start with:

- “It’s hard to believe that Americana...
- ... bakes all their breads and croissants from scratch with unbleached flour.
- ... cures and smokes salmon on property.
- ... grills only 100% grass fed beef burgers served on house made potato buns.
- ... works closely with local farms, squeezes oranges and grapefruits
- ... serves other organic juices.
- ... has a team whose resumes are stacked with 11 Michelin stars and James Beard Awards.
- ...uses pure Maple syrup
- ...now serves Nueske triple cut bacon as well as house made sausage.
- ...slowly simmers bone broth soups.
- ...has produce and seafood delivered fresh 6 days per week.
- ...employs 90 people from our community.

Though I really enjoy bettering expectations, it seems to me that “diner”, my first love, has not evolved as a category that infers: healthful, mindful, delicious, community, professional, all day eatery as I wanted it to. Therefore, we are leaning toward “Kitchen and Bar” as a better marque of our passion to deliver real food and a restorative dining experience.

If you have a moment, I would appreciate your feedback or thoughts about it. - Constantine, ck@ahgnj.com