

COLD BEVERAGES

RISHI ICED TEA	
Green Tea Ginger and Honey	3
Black Tea Unsweetened	3
BOTTLED TEA/YERBA MATE	
Iced Matcha Tea	
‘Original’	4
‘Hint of Honey’	4
Yerba Mate ‘Mint’*	4
Kombucha*	
‘Gingerade’	4.5
‘Trilogy’	4.5
BOTTLED WATER	
Water—16 oz	1.5
Saratoga flat water—12 oz	3
Perrier sparkling water—11.15 oz	3
ORGANIC FRUIT SMOOTHIES*	
Forager Banana & Date	6
Forager Strawberry & Banana	6
FRESH-SQUEEZED JUICES	
Orange and Grapefruit	
Glass	3.5
16 oz carafe	7.5
32 oz carafe	15
BLUEPRIT 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
Chia Seed ‘Raspberry-Passion’*	4.5
COLED PRESSED JUICES	
Watermelon Water	5
SAN PELLEGRINO	
Limonata—11.15 oz can	2.5
Orange—11.15 oz can	2.5
FEVER TREE GINGER BEER	
6.8 oz bottle	3.5
BRUCE COST GINGER ALE	
Passionfruit—12 oz bottle	3.5
Pomegranate—12 oz bottle	3.5

*denotes organic

CAGE-FREE EGGS

EGGS BENEDICT - 11
Nueske Triple Cut Bacon, hollandaise sauce, roasted tomato and asparagus hash
SALMON BENEDICT - 11
house-smoked salmon, hollandaise sauce, roasted tomato and asparagus hash
EGGS + HASH - 11
house-made corned beef or turkey hash, eggs any style & roasted tomato
POACHED EGGS FLORENTINE - 10
multi-grain toast, creamed spinach, roasted tomato & feta
CRAB CROQUE MADAMME - 17
lump crabmeat, swiss, sunnyside egg
HUEVOS RANCHEROS - 12
tortilla, peppers, onions, cheddar, eggs your way, black bean-canadian bacon hash, guacamole
TWO EGGS ANY STYLE - 10
with hash browns, artisan toast choice of bacon, ham, pork roll, canadian bacon, pork or turkey sausage Nueske bacon +3

CEREAL

GRANOLA PEAR OATMEAL - 7
fresh fruit cup, walnuts
GREEK YOGURT BOWL (V) - 7
house-made granola, fruit
CAROLINA GRITS- 7
sausage, ham, cheddar, fruit
STEEL CUT OATMEAL - 7
fresh fruit cup, seasonal 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 BRUSHCHETTA - 11
whipped goat cheese, cherry tomato, white onion, cucumber, fennel
SMOKED SALMON DEVILED EGGS - 9
horseradish, mustard, fresh dill



AMERICANA FRUIT PLATTER (V) - 12	CHEF'S SELECT CHEESE PLATE - 8
fresh fruit & Greek yogurt, honey & walnuts, apple-cider bread	grapes, honey, flax seed currant bread

OMELETS

includes \$1 towards any side + artisan toast + complimentary cup of coffee or tea

SPANISH - 10	GREEK - 12
Spanish tomato-bell pepper sauce	feta, fried potato, tomato
FOREST - 12	NEW YORK - 10
fresh cheddar, chives, shiitake porcini mushrooms ragout	house-smoked salmon, onion, tomato
MONTE BIANCO - 11	FARMER'S - 10
portobello, fresh mozzarella, sun-dried tomato	broccoli, zucchini, tomato, mushroom, cauliflower, onion, pepper
ITALIAN - 10	FRITTATA MEDITERRANEAN - 10
Italian sausage, onion, pepper, mozzarella, mushroom, marinara	basil, kalamata olive, roasted pepper, onion, feta, parmesan
FLORENTINE- 10	WESTERN - 10
spinach, mushroom, feta	ham, onion, pepper

BREAKFAST SANDWICHES

9

served with fruit

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
SAUSAGE DELUXE WRAP housemade sausage, scrambled eggs, Vermont cheddar, spinach, onion, tomato, chipotle mayo

AMERICANA

— DINER & BAR —

v05032018

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
garden veggie quinoa char-grilled vegetables feta cheese, EVOO and oregano marinated roasted beet salad fruit salad Americana side salad with aged sherry vinaigrette two hard boiled eggs
5
roasted fingerling potatoes two cage free eggs any style
4
pork/turkey sausage ham bacon pork roll chorizo Canadian bacon
6
‘Nueske’ bacon corned beef hash turkey hash avocado toast with lemon, chili flakes

COFFEE AND TEA

LACAS COFFEE	
‘Gourmet Roast’ Coffee—12 oz	2.5
‘Cold-Brew’ Coffee—16 oz	3
GOURMET COFFEE	
French Press—18 oz	5
Espresso	1.5/3
Macchiato	1.5/3
Mochaccino	4
Cappuccino Latte	4
RISHI HOT TEA	
Black	
Earl Grey English Breakfast	2.5
Green	
Jade Cloud Green	2.5
Matcha Super Green	2.5
Herbal (caffeine free)	
Peppermint organic*	2.5
Chamomile Medley organic*	2.5
Blueberry-Hibiscus free trade*	2.5
Turmeric-Ginger free trade*	2.5
Chai	
Masala organic-free trade	2.5

A.M. COCKTAILS

Mimosa	6
Bloody Mary	8

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 - 8

CHOICE OF: bacon, ham, pork roll, pork/turkey sausage, Canadian bacon, or strawberries, bananas OR CHOOSE: Nueske Triple Cut Bacon +3

BUTTERMILK PANCAKES - 8

CHOICE OF: bacon, ham, pork roll, pork/turkey sausage, Canadian bacon, or strawberries, bananas OR CHOOSE: Nueske Triple Cut Bacon +3

BLUEBERRY PANCAKES - 10

CHOICE OF: bacon, ham, pork roll, pork/turkey sausage, Canadian bacon, or strawberries, bananas OR CHOOSE: Nueske Triple Cut Bacon +3

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 - 8

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

WEEKDAY BREAKFAST

Please enjoy our special weekday priced menus, available Monday – Friday 7 am – 11 am. Our breakfast promise: never to let you feel rushed. Heck, lunch doesn’t get going until noon!