

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*	4
‘Mint’	
Kombucha*	
‘Gingerade’	4.5
‘Trilogy’	4.5

BOTTLED WATER	
Water—16 oz	1.5
Saratoga flat water	3
Perrier sparkling water	3

FRESH-SQUEEZED JUICES	
Orange and Grapefruit	
Glass	3.5
16 oz carafe	7.5
32 oz carafe	15

BUE PRINT 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*	4.5
Chia Seed ‘Guava Mamma’*	4.5
Chia Seed ‘Raspberry-Passion’*	4.5

SAN PELLEGRINO	
Limonata—11.15 oz can	2.5
Orange—11.15 oz can	2.5

REED’S ORIGINAL GINGER BREW	
12 oz bottle	3.5

BRUCE COST GINGER ALE	
Passionfruit—12 oz bottle	3.5
Pomegranate—12 oz bottle	3.5

CAGE-FREE EGGS

POACHED EGGS FLORENTINE - 11
multi-grain toast, creamed spinach, roasted tomato & feta

EGGS BENEDICT - 13
Nueske Triple Cut Bacon, hollandaise sauce, roasted tomato and asparagus hash

SALMON BENEDICT - 12
house-smoked salmon, hollandaise sauce, roasted tomato and asparagus hash

EGGS + HASH - 12
house-made corned beef or turkey hash, eggs any style & roasted tomato

HUEVOS RANCHEROS - 13
corn tortilla, onions peppers, eggs your way, back beans, canadian bacon & potato hash, guacamole

CRAB CROQUE MADAMME - 17
lump crabmeat, swiss, sunnyside egg

BRAISED BEEF & EGGS - 17
shortribs of beef, potatoes, basted eggs coconut serrano oil

TWO EGGS ANY STYLE
with hash browns, artisan toast choice of bacon, ham, pork roll, canadian bacon, pork or turkey sausage - 10 Nueske Bacon - 13

CEREAL

GRANOLA PEAR OATMEAL - 7
fresh fruit cup, walnuts

GREEK YOGURT BOWL (V) - 8
house-made granola, fruit

CAROLINA GRITS - 9
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 DEVEILED EGGS - 9
horseradish, mustard, fresh dill



AMERICANA FRUIT PLATTER (V) - 12
fresh fruit & Greek yogurt, honey & walnuts, apple-cider bread

CHEF’S SELECT CHEESE PLATE - 8
grapes, honey, flax seed currant bread

OMELETS

includes \$1 towards any side + artisan toast

SPANISH - 10
Spanish tomato-bell pepper sauce

FOREST - 15
fresh cheddar, chives, shiitake porcini mushrooms ragout

MONTE BIANCO - 14
portobello, fresh mozzarella, sun-dried tomato

ITALIAN - 12
Italian sausage, onion, pepper, mozzarella, mushroom, marinara

FLORENTINE - 12
spinach, mushroom, feta

GREEK - 12
feta, fried potato, tomato

NEW YORK - 12
house-smoked salmon, onion, tomato

FARMER’S - 12
broccoli, zucchini, tomato, mushroom, cauliflower, onion, pepper

FRITTATA MEDITERRANEAN - 12
basil, kalamata olive, roasted pepper, onion, feta, parmesan

WESTERN - 11
ham, onion, pepper

BREAKFAST SANDWICHES

with freshly cut fruit

11

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

VIENNOISERIE

	Sweet		Savory
Strawberry Cheese Danish	4	Croissant	3
Blueberry Cheese Danish	4	Everything Croissant	4
		scallion cream cheese	

AMERICANA

— DINER & BAR —

v0503218

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	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

BRUNCH 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 - 10

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

BUTTERMILK PANCAKES - 10

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

BLUEBERRY PANCAKES - 12

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

BELGIAN WAFFLE - 10

with chocolate, vanilla or strawberry ice cream,
OR bananas foster: pecan sauce, whipped cream

A LITTLE BIT OF EVERYTHING - 10

short stack of pancakes, 2 eggs, bacon and 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

WEEKEND BRUNCH

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