

LUNCH

11:30am – 4:00pm • Monday–Friday (excluding holidays)

COOLERS

Freshly Brewed Green Tea with Ginger and Honey, Rishi	3	Trilogy, Kombucha Organic	California	4.5
Freshly Brewed Black Tea, Rishi	3	Original Iced Matcha Tea, MatchaBar	NYC	4
Passion Fruit Ginger Ale, Bruce Cost	Pennsylvania 3.5	Hint of Honey Iced Matcha Tea, MatchaBar	NYC	4
Pomegranate Ginger Ale, Bruce Cost	Pennsylvania 3.5	Mint Iced Herbal Mate, Guayaki	NYC	4
Ginger Beer, Fever Tree	UK 3.5	Limonata, San Pellegrino	Italy	2.5
Gingerade, Kombucha Organic	California 4.5	Orange, San Pellegrino	Italy	2.5
Ginger Ale, Fever Tree	UK 3.5	Cold Pressed Watermelon Water, WeGrow WTR	NYC	5

BONE BROTH SOUPS

Chicken Soup matzah ball or rice	4	GF+
French Onion Soup beef broth	6	GF+
Soup of the Day	4	GF+

SALADS

Greek Village Salad tomato, cucumber, feta, olives, red onion, peppers, capers	11	GF V VV+			
Beet Salad red, golden, herb citrus dressing, pistachio	10	GF VV			
Americana Kale Caesar Salad kale, celery, grilled bread, parmesan	10	GF+			
Avocado Toast Supreme chili flakes, potato, green beans, olives, crispy poached egg	10	V			
Kitchen Salad strawberries, onion, candied pecans, fried goat cheese, sherry vinaigrette	11	V			
Chopped Mediterranean Bowl chicken, spinach, kale, quinoa, peppers, artichokes, olives, onion, gorgonzola, pine nuts, green beans, chickpeas	14	GF V VV+			
Hawaiian Bowl ahi tuna, sushi rice, cucumber, avocado, edamame, ginger, soy	18	GF			
Grain Bowl farro, quinoa, chickpeas, black beans, queso fresco, red onions, cilantro	10	V			
Add protein to any salad:					
<i>hard-boiled egg</i>	2	<i>grilled salmon</i>	9	<i>grilled shrimp</i>	8
<i>grilled chicken breast</i>	4	<i>grilled sliced NY strip</i>	9	<i>tuna salad</i>	6

ENTREES + SANDWICHES

Includes choice of:

bone broth soup, fresh beet + apple shooter, smoked salmon canape or homemade croissant with mixed berry jam

Spring Pea + Carrot pappardelle, garlic-lemon butter, ricotta, pea tendrils	15	V
Rigatoni Bolognese slowly cooked grass-fed beef, pecorino	15	
Thai Vegetable Curry Bowl fried egg, rice, spiced yogurt, cauliflower stew	15	V
Pot of Mussels Chardonnay, broth, dijon, tarragon fries	16	GF
Greek Salmon Taco jasmine rice, tzatziki, chopped Greek salad, pita	16	GF+
Fresh Catch Fish + Chips tarragon tartar sauce malt vinegar fries	16	
Pan-crusted Chicken Breast toasted couscous, fennel, red pepper, citrus vinaigrette	16	
Grilled Gouda Sandwich caramelized onions and fennel, roasted maitake fries	15	GF+
Beans + Beet Burger pickled red cucumber, butter lettuce, spiced tahini fries	15	GF+
Grilled Chicken Sandwich guacamole, pico de gallo, cheddar, honey-lime ancho sauce fries	16	
18-hour Corned Beef Reuben sauerkraut, Swiss, Russian dressing, grilled rye fries	17	
Grass Fed Beef Burger cheddar, lettuce, tomato, onion fries	15	GF+
<i>Options: Fried Eggs +2, Bacon +2</i>		
Albacore Tuna Fish Sandwich house baked croissant, butter lettuce, potato, green beans, olives	14	GF+
Russian Turkey Sandwich coleslaw, Russian dressing, bacon, rye fries	14	GF+
Eggs Benedict triple cut bacon, hollandaise sauce, asparagus, roasted potatoes	14	GF+
Build Your Omelet served with spicy greens avocado salad	14	GF+
<i>Choose three:</i> smoked salmon ham sausage Nueske's bacon peppers mushrooms spinach broccoli tomato kalamata olives feta cheddar mozzarella parmesan		

SIDES

French green beans	6	GF VV	roasted fingerling potatoes	6	GF VV
Brussels sprouts	6	GF VV	mashed potatoes	4	GF VV
grilled summer vegetables	6	GF VV	French fries	4	GF VV
asparagus	6	GF VV	side feta	4	V
creamed spinach	6	GF VV			

Dietary Flexibilities

GF	always prepared without gluten		GF+	can be modified for gluten-free
V	does not contain meat or fish		V+	can be modified for vegetarian
VV	does not contain animal products		VV+	can be 100% plant-based



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