

AMERICANA

— KITCHEN & BAR —

SUNDAY BRUNCH EXPERIENCE

3 Course Meal

\$24 Adults | \$19 Teens + Kids

STARTER

A basket of House-Made pastries,
Greek yogurt, fruit + granola

MAINS

(choose one per guest)

EGGS BENEDICT

triple-cut bacon, hollandaise, hashbrowns | English muffin

CORNED BEEF HASH + EGGS

roasted tomato | artisan toast

HUEVOS RANCHEROS

eggs up, tortilla, refried beans, cooked salsa, avocado,
cilantro, queso fresco

POACHED EGGS FLORENTINE

multigrain toast, creamed spinach, feta cheese |
fresh cut fruit salad

CAGE-FREE EGGS

2 cage-free eggs | hashbrowns | artisan toast
choice of bacon, sausage or fruit

FRITTATA MEDITERRANEAN

Kalamata olive, feta, onions, roasted pepper,
Parmesan | roasted tomato | artisan toast

PANCAKES

Vermont maple syrup, Wisconsin butter
choice of bacon, sausage or fruit

FRENCH TOAST

Vermont maple syrup, Wisconsin butter
choice of bacon, sausage or fruit

SMOKED SALMON DELUXE

cream cheese, smoked salmon, tomato, onion, olive,
toasted boule

FOREST OMELET

shiitake-porcini mushroom ragout, cheddar, chive |
roasted tomato | artisan toast

BUILD YOUR OWN OMELET

choose 3:
smoked salmon, ham, sausage, Nueske's bacon, pepper,
mushroom, spinach, broccoli, tomato, olive, feta, cheddar,
mozzarella, Parmesan | roasted tomato | artisan toast

AVOCADO TOAST SUPREME

chili flake, potato, green bean, olive, crispy poached egg

GREEK VILLAGE SALAD

tomato, cucumber, feta, olive, red onion, pepper, caper

HAWAIIAN POKE BOWL

tuna, sushi rice, cucumber, avocado, edamame, quinoa

POT OF MUSSELS + FRIES

artichoke, fennel, garlic, white wine | hand-cut fries

VEGETABLE KEBAB

broccoli, pepper, cauliflower, paneer,
tandoori sauce, mint-tamarind chutney

CROQUE MONSIEUR

Black Forest ham, Gruyere, onion, multigrain | spring salad

ROASTED TURKEY SANDWICH

apple, watercress, cheddar, dijonnaise | hand-cut fries

CRISPY FRIED CHICKEN SANDWICH

harvest slaw, chipotle mayo | hand-cut fries

18-HOUR CORNED REUBEN + FRIES

sauerkraut, Swiss, Russian dressing, grilled rye |
hand-cut fries

LAMB BURGER + FRIES

watercress, roasted tomato, feta, tzatziki | hand-cut fries

GRASS-FED BEEF BURGER + FRIES

cheddar, lettuce, tomato, onion | hand-cut fries

GRILLED SALMON PITA

feta, tzatziki, chopped Greek salad

FRESH CATCH FISH + CHIPS

tarragon tartar sauce | hand-cut malt-vinegar fries

30-DAY AGED PRIME NY STRIP

(+10 supplement)

8oz pub-cut Prime NY Strip | hand-cut fries

DESSERT

AKB Dessert Tasting

BEVERAGES

JUICES

FRESHLY SQUEEZED

Orange	7 oz	4.5		16 oz	9
Grapefruit	7 oz	4.5		16 oz	9

ORGANIC

Banana Date Cashewmilk Smoothie, Forager	6
Strawberry Banana Cashewmilk Smoothie, Forager	6
Coconut, Harmless Harvest	4
Pineapple Power, Blueprint	6
Beet Blast, Blueprint	6
Kale It Up, Blueprint	6
Lime Kick, Blueprint	6

COFFEE

Gourmet Roast	2.5	Cappuccino	4
'Cold Brew'	3	Latte	4
Organic French Press	3.5	Macchiato	3
Espresso	1.5/3		

RISHI TEA

Earl Grey	3	caffeine free	
English Breakfast	3	Peppermint	3
Jade Cloud Green	3	Chamomile Blossom	3
Sencha	4	Hibiscus Berry	3
Matcha Super Green	3	Turmeric Ginger	3
Masala Chai	3	Greek Mountain Tea	3

COOLERS

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

TWO MORE WAYS TO SERVE YOU

MODERN PUB/CAFE

Tuesday - Saturday starting at 9am
 Breakfast served until 4pm
 Innovative Pub menu available from lunch - end of day
 Full bar available

DINNER EXPERIENCE

Wednesdays - Saturdays beginning at 5pm
 Reservations encouraged + appreciated
 3-5 course tasting menu thoughtfully constructed
 by our culinary staff
 Full bar, including an extensive wine collection available



www.americanakitchenandbar.com

revised: 09.19.20

SPECIALTY COCKTAILS

AKB Bloody Mary **	11
Tito's vodka, AKB roasted tomato mix	
AKB Mimosa **	11
Lunetta prosecco (187ml), freshly squeezed orange juice	
AKG Bellini **	12
Lunetta prosecco (187ml), peachtree schnapps	
Old Fashioned	15
Bulleit rye, Angostura bitters, simple syrup, luxardo cherry, orange	
Aperol Spritz	14
Aperol, Lunetta prosecco, orange slice	
Mochatini	12
Tito's vodka, Kahlua, espresso, godiva liquor, chocolate	
Orange Sunshine	12
Tito's vodka, Cointreau, fresh squeezed orange juice	
Lavender Martini	14
Beefeater gin, Cointreau, grapefruit juice, lime juice	
Peach Bourbon Windsor	13
Bulleit bourbon, house-made lemonade, iced tea, muddled peaches	
Elderflower Margarita	13
Milagro silver tequila, lime juice, elderflower liqueur, triple sec	

** AKB Brunch Favorite

SPARKLING

1010 Lunetta Prosecco [n.v.]	10
Italy 187ml	
1040 Prosecco, Lunetta Rose [n.v.]	10
Italy 187ml	
1190 Moët & Chandon [n.v.]	19
France 187ml	
1125 Roederer Estate 'Brut' [n.v.]	26
California 375ml	
1170 Laurent-Perrier 'Brut La Cuvee' [n.v.]	44
France 375ml	
1175 Delamotte 'Brut' [n.v.]	45
France 375ml	
1180 Taittinger, 'Brut La Francaise' [n.v.]	60
France 375ml	
1025 Prosecco Le Colture 'Brut Fagher' [n.v.]	28
Italy 750ml	
1080 2011 Ferrari 'Perle'	67
Italy 750ml	
1140 Roederer Estate 'Brut' [n.v.]	48
California 750ml	
1160 Ca' del Bosco 'Cuvee Prestige' [n.v.]	60
Italy 750ml	
1165 Laurent Perrachon Cremant de Bourgogne [n.v.]	35
France 750ml	
1200 Taittinger, Brut Cuvée Prestige Blanc [n.v.]	65
France 750ml	
1210 Gossett, 'Brut Excellence' [n.v.]	65
France 750ml	

BEER ON TAP

	12oz		22oz
Allagash White	5		9
Brooklyn Lager	5		9
Brooklyn BelAir Sour	5		9
Dogfish Head 60 Minute IPA	5		9
Double Nickel	5		9
Heineken	5		9
Kronenbourg 1664	5		9
Lady 8	5		9
Lagunitas	5		9
Michelob Ultra	5		9
Stone IPA	5		9
Kane Head High	7		11
Kane Sneakbox	7		11
Jefferson's Golden Ale	7		11
Chimay Tripel	16		22

We have an extensive collection of fine wines available both by the glass and by the bottle.