

AMERICANA

— KITCHEN & BAR —

359 US HWY 130
EAST WINDSOR, NJ 08520
609.448.4477

PATIO DINING AVAILABLE
SOCIAL DISTANCED SEATING
SAFE SERVICE
FRESHLY MADE CUISINE

FREE WIFI SERVICE
Network name: *Americana*

MODERN PUB/CAFE

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

SUNDAY BRUNCH EXPERIENCE

Available Sundays 9am - 4pm
Reservations encouraged + appreciated
3 Course Brunch:
Sumptuous house - made pastries
Entrees from "Benedicts" to prime steaks
Dessert

DINNER EXPERIENCE

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

PLACE A FUTURE RESERVATION:



rev. September 9, 2020

BEVERAGES

FRESHLY SQUEEZED

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

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

side Nueske's bacon	5 GF
side sausage or turkey sausage	5 GF
side corned beef hash	6 GF
side hash browned potatoes	4 GF W
side two hard boiled eggs	4 GF
side freshly cut fruit	5 GF
side Greek yogurt parfait	6 V
side avocado toast	6 V
side steel-cut oatmeal	5 V
croissant	3 V
everything croissant	3.5 V
strawberry cheese croissant	3.5 V
cheese danish	3.5 V
apple danish	3.5 V
blueberry cheese croissant	3.5 V

JUICES

COOLERS

BREAKFAST SIDES

BREAKFAST

served tue - sat from 9am - 4pm

Eggs Benedict 12 | GF+
triple-cut bacon, hollandaise, hashbrowns | English muffin

Corned Beef Hash + Eggs 12 | GF+
roasted tomato | artisan toast

Huevos Rancheros 10 | GF
eggs up, tortilla, refried beans, cooked salsa, avocado, cilantro, queso fresco

Poached Eggs Florentine 10 | GF+
multigrain toast, creamed spinach, feta cheese | fresh cut fruit salad

2 Cage-free Eggs 7 | GF+
hashbrowns | artisan toast
add Nueske bacon +5
add sausage, ham, pork roll or turkey sausage +4

Frittata Mediterranean 10 | GF+
Kalamata olives, feta, onions, roasted peppers, Parmesan | roasted tomato | artisan toast

Forest Omelet 10 | GF+
shiitake-porcini mushroom ragout, cheddar, chives | roasted tomato | artisan toast

Build Your Own Omelet, choose three: 10 | GF+
smoked salmon, ham, sausage, Nueske's bacon, peppers, mushrooms, spinach, broccoli, tomato, olives, feta, cheddar, mozzarella, Parmesan | roasted tomato | artisan toast
each additional item (over 3) +2

Fresh Buttermilk Pancakes 7 | V+
Vermont maple syrup, Wisconsin butter
add two eggs +4
add Nueske bacon +5
add sausage, ham, pork roll or turkey sausage +4
add strawberries + bananas +4
add blueberries +3
add chocolate chips +1

French Toast 7 | V+
Vermont maple syrup, Wisconsin butter
add two eggs +4
add Nueske bacon +5
add sausage, ham, pork roll or turkey sausage +4
add strawberries + bananas +4
add blueberries +3
add chocolate chips +1

Smoked Salmon Deluxe 15
cream cheese, smoked salmon, tomato, onion, olives, toasted boule

COFFEE/TEA

RISHI TEA	Earl Grey	3	caffeine free
	English Breakfast	3	Peppermint
	Jade Cloud Green	3	Chamomile Blossom
	Sencha	4	Hibiscus Berry
COFFEE	Matcha Super Green	3	Turmeric Ginger
	Masala Chai	3	Greek Mountain Tea
	Gourmet Roast	2.5	Cappuccino
'Cold Brew'	3	Latte	
Organic French Press	3.5	Macchiato	
Espresso	1.5/3		

AKB PUB MENU DESSERTS

Chocolate Ganache Truffle Cake 6 V
truffle ganache, blood orange coulis

Carrot Cake 5 V
cinnamon cake, roasted pecan, cream cheese icing, ginger custard

Strawberry Mango Pavlova 6 V GF
meringue, Mascarpone cream, strawberry, mango, passion fruit

Fresh Blueberry Cobbler 5 V
lemon scented crème fraiche

Key West Lime Pie 5 V
classically prepared, whipped cream, blackberry puree

Stone Fruit Tart 7 V
frangipane, peach, black plum, bing cherry, orange curd

FREE WIFI SERVICE
Network name: *Americana*

VISIT OUR WEBSITE:

www.americanakitchenandbar.com

FOLLOW US ON
FACEBOOK + INSTAGRAM:



SHARE PLATES

SHARES + SALADS

served tue – sat from 11:30am – 9pm

Deviled Eggs smoked salmon, everything spice	7 GF
Grilled Shishito Peppers wood-fired shishito, Maldon salt	7 VV
Feta Cheese + Garlic Fries hand-cut, parsley	7 GF V VV+
Hummus + Grilled Pita hummus, marinated olives	7 V
Cauliflower 65 65 spice batter, onion, lemon	12 VV
Shrimp Cocktail (3ea) chilled shrimp, AKB cocktail sauce	9 GF V VV+
Housemade Guacamole tortilla chips, jalapeño, radish	9 VV
Burrata + Boule watermelon, fennel, tomato	12 V
Grilled Halloumi Cheese apple, strawberry, cucumber salad	12 GF+ V
Cheese Board cheese pair, traditional accompaniments	15 V
Smoked Salmon Appetizer grapefruit, avocado, beet, arugula	14
Salt + Vinegar Chicken Crisp blue cheese dressing	12
Thick-cut Smoked Bacon agave-jalapeno glaze	12 GF
Beet Salad red, golden, herb citrus dressing, pistachio	11 GF VV
Americana Kale Caesar Salad kale, celery, grilled bread, Parmesan	11 GF+
Butter Lettuce Salad cashew, apple, feta, scallion, sesame honey-mustard	11 GF V VV+
Greek Village Salad tomato, cucumber, feta, olive, red onion, pepper, caper	12 GF V VV+
Hawaiian Poke Bowl tuna, sushi rice, cucumber, avocado, edamame, quinoa	18 GF
Kitchen Salad Asian pear, apple, pecan, fried goat cheese	12 GF+ V VV+
Avocado Toast Supreme chili flake, potato, green bean, olive, crispy poached egg	12 GF+ V
Grain Bowl farro, quinoa, chickpea, black bean, queso fresco, cilantro	11 V VV+

ADD PROTEIN TO ANY SALAD
 add grilled salmon +9
 add three chilled shrimp +9
 add grilled chicken +7

SALADS

GASTROPUB MENU

served tue – sat from 11:30am – 9pm

Pot of Mussels + Fries artichoke, fennel, garlic, white wine hand-cut fries	17 GF+
Grilled Salmon Pita feta, tzatziki, rice, chopped Greek salad	19
Fresh Catch Fish + Chips tarragon tartar sauce hand-cut malt-vinegar fries	19
Vegetable Kebab broccoli, pepper, cauliflower, paneer, tandoori sauce, mint-tamarind chutney	16 V
Chicken Pub Pie cheddar crust spring salad	16 H
Rigatoni Bolognese house-made rigatoni, slowly cooked grass-fed beef, pecorino	18 H
Bangers + Mash onion gravy crispy onion	16

30 Day Dry-Aged Steak Frites wood-grilled 8oz pub-cut Prime NY Strip hand-cut fries	29 GF
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Grilled Cheddar + Goat Cheese Sandwich aged cheddar, goat cheese, spinach tomato, garlic butter, avocado hand-cut fries	15 V
Kathi Roll paneer, pepper, onion, tomato, parata, mint chutney	15 V

Croque Monsieur Black Forest ham, Gruyere, onion, multigrain spring salad	16
Roasted Turkey Sandwich apple, watercress, cheddar, dijonnaise hand-cut fries	16
Crispy Fried Chicken Sandwich harvest slaw, chipotle mayo hand-cut fries	16 H
18-hour Corned Beef Reuben sauerkraut, Swiss, Russian dressing, grilled rye hand-cut fries	18

Lamb Burger + Fries watercress, roasted tomato, feta, tzatziki hand-cut fries	18 H
Grass-Fed Beef Burger + Fries cheddar, lettuce, tomato, onion hand-cut fries	16 H

green beans almondine	6 GF VV
hand-cut fries	6 GF VV
mashed potatoes	6 GF V

fresh, bone-broth soups available

DIETARY GUIDELINES

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

ENTRÉES

SANDWICHES

SIDES

BAR MENU

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

SPARKLING WINES

Old Fashioned
Bulleit rye, Angostura bitters, simple syrup, luxardo cherry, orange peel

Aperol Spritz
Aperol, Lunetta prosecco, orange slice

Mochatini
Tito's vodka, Kahlua, espresso, Godiva liquor, chocolate syrup

Orange Sunshine
Tito's vodka, Cointreau, fresh squeezed orange juice

Lavender Martini
Beefeater gin, Cointreau, fresh grapefruit juice, lime juice

Peach Bourbon Windsor
Bulleit bourbon, house-made lemonade, iced tea, muddled peaches

Elderflower Margarita
Milagro tequila, lime juice, Elderflower liqueur, triple sec

AKB Bloody Mary
Tito's vodka, AKB roasted tomato mix

AKB Mimosa
Lunetta prosecco (187ml), freshly squeezed orange juice

AKB Bellini
Lunetta prosecco (187ml), peach puree

SIGNATURE COCKTAILS

WHITE WINES

1300 2018 Chan de Rosas, 'Cuvée Especial' Albariño	10
1425 2015 MacRostie, 'Sonoma Coast' Chardonnay (375ml)	21
1690 2016 Alsace, Kuentz-Bas Riesling	10
1691 2017 Domaine Damien Martin Chardonnay	9
1695 2018 Domaine Bernard Defaix Petit Chablis	12
2120 2018 Regalato, Pinot Grigio	8
2130 2018 Jermann, Pinot Grigio	14
2401 2018 Peter Yealands, Sauvignon Blanc	8
2700 2016 Bodegas A Portela, 'Beade Primacia-Treixadura' Ribeiro	9

ROSE WINES

3000 2018 Domaine La Suffrene, Bandol Rosé	9
3030 2018 Figuiere 'Le Saint Andre' Rose	8
3040 2017 Riecine, 'Sangiovese' Rosé Toscano	10

RED WINES

4020 2016 Château Larroque	9
4400 2017 DAOU Vineyards, "Pessimist" Red Blend	10
5020 2016 Astrid, Cabernet Sauvignon	10
5900 2016 Cepas de Familia, Malbec	8
6100 2017 Swanson, Merlot	12
6310 2016 Vietti, 'Perbacco' Nebbiolo	12
6405 2018 Domaine Damien Martin, Pinot Noir	9
7320 2015 Castello di Monsanto, Chianti Classico Riserva	10

DESSERT WINES

9000 2018 Saracco, Moscato d'Asti	8
9040 2013 Château Suduiraut, 'Lions de Suduiraut' Sauternes	12
9140 2012 Dow's, Late Bottled Vintage Port	9
9150 n.v. Taylor-Fladgate 20 Year Old Tawny Port	16

WINES BY THE GLASS

<p>We have an extensive collection of fine wines available by the bottle. Please see our online ordering platform for list.</p>
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DRAFT BEER

	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
Riverhorse IPA	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