

COFFEE/TEA

RISHI TEA	Earl Grey	3	<i>caffeine free</i>	
	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	
COFFEE	Gourmet Roast	2.5	Cappuccino	4
	'Cold Brew'	4	Latte	4
	French Press	3.5/5	Macchiato	3
	Espresso	1.5/3		

AKB PUB MENU DESSERTS

Chocolate Ganache Truffle Cake	6 VG
truffle ganache, blood orange coulis	
Carrot Cake	5 VG
cinnamon cake, roasted pecan, cream cheese icing, ginger custard	
Strawberry Mango Pavlova	6 VG GF
meringue, Mascarpone cream, strawberry, mango, passion fruit	
Fresh Blueberry Cobbler	5 VG
lemon scented crème fraiche	
Warm Granny Smith Apple Galette	5
Tahitian vanilla anglaise, puff pastry	
Spiced Burgundy Poached Pear	5
mascarpone cream, candied walnuts, cinnamon shortbread	

FREE WIFI SERVICE
Network name: *Americana*

VISIT OUR WEBSITE:

www.americanakitchenandbar.com

FOLLOW US ON
FACEBOOK + INSTAGRAM:



BREAKFAST

served weekdays + saturday 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 VG+
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 VG+
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	
Uttapam (Vegetable Pancakes)	12 VV GF+
tomatoes, onion, chilies, capsicum and coriander grated carrots and beets. served with sambar	
Smoked Salmon Deluxe	15
cream cheese, smoked salmon, tomato, onion, olives, toasted boule	

DIETARY GUIDELINES

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

BEVERAGES

FRESHLY SQUEEZED

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

JUICES

ORGANIC

Banana Date Cashewmilk Smoothie, Forager	6
Strawberry Banana Cashewmilk Smoothie, Forager	6
Coconut, Harmless Harvest	4

Freshly Brewed Green Tea with Ginger and Honey, Rishi	3
Freshly Brewed Black Tea, Rishi	3
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

COOLERS

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 VV
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

BREAKFAST SIDES

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

Weekdays + Saturday starting at 9am
Breakfast served until 4pm
Innovative Pub menu available all 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

PLACE A FUTURE RESERVATION:



rev. January 7, 2021

SHARES + SALADS

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 VG VV+
Hummus + Grilled Pita hummus, marinated olives	7 VG
Cauliflower 65 65 spice batter, onion, lemon	12 VV
Shrimp Cocktail (3ea) chilled shrimp, AKB cocktail sauce	9 GF
Housemade Guacamole tortilla chips, jalapeño, radish	9 VV
Grilled Halloumi Cheese apple, strawberry, cucumber salad	12 GF+ V
‘Romeo + Juliet’ Cheese Board cheese pair, traditional accompaniments	12
Smoked Salmon Appetizer grapefruit, avocado, beet, arugula, garlic-chili olive oil	14
Salt + Vinegar Chicken Crisp blue cheese dressing	12
Thick-cut Smoked Bacon agave-jalapeno glaze	12 GF
Artisan Flatbread fig, prosciutto, strachiatella, arugula	15 VG+
St. Louis Sticky Ribs sweet soy glaze, scallions, sesame seeds	16 GF

Beet Salad red, golden, herb citrus dressing, pistachio	11 GF VV
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Americana Kale Caesar Salad kale, celery, grilled bread, Parmesan	11 GF+
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Butter Lettuce Salad cashew, apple, feta, scallion, sesame honey-mustard	11 GF VG VV+
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Greek Village Salad tomato, cucumber, feta, olive, red onion, pepper, caper	12 GF VG VV+
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Hawaiian Poke Bowl tuna, sushi rice, cucumber, avocado, edamame, quinoa	18 GF
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Kitchen Salad Asian pear, apple, pecan, fried goat cheese	12 GF+ VG VV+
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Avocado Toast Supreme chili flake, potato, green bean, olive, crispy poached egg	12 GF+ VG
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Grain Bowl farro, quinoa, chickpea, black bean, queso fresco, cilantro	11 V VV+
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ADD PROTEIN TO ANY SALAD

add grilled salmon OR three chilled shrimp +9
add grilled chicken +7

GASTROPUB MENU

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 VG
Kathi Roll paneer, pepper, onion, tomato, parata, mint chutney	15 VG
Slow Roasted Turkey Dinner mashed potatoes, roasted root veggies, turkey gravy	21
John’s Jerk Chicken chicken, rice, black beans, pineapple chutney	19
Rigatoni Bolognese house-made rigatoni, slowly cooked grass-fed beef, pecorino	18 HL
Carolina Pulled Pork smoked pork, brasied kale, johnny cake, BBQ sauce	18
Bangers + Mash onion gravy crispy onion	16
Red Wine Braised Short Ribs roasted root vegetables, braising jus	27
30 Day Dry-Aged Steak Frites wood-grilled 8oz pub-cut Prime NY Strip hand-cut fries	29 GF

Grilled Cheddar + Goat Cheese Sandwich aged cheddar, goat cheese, spinach tomato, garlic butter, avocado hand-cut fries	15 VG
Croque Monsieur Black Forest ham, Gruyere, onion, multigrain spring salad	16
Roasted Turkey Sandwich apple, watercress, cheddar, dijonaise hand-cut fries	16
Crispy Fried Chicken Sandwich harvest slaw, chipotle mayo hand-cut fries	16 HL
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 HL
Grass-Fed Beef Burger + Fries cheddar, lettuce, tomato, onion hand-cut fries	16 HL

asparagus	7 GF VV
broccoli rabe	7 GF VV
green beans almondine	6 GF VV
hand-cut fries	6 GF VV
mashed potatoes	6 GF VG
creamed spinach	7
homemade rigatoni	7

fresh, bone-broth soups available

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 ‘Cuvee Prestige’ [n.v.] Italy 750ml	60
1165 Laurent Perrachon Cremant de Bourgogne [n.v.] France 750ml	35

SPARKLING WINES

AKB Sidecar Metaxa brandy, fresh squeezed lemon juice, triple sec, orange bitters, orange twist	14
Spiced Apple Cider Captain Morgan, ginger syrup, hot apple syrup, nutmeg and cinnamon garnish	10
My Jam Milagro tequila, Chambord, fresh squeezed orange and lemon juices	13
Peach Windsor Lunetta Rosé (187ml), Cucumber, Apricot, Simple Syrup	13
Velvet Old Fashioned smoked Woodford Reserve, cherry bitters, orange twist and Luxardo garnish	15
Pom Collins Hendrick’s Gin, pomegranate liquor, house-made lemonade, mint, lemon garnish	14
Love At First Sight Tito’s, lavender syrup, fresh squeezed lemon juice, sparkling rose, lavender sprig garnish	12
Mochatini Tito’s Vodka, Kahlua, espresso, godiva liquor, chocolate	12
Elderflower Margarita Milagro Silver Tequila, lime juice, Elderflower Liqueur, triple sec	13
Orange Sunshine Tito’s Vodka, Cointreau, fresh squeezed orange juice	12
Lavender Martini Beefeater Gin, Cointreau, Grapefruit Juice, Lime Juice	14
AKB Bloody Mary Tito’s Vodka, AKB Roasted Tomato recipe	11
AKB Mimosa Lunetta Prosecco (187ml), Freshly squeezed Orange Juice	11
AKB Bellini Lunetta prosecco (187ml), peach puree	12

SIGNATURE COCKTAILS

WHITE WINES

1310 2019 Bodegas Laureatus, ‘Rias Baixas’ 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, Ribeiro	9

ROSE WINES

3000 2018 Domaine La Suffrene, Bandol Rosé	9
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	13
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

We have an extensive collection of fine wines available by the bottle. Please see our online ordering platform for list.

DRAFT BEER

	12oz 22oz
Allagash White	5 9
Brooklyn Lager	5 9
Bell’s Lager of the Lakes	5 9
Dogfish Head 60 Minute IPA	5 9
Heineken	5 9
Kronenbourg 1664	5 9
Forgotten Boardwalk Lady 8	5 10
Forgotten Boardwalk Gravity Rd	13 17
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

SHARE PLATES

SALADS