

COFFEE/TEA

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|------------------|--------------------|--------------------|----------------------|---|
| 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

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| 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

| | |
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| 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

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

JUICES

ORGANIC

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

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| 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

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| 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. February 17, 2021

SHARES + SALADS

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| 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 |

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| 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

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| 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 |

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| 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 |

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| 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

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| 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

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| Bartender’s Choice our rotating craft cocktail | 12 |
| Spiced Apple Cider Captain Morgan, ginger syrup, hot apple syrup, nutmeg and cinnamon garnish | 10 |

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| My Jam Milagro tequila, Chambord, fresh squeezed orange and lemon juices | 13 |
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| Velvet Old Fashioned smoked Woodford Reserve, cherry bitters, orange twist and Luxardo garnish | 15 |
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| Pom Collins Hendrick’s Gin, pomegranate liquor, house-made lemon-ade, mint, lemon garnish | 14 |
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| Love At First Sight Tito’s, lavender syrup, fresh squeezed lemon juice, sparkling rose, lavender sprig garnish | 12 |
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| Mochatini Tito’s Vodka, Kahlua, espresso, godiva liquor, chocolate | 12 |
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| Elderflower Margarita Milagro Silver Tequila, lime juice, Elderflower Liqueur, triple sec | 13 |
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| Lavender Martini Beefeater Gin, Cointreau, Grapefruit Juice, Lime Juice | 14 |
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| AKB Bloody Mary Tito’s Vodka, AKB Roasted Tomato recipe | 11 |
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| AKB Mimosa Lunetta Prosecco (187ml), Freshly squeezed Orange Juice | 11 |
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| AKB Bellini Lunetta prosecco (187ml), peach puree | 12 |
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SIGNATURE COCKTAILS

WHITE WINES

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| 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

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| 3000 2018 Domaine La Suffrene, Bandol Rosé | 9 |
| 3040 2017 Riecine, ‘Sangiovese’ Rosé Toscano | 10 |

RED WINES

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| 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

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| 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

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|--------------------------------|-------------|
| | 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