

~ FOR THE TABLE ~

GUACAMOLE 16/25
Crispy Tortillas, Salsa Rojo y Verde

TO START

CRAB & AVOCADO TOAST 21
Pepitas, Sunflower Sprouts, Radish, Finger Lime, Fresno Chilies

HUEVOS DE DIABLO 10
Latin Style Deviled Eggs On Toast

CHICKEN EMPANADAS 16
Poblano Chili, Chihuahua Cheese, Potatoes

TUNA TARTARE 21
Avocado, Chipotle Aioli, Sweet Soy, Tapioca Crisps

SALADS & VEGETABLES

SMASHED CUCUMBERS WITH LEMON AND MINT 14
Yogurt, Chili, Pistachios

LITTLE GEM LETTUCE 16
Parmesan, Spicy Chickpeas, Lemon

BABY ARUGULA SALAD 16
Strawberries, Parmigiano Reggiano, Balsamic, Extra Virgin Olive Oil

LOCAL HEIRLOOM TOMATO-MELON SALAD 18
Mint, Basil, Castelvetrano Olives, Sweet Onion & Piquillo Peppers

BURRATA WITH OLIVE OIL & SEA SALT 19
Baby Beets, Nectarines, Fresno Chili

AVOCADO SQUASH 15
Yuzu Kosho Chimichurri

THE AMERICANO

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

ENTRÉES

PAN ROASTED SALMON 29
Avocado, Spring Onion Couscous, Grapefruit

OLIVE OIL POACHED COD 35
Piperade, Potato Brandade

BARNEGAT SCALLOPS ALA PLANCHA 34
Corn Salsa, Poblanos, Lime

GRILLED ORGANIC 1/2 CHICKEN 27
Garlic, Rocoto, Oregano, Shallots

AMERICANO BURGER 23
Manchego, Harissa, Bacon-Onion Jam

DRY AGED DUCK BREAST 38
Gooseberries, Padron Pepper, Humitas

GRILLED CREEKSTONE FARMS SKIRT STEAK 34
Spring Onions, Chimichurri

ADDITIONS

BROCCOLI RABE 12
Garlic, Olive Oil

WILD MUSHROOMS 14
Shallots, Parsley

CRISPY FINGERLING POTATOES 12
Smoked Paprika, Garlic, Rosemary

ROASTED SWEET POTATOES 9
Chili, Olive Oil, Sea Salt

BRUSSELS SPROUTS 12
Neonata

CHAUFA 14
Duck, Green Onion, Egg

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