

KITCHEN

AMERICAN GRILL



www.kitchenamericangrill.com

WHITE & ROSE WINE

Mionetto Prosecco, Treviso, IT	11/40	Oyster Bay Sauvignon Blanc, Marlbourough, N.Z.	11/40
Whispering Angel (Rose), Cotes du Provence, FR	16/60	La Crema Chardonnay, Monterey, CA	13/48
Frattoria Sardi (Rose), Tuscany, IT <i>organic</i>	14/52	Sonoma Cutrer Chardonnay	
Lageder “Terra Alpina” Pinot Grigio, Dolomiti, IT <i>organic</i>	12/44	“Russian River Ranches”, Sonoma Coast, CA	15/52
Santa Margarita Pinot Grigio, Alto Adige, IT	18/68	Tomasello Cranberry Moscato, NJ	9/30
		White Sangria	10/38

RED WINE

Saget “La Petite Perriere” Pinot Noir, FR	10/36	Portillo Malbec, Mendoza, AR	11/40
Boen Pinot Noir, Tri-Appellation, CA	15/56	Federalist Cabernet Sauvignon, Lodi, CA	10/40
Delas Cotes du Rhone, Rhone Valley, FR <i>red blend</i>	12/44	Daou Cabernet Sauvignon, Paso Robles, CA	15/56
Esparao Colheita, Alentejano, PT <i>organic, red blend</i>	9/32	Quilt Cabernet Sauvignon, Napa Valley, CA	20/76
Rocca delle Macie Chianti Classico, Tuscany, IT	13/48	Red Sangria	10/38
Conte Brandolini Merlot “Stomo”, Friuli, IT <i>organic</i>	11/40		

BEERS

ASK YOUR SERVER FOR A COMPLETE SELECTION OF OUR ROTATING CRAFT BEERS ON TAP

BEER FLIGHT CHOICE OF 4 (5 oz. Glasses) CRAFT BEERS ON TAP 13

DOMESTIC BOTTLES 6

Budweiser	Samuel Adams
Coors Light	Yuengling
Bud Light	Blue Moon

IMPORTED BOTTLES 8

Stella Artois	Modelo
Corona	Heineken 00 (Non-Alcoholic)
Amstel Light	Peroni

COCKTAILS

KITCHEN KOOLER

Grey Goose L’Orange Vodka—Muddled Orange—St. Germain—Proseco
Club Soda—Orange Citrus Popsicle 16

SPICY BLOOD ORANGE MARGARITA

Tequila—Muddled Jalapeños—Blood Orange Puree
Lime Juice—Triple Sec—Agave Syrup 14

PEANUT BUTTER CHOCOLATE CUP ESPRESSO MARTINI

Screwball Peanut Butter Infused Whiskey
Crème de Cacao—Espresso Coffee 16

DRUNKIN PUMPKIN

Captain Morgan Spiced Rum—Bailey’s Irish Cream
Pumpkin Syrup—on the rocks 14

JERSEY CRAN-CHERRY SPRITZ

Tomasello Cranberry Moscato—Melick’s Tart Cherry Cider—Club Soda 13

WHITE FIG COSMO

Figenza Fig Infused Vodka—St. Germain—White Cranberry Juice
Triple Sec—Lime Juice 16

THE KAG NEW FASHIONED

Blood Orange Infused Bourbon—Bitters—Orange Slice—Cherry 14

VERMONT OLD FASHIONED

Bulleit Bourbon—Vermont Maple Syrup—Muddled Orange
Cherry—Bitters—Maple Candied Applewood Smoked Bacon 18

GINGER PEAR MULE

Misunderstood Ginger Infused Whiskey—Pear Puree
Lime Juice—Ginger Beer 16

SALTED CARAMEL HOT COFFEE

Stoli Salted Caramel Vodka—Fresh Brewed Hot Coffee
Whipped Cream—Caramel Syrup 13

CLASSIC LIME MARGARITA PITCHER 44

MOCKTAILS

(Non-Alcoholic)

VENETIAN SUNSET

Mionetto Aperitivo Alcohol Free Bittersweet Orange Citrus Botanical
Tonic Water—Orange Slice 10

PEAR-FECT MULE

Pear Puree—White Cranberry Juice—Lime Juice—Ginger Beer 9

ORANGE-U-CRUSHING IT

Blood Orange Puree—Orange Juice—Lime Juice—Club Soda 8

STARTERS

BREAD BASKET

artisan baked rolls—ranch herb butter 8

HUMMUS PLATTER

roasted red pepper—basil pesto—olive tapenade—grilled pita bread 17

MEATBALLS

all beef—marinara sauce—**Lebanon Cheese Co.** ricotta cheese
hot honey—garlic baguettes 24

CALAMARI

golden light—hot cherry peppers—sweet chili dipping sauce 18

PULLED PORK NACHOS

pulled pork—cheese sauce—corn & black bean salsa
guacamole—sour cream 22

GIANT PRETZEL

beer cheese sauce—spicy mustard 15

PIEROGIES

potato cheddar stuffed—caramelized onions—sour cream 17

MIXED SAUSAGE GRILL

grilled kielbasa—bratwurst—pretzel bites—mustard—beer cheese sauce 21

JUMBO CHICKEN WINGS

char grilled—naked—celery & blue cheese dressing
choice of BBQ, Buffalo or bourbon glaze 8pc for 18 16pc for 30

ARTISAN FLATBREAD

feta cheese spread—shaved brussel sprout kale blend—craisins
bacon—feta crumbles—hot honey balsamic drizzle 20

BOOM-BOOM CAULIFLOWER

firecracker battered—ranch dressing—boom-boom sauce 16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SOUPS & SALADS

ROASTED TOMATO-RED PEPPER BISQUE

velvety smooth—croutons—EVOO drizzle 12

HOUSE

mixed greens—tomatoes—cucumber—red onion—carrots—croutons
balsamic vinaigrette Entree 14 Starter 10

KITCHEN CHOPPED

mixed greens—tomatoes—bacon—blue cheese—roasted corn—red onion
guacamole—lime vinaigrette 16

FRENCH ONION SOUP

caramelized onions—rich beef stock—gratinéed Gruyere cheese baguette 14

CAESAR

hearts of baby romaine—shaved parmesan—croutons—Caesar dressing
Entree 14 Starter 10

KALE & BEET

ancient grains—shaved brussels sprouts & kale blend—beets—goat cheese
black beans—sweet potato—lime vinaigrette 16

ATHENIAN WEDGE SALAD

Romaine wedge—tomatoes—cucumbers—onions—Kalamata olives
Greek feta cheese—oregano—whipped feta dressing 16

ADD A PROTEIN TO ANY SALAD

GRILLED CHICKEN BREAST 9

GRILLED ATLANTIC SALMON 16

GRILLED SLICED STEAK 18

BUFFALO OR PLAIN CHICKEN
FRITTERS 9

GRILLED SHRIMP 12

GRILLED BLACKENED OR PLAIN
FILET OF GROUPER 20

SPINACH PARMESAN CRAB CAKES (2) 15

CRAFT BURGERS & SANDWICHES

Served with Brewhouse Fries

KITCHEN SIGNATURE BURGER

char grilled—steakhouse blend—white cheddar—bacon
bourbon BBQ sauce—brioche roll 22

FARMHOUSE BURGER

char grilled—steakhouse blend—grilled mushrooms—Gruyere cheese
caramelized onions—brioche roll 21

TURKEY BURGER

tomato—red onion—Swiss cheese—mixed greens—KAG sauce—brioche roll 18

BLACK BEAN BURGER

guacamole—tomato—lettuce—red onion—brioche roll 17

TACOS

red cabbage slaw—Monterey Jack cheese—white corn tortillas—cilantro—chipotle aioli
shrimp 22 short rib 24 chicken 22 pulled pork 22

SPICY CRAB CAKE TANGLER

spinach parmesan crab cakes—chipotle aioli—lettuce—tomatoes
crisp onion tanglers—brioche roll 24

GROWN-UP GRILLED CHEESE

Fontina—white cheddar—Gruyere cheese—Texas toast
roasted tomato & red pepper bisque soup for dipping 18
add tomato +2 bacon +4 pulled pork +9

GROUPER RUEBEN

filet of grouper—apple cider braised kraut
Thousand Island dressing—Swiss cheese—grilled marbled rye 24

RANCH WRANGLER

grilled chicken breast—lettuce—tomato—onion rings—ranch mayo—brioche roll 19
add cheese +2 bacon +4

HOT HONEY CRISPY CHICKEN SANDWICH

crisp fritters—hot honey—house slaw—Swiss cheese—pickles
KAG sauce—brioche roll 19

VEGGIE HUMMUS WRAP

mixed greens—tomato—onion—cucumber—ancient grains—black beans
sweet potato—balsamic dressing—hummus—sun dried tomato tortilla 18

PRIME STEAK DIP

sliced steak—Gruyere cheese—horseradish cream sauce—artisan baguette
au jus for dipping 26
add caramelized onions +3 grilled mushrooms +3

ENTREES

GRIGGSTOWN FARMS BRICKHOUSE CHICKEN

local all natural—whipped potatoes—seasonal vegetable 33

BRAISED BEEF SHORT RIB

red wine demi glace—seasonal vegetable
whipped potatoes 39

DRUNKEN SEAFOOD PASTA

New Zealand jumbo Greenshell Mussels—shrimp—clams
garlic—white wine—linguini 36

FARMERS LASAGNA

Lebanon Cheese Co. ricotta cheese—eggplant—zucchini—yellow & red peppers—mozzarella cheese—sweet basil marinara—layered pasta sheets 29

STEAK FRITES

char grilled—sliced steak—blue cheese butter—brewhouse fries 48

PAN SEARED ATLANTIC SALMON

sauteed greens—roasted potatoes 34

GROUPER & SHRIMP ROMA

wild caught pan seared—shrimp—green olives—capers—onions
garlic plum tomato sauce—freshly made pappardelle 42

SHORT RIB RAGU

braised short rib—fresh made pappardelle pasta
shaved asiago parmesan blend 38

PREMIUM RESERVE PORK CHOP

mushroom demi—truffle whipped potatoes 38

BBQ BABY BACK RIBS

slow cooked-fall off the bone—cavatappi pasta & cheese (mac & cheese) 40

STEAK

(Ask server for selection of the day) market price

SIDES

TRUFFLE WHIPPED POTATOES 10

BREWHOUSE FRIES 8

SEASONAL VEGETABLE 10

SWEET POTATO FRIES 8

WHIPPED POTATOES 8

HOUSE SLAW 8

BROCCOLI RABE 12
(Garlic Olive Oil)

BEER BATTERED ONION RINGS 10

ROASTED POTATOES 8

BAKED CAVATAPPI PASTA & CHEESE (MAC & CHEESE) 15

KIDS

(10 years and under)

GRILLED CHEESE

American cheese—Texas toast
brewhouse fries 12

PENNE PASTA

tomato sauce or butter 12
with (4) Meatballs +4

HOT DOG

all beef—frankfurter roll
brewhouse fries 12

CHICKEN FRITTERS

brewhouse fries 12

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