

BREAKFAST

8 am - 2:30 pm

LUNCH

11 am - 2:30 pm

DINNER

wed - sat 5 - 8 pm



71 LAFAYETTE CIRCLE,
LAFAYETTE, CA 94549
(925) 385.0352

DINNER

dinner wed - sat 5-8 pm

SNACKS FOR SHARING

QUICK ROAST OLIVES	8
AVOCADO TOAST	10
HOMEMADE CHIPS GUACAMOLE & PICO DE GALLO	12
WARM SPINACH & ARTICHOKE DIP W/ HOME- MADE TORTILLA CHIPS	12
SWEET POTATO NACHOS	13
MUSSELS N' FRIES SPICY CILANTRO CREAM SAUCE	13
SECRET SMOKED WINGS*	10
FRIED BREAD N' BUTTER PICKLES*	8
SAUTÉED SPRING VEGGIES*	12
FRIED CALAMARI*	13

*choice of ranch, blue cheese, lemon aioli, chipotle aioli

SIDES ETC...

PARKERHOUSE ROLLS	2
FRIES	5
SWEET POTATO FRIES	6
TRUFFLE FRIES	8
ONION RINGS	8
SAUTÉED SPRING VEGGIES	7
ROASTED BRUSSEL SPROUTS balsamic vinegar and honey	8
SLICED TOMATOES	3
SAUTÉED MUSHROOMS	2
AVOCADO	2
GRILLED ONIONS	2
JALAPEÑOS	2
PICKLES	2

DRINKS _____ 3

COKE	ORANGE
DIET COKE	LEMONADE
SPRITE	ICED TEA
ROOT BEER	ARNOLD PALMER

AMERICAN KITCHEN IS PROUD TO PARTNER WITH LOCAL VENDORS TASTE OF DENMARK, AMPHORA OLIVE OIL, SKYHILL FARMS, HOBBS APPLEWOOD SMOKED MEATS AND DIABLO FOODS.

GREEN CENTER O' PLATE

AK COBB SALAD	14	GAUCHO STEAK	14	SPRING CHOPPED SALAD*	8/12
butter lettuce, free range chicken, egg, avocado, bacon, blue cheese, tomato and derby vinaigrette		SALAD flat iron skirt steak, arugula, tomato, avocado, cotija cheese, pepitas and ancho dressing		romaine, arugula, asparagus, snap peas, english peas, spring onions, feta, pepitas and lemon white balsamic vinaigrette	
CHEF CHARLIE'S	14	AK POWER SALAD*	8/12		
CURRIED CHICKEN SALAD butter lettuce, arugula, grapes, celery, red onion, pumpkin seeds, turmeric and yellow curry		kale, quinoa, strawberry, sunflower, pumpkin and sesame seeds, ricotta and strawberry vinaigrette			

*add chicken breast, steak or shrimp (+) 6/7/8

MIX & MATCH AK SLIDERS

Pick and choose as many or as few as you like

CHICKEN FRIED CHICKEN	5	PULLED PORK	5
simple slaw and lemon aioli		simple slaw and kinder's bbq sauce	
NIMAN RANCH BEEF	5	FISH	
choice of cheese and chipotle aioli		simple slaw and chipotle aioli	

AK CRAFT SANDWICHES

Made with OG breads and served with fries, sweet potato fries or mixed green salad

COWGIRL GRILLED CHEESE	11	B.L.A.T.T.	15	PULLED PORK SANDWICH	15
jack, fontina and sharp cheddar blend on pain de mie		bacon, lettuce, avocado, turkey, tomato, lemon aioli and sour- dough bread		simple slaw, kinder's BBQ sauce and brioche bun	
*add grilled onion, tomato, avocado, bacon or apple +2 each		CUBAN SANDWICH	15	SHRIMP POBOY	16
CHICKEN FRIED CHICKEN	15	niman ham, roasted pork, pickles, fontina, whole brown mustard and soft torpedo roll		fried shrimp, tomato, shredded green cabbage, mayo and soft torpedo roll	
mary's chicken breast, simple slaw, pickles, lemon aioli and brioche bun		CORNED BEEF ON RYE	15	SPRING GODDESS	14
		corned beef, brown mustard and simple slaw		chickpea salad, avocado, cucumber, carrots, sprouts, lettuce and whole-grain bread	
		*add cheese \$2			

MAINS

AK MAC N' CHEESE	10	CLASSIC SHRIMP SCAMPI	20	BLACKENED TILAPIA	24
add bacon +4 ham +4 chicken apple sausage +4 kale +3 grilled onions +2 jalapeño +2 tomatoes +2 mushrooms +3 sun-dried tomatoes +3 goat cheese +3		creamy polenta, butter, tomato, garlic, white wine, parsley and chili flakes		broccolini and wild rice blend	
GRILLED FISH TACOS	16	HOME STYLE MEATLOAF	14	PAN-SEARED CHICKEN BREAST	16
black beans & rice		tomato-brown sugar glaze, mashed red potato and sautéed spring veggies		mushroom sauce, mashed red potato and sautéed spring veggies	
BEER BATTERED SHRIMP TACOS	16	HOUSE SMOKED PORK RIBS	22	AK BURGER #1*	15
black beans & rice		corn and simple slaw		choice of cheese, regular set-up certified angus beef patty or garden veggie	
STEAK AGED NY STRIP	28	STEAK AGED NY STRIP	28	MEXICALI BURGER*	17
mashed red potato, sautéed spring veggies and arugula salsa verde		mashed red potato, sautéed spring veggies and arugula salsa verde		Sourdough bread, white garlic butter & parmesan cheese, lettuce, tomato, chipotle aioli, onion strips, swiss cheese, bacon & avocado	

*served with fries, sweet potato fries or mixed green salad

IN AN EFFORT TO PROVIDE ALL OF OUR CUSTOMERS WITH THE BEST CULINARY EXPERIENCE, WE KINDLY ASK THAT NO MODIFICATIONS OR SUBSTITUTIONS BE REQUESTED