

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

SAUTEED SHISHITO PEPPERS	10
QUICK ROAST OLIVES	8
AVOCADO TOAST	10
HOMEMADE CHIPS GUACAMOLE & PICO DE GALLO	12
WARM SPINACH & ARTICHOKE DIP W/ HOMEMADE TORTILLA CHIPS	12
CHICKEN APPLE SAUSAGE SWEET POTATO NACHOS	13
MUSSELS N' FRIES SPICY CILANTRO CREAM SAUCE	13
ROASTED BRUSSEL SPROUTS <i>add bacon \$2 balsamic vinegar and honey</i>	8
SECRET SMOKED WINGS*	10
FRIED BREAD N' BUTTER PICKLES*	8
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
SAUTÉED AUTUMN VEGGIES	7
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 +1
ROOT BEER	ARNOLD +1
	PALMER

GREEN CENTER O' PLATE

AK COBB SALAD	14	GAUCHO STEAK SALAD	14
butter lettuce, free range chicken, egg, avocado, bacon, blue cheese, tomato and derby vinaigrette		flat iron skirt steak, arugula, tomato, avocado, cotija cheese, pepitas and ancho dressing <i>add grass-fed steak +1</i>	
CHEF CHARLIE'S CURRIED CHICKEN SALAD	14	AK POWER SALAD*	8/12
butter lettuce, arugula, grapes, celery, red onion, pumpkin seeds, turmeric and yellow curry		kale, quinoa, sweet potato, sunflower, pumpkin & sesame seeds, ricotta and pear-pomegranate vinaigrette	

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 (GF +1) and served with fries, sweet potato fries or mixed green salad

COWGIRL GRILLED CHEESE	11	B.L.A.T.T.*	15
jack, fontina and sharp cheddar blend on pain de mie		bacon, lettuce, avocado, turkey, tomato, lemon aioli and sour-dough bread	
CHICKEN FRIED CHICKEN*	15	STEAK SANDWICH*	16
mary's chicken breast, simple slaw, pickles, lemon aioli and brioche bun		flat-iron steak, arugula, tomato, salsa verde and soft torpedo roll <i>grass-fed steak +1</i>	
CORNED BEEF ON RYE*	15	PULLED PORK SANDWICH*	15
corned beef, brown mustard and simple slaw		simple slaw, kinder's BBQ sauce and brioche bun	

**add grilled onion, tomato, avocado, bacon or apple +2 each*

**add cheese \$2*

MAINS

AK MAC N' CHEESE	10	CLASSIC SHRIMP SCAMPI	20
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	
GRILLED FISH TACOS	16	HOME STYLE MEATLOAF	16
black beans & rice		tomato-brown sugar glaze, mashed red potato and sautéed autumn veggies	
BEER BATTERED SHRIMP TACOS	16	HOUSE SMOKED PORK RIBS	22
black beans & rice		corn and simple slaw	
		SPAGHETTI & HOMEMADE MEATBALLS	16
		BLACKENED TILAPIA	24
		broccolini and wild rice blend	

AUTUMN CHOPPED SALAD*	8/12
butter lettuce, arugula, apple, pear, persimmon, celery, pomegranate seeds, parmesan cheese and pear-pomegranate vinaigrette	
<i>*add chicken breast, steak, shrimp or grass-fed steak (+) 6/7/8/8</i>	

TODAY'S SOUP

CHICKEN TORTILLA SOUP	6/8
ROASTED CARROT, GINGER AND COCONUT SOUP	6/8

CUBAN SANDWICH	15
niman ham, roasted pork, pickles, fontina, whole brown mustard and soft torpedo roll	
SHRIMP POBOY	16
fried shrimp, tomato, shredded green cabbage, mayo and soft torpedo roll	
AUTUMN PEAR PANINI	14
goat cheese, pear, arugula, caramelized onions and walnut levan bread	

PAN-SEARED CHICKEN BREAST	16
mushroom sauce, mashed red potato and sautéed autumn veggies	
AK BURGER #1*	15
choice of cheese, regular set-up certified angus beef patty or <i>Beyond Burger</i> patty +1	
MEXICALI BURGER*	17
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*

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

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