



AMERICANA EATERY

# CURBSIDE MENU

If you have ANY FOOD ALLERGIES, PLEASE ALERT us!

## SHAREABLES

<b>MSF SKIN-ON FRIES</b>	hand-cut, house seasoning + garlic aioli	10
<b>PIEROGI DUMPLINGS</b>	Polish dumpling filled w/ farmer's cheese, mashed potatoes + onions	12
<b>CHARRED BRUSSEL SPROUTS</b>	charred w/ Tennessee hot sauce, blue cheese crumbles, pickl'd shallots + prosciutto bits	15
<b>MSF GUACAMOLE</b>	hand pressed w/ cilantro, peppers, red onions, jalapeños + corn chips	mp

## GRAINS + GREENS

*protein adds available; grilled chicken \$6, pulled pork \$6, grilled salmon \$14*

<b>STRAWBERRY-ALMOND SALAD</b>	mix greens, spicy almonds, strawberries, dried apricots + watermelon radishes w/ strawberry vinaigrette	16
<b>SPINACH + BLU SALAD</b>	w/ blue cheese, red onion, candied walnuts + black dried botija olives w/ white balsamic dressing	16
<b>AVOCADO - RICE BOWL</b>	guacamole, cumin-black beans, pineapple-cucumber relish w/ sesame oil, charred jalapeños, pickled onions + wontons	17

## HANDHELDS

*all handhelds served w/ your choice of our house fries + aioli or mixed greens; gluten free buns available for \$2*

<b>BBQ SMOKED PULLED PORK</b>	w/ house bbq + our coleslaw	15
<b>TENNESSEE HOT CHICKEN</b>	battered w/ romaine lettuce + house ranch + crisp smoked bacon on a ciabatta	14
<b>SLOPPY JOEY</b>	smoked pulled pork, ground beef, our house sloppy sauce, fried onions	15
<b>TURKEY 'GUAC' BURGER</b>	wild acres fresh turkey, msf guacamole, roasted tomatoes, charred jalapeños + arugula	16
<b>MSF CHEESY BACON BURGER</b>	angus beef, crispy bacon, lettuce, tomato, red onion + American cheese	15
<b>PHILLY CHEESE STEAK</b>	w/ flank steak, grilled onions, green peppers + our chipotle cheddar cheese sauce	18

## PASTAS

*\*all pasta is hand-made by guido, except gluten-free noodles which are available for an additional \$3*

<b>SALMON PEPPERONCINI</b>	fettuccine aglio e olio, black olive-tomato tapenade + green pepperoncini peppers, parmesan + roasted garlic butter	17
<b>TEQUILA CHICKEN FETTUCCINI</b>	shredded wild acres chicken, smokey flambé tequila w/ soy sauce + cream, roasted jalapeños, red onions, bell peppers + fresh cilantro w/ guido's hand-made fettuccini	17

## MAIN + SIGNATURE - DISHES

<b>TENNESSEE HOT TENDERS</b>	freshly hand batter'd chicken tenders w/ tennessee hot or MSF original w/ mash, gravy + corn	19
<b>CHERMULA FLANK STEAK</b>	citrus marinated, olive + herb orzo w/ msf skin-on fries	29
<b>SUMMER SMOKED SAUSAGES</b>	weekly rotational homemade grilled sausages w/ mashed potatoes, msf pickle'd veggies + skin on fries	26
<b>FRENCH'D CHICKEN</b>	wild acres farm raised chicken breast stuffed w/ garlic + sage cheese, wrapped in crispy prosciutto w/ mashed potatoes + a rich pan gravy w/ green beans + white onions. Its never left our menu.	24

## DESSERTS

<b>FLOURLESS CHOCOLATE</b>	w/ dulce de leche caramel sauce + scoop of ice cream	11
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AMERICANA EATERY

# LIBATIONS

all rail or call alcohol drinks are served w/ 2 oz. pours of liquor.

## WHISKEY + BOURBON

### THE ST. MICHAEL

battered cody road bourbon, smoked vanilla demerara syrup + black walnut bitters

### THE J. S. CAMPION

drapó gran riserva vermouth, 10 year masterson's rye whiskey, copper + king's old fashioned cocktail bitters

### OLD FASHIONED FARMER

cody road bourbon, demerara syrup + angostura bitters

### MAIN STREET SAZERAC

sazerac rye, demerara syrup, absinthe, peychaud's + angostura bitters

### DARK NIGHT

maker's mark bourbon, amaro nonino + black walnut bitters

## GIN

### MINNESOTA COBBLER

mcqueen & the violet fog gin, muddled strawberries, strawberry coulis, rhubarb shrub + rhubarb bitters

### NEGRONI

tattersall barrel-aged gin, campari + trinchero sweet vermouth

### AVIATION

far north gustav gin, tempus fugit liqueur de violette, vergano maraschino liqueur + lemon juice

### GIN SMASHLEY

dunord fitzgerald gin, st. germain, simple syrup, fresh cucumber + lime

## RUM

### STRAWBERRY DAIQUIRI

angostura oaked white rum, strawberries, lime juice + simple syrup

### MOJITO

trader vic's rum, mint, lime, simple syrup, soda water + sprite

### BEACHFRONT PROPERTY

angostura oaked white rum, forage tropical kombucha, muddled limes, pineapple juice + simple syrup

### CARIBBEAN TRADEWINDS

grilled pineapple, spices, angostura rum + spiced rum, coconut cream + coconut milk

### SCARLET MACAW

la hechicera 21 rum, meyer's dark rum, campari, pineapple + lime juice w/ simple syrup

## BEFORE DINNER APERTIFS

**KIR ROYAL** chambord + champagne

**APEROL SPRITZ** aperol + champagne

## AFTER DINNER

### LA PIERDA - AFTER DINNER SHOT

tres agaves reposado tequila, fernet branca + chilled sambuca

### ESPRESSO MARTINI

luksusowa vodka, espresso, bailey's irish cream, kahlua, amaretto

### MSF COFFEE

copper + kings brandy, bailey's irish cream, amaretto, coffee + whipped cream

### IRISH COFFEE

jameson irish whiskey, bailey's irish cream, coffee + whipped cream

## FROM OUR ESPRESSO MACHINE

**ESPRESSO SHOT, AMERICANO, MACCHIATO** No Refills 4

**CAPPUCINO, CAFÉ LATTE, CAFÉ MOCHA** No Refills 5

for better conservation we provide complimentary water upon request only. all filtered coffee + soda soft drinks include a maximum of three refills per order.

All prices are in USD \$ + do NOT include sales tax.

## VODKA

13 **BLACK RASPBERRY LEMON DROP** 11  
stoli vanil vodka, chambord + house sweet + sour

15 **MOSCOW MULE** 9  
luksusowa vodka, lime + gosling's ginger beer

12 **MARTINI POLSKA** 12  
zubrowka bison grass vodka, krupnik honey liqueur, apple juice + cinnamon syrup

12 **BLUEBERRY SOUR SMASH** 11  
blueberry infused luksusowa vodka, muddled blueberries + house s + s

12 **SAGE BERRY FIZZ** 12  
luksusowa vodka, strawberries, sage, agave nectar, lime, soda water + gosling's ginger beer

## TEQUILA

13 **MARGATINI** 11  
cabritos silver tequila, cointreau, grand marnier, house s+s

11 **MEDICINE MAN** 12  
smoked sage infused tres agaves reposado, tattersall orange crema, agave nectar + lime

12 **JALAPEÑO BUSINESS** 12  
jalapeño infused tres agaves reposado, pineapple juice, house s + s

12 **DESERT BLOOM** 12  
jalapeño infused tres agaves reposado, prickly pear cactus puree, agave syrup, house s + s

10 **BESOS PICANTES** 12  
tres agaves reposado, tattersall orange crema, ancho reyes liqueur cherry syrup, habanero tincture + lime juice

11 **LEGGO MY MANGO** 12  
carbitos blanco silver, mango puree, orange juice, agave syrup, lime juice

12 **TEQUILA TROPICA** 11  
1800 coconut tequila, fresh lime, coconut cream, salt

## BEER BOTTLES + CANS

12 **STELLA CIDRE**, CIDER, 12 oz bottle 5

**STELLA ARTOIS**, PALE LAGER, 12 oz bottle 6

**BUDWEISER**, LAGER, 12 oz bottle 5

**CORONA**, LAGER, 12 oz bottle 5

**COORS LIGHT**, LIGHT LAGER, 12 oz bottle 5

10 **MICHELOB GOLDEN LIGHT**, LIGHT LAGER, 12 oz bottle 5

**MILLER LIGHT**, LIGHT LAGER, 12 oz bottle 5

10 **BLUE MOON**, BELGIAN WHITE ALE, 12 oz bottle 6

**NEWCASTLE**, BROWN ALE, 12 oz bottle 6

**FORAGE**, tropical kombucha, 12 oz can 6

12 **BELL'S TWO HARTED ALE**, IPA, 12 oz bottle 7

**ODOUL'S**, N/A LAGER, 12 oz bottle 4

12 **BRECKENRIDGE**, NITRO VANILLA PORTER, 16oz can 8

## NON-ALCOHOLIC DRINKS

**SAN PELLEGRINO sparkling water** .25L 1.50 | .75L 4

**CRANBERRY + SPARKLING WATER + lime** 6

**VIRGIN MOJITO** 7

**VIRGIN SAGE BERRY FIZZ** 8

**VIRGIN BEACHFRONT** 8

ORANGE JUICE + SPRITE 4

BREWED COFFEE 4

MSF LEMONADE 4

JUICES | apple, orange, grapefruit, cranberry or tomato 4

FRESH BREWED ICE TEA 4

SOFT DRINKS | coke, diet coke, sprite, fanta, root beer, ginger ale 3.5