



Soups & Chili

★ Our Original Cream of Chicken Soup

Cup 2.50 Bowl 3.95

Soup of the Day

Today's favorite selection from our chef.

Cup 2.50 Bowl 3.95

Southwestern Chili

A hearty blend of fresh cubed beef and spicy plum tomato sauce topped with sour cream.

Cup 2.75 Bowl 4.50

Crab and Shrimp Bisque

Cup 2.95 Bowl 4.50

Appetizers

Hot Artichoke Dip

A baked blend of artichokes, spinach and parmesan cheese. 2.95

Cognac Pate

A fine pate lightly flavored with cognac. 3.95

Cheese Pizza

With plum tomato sauce and cheese on herb crust. 2.95

Guacamole & Chips

Basket of white corn tortilla chips with salsa and fresh guacamole. 2.95

Fruit & Cheese, for One or Two

American brie and cheddar with fresh seasonal fruit. For One 2.95 For Two 4.95

Appetizer Sampler

Salmon & Trout Mousse, Cognac Pate and Herbed Cheese with melba toast. 5.95

Salmon & Trout Mousse

Smoked Salmon and Trout Mousse with melba toast. 3.95

Quesadilla

Shrimp, chicken and melted Monterey Jack cheese. 2.95

🍎 Seasonal Raw Vegetables

With creamy herb and buttermilk dressings. 2.95

Gorgonzola Bread

Baguette baked with garlic butter and topped with gorgonzola sauce. 3.95

★ Skewered Ginger Chicken

With Georgia Peanut Sauce. 3.95

Fiery Honey Roasted Chicken Wings

Spicy wings, honey mustard sauce. 3.25

Light Meals

Soup & Quiche

A cup of Our Original Cream of Chicken Soup or Soup of the Day, with a serving of warm, savory, cheese quiche. 6.50

Quiche & Salad

A serving of warm, savory, cheese quiche with a large House Salad. 6.50

Soup & Salad

A bowl of Our Original Cream of Chicken Soup or Soup of the Day, with a large House Salad. 5.95

Soup & Trio

A cup of Our Original Cream of Chicken Soup or Soup of the Day with Rare Roast Beef, Chicken Tarragon and Portland Tuna on mini onion/poppyseed rolls. 6.95

Chili Gourmet

Our hearty Chili with fresh guacamole, salsa, red onions, sour cream and sourdough. 5.95

Southwestern Meat Turnover

Spicy beef and cheese in a cornmeal pocket with guacamole, sour cream and tossed greens. 6.95

Skewered Chicken Light Meal

With Georgia peanut sauce and Sesame Noodles. 5.95

Light Meal Sampler

Southwestern meat turnovers, Skewered Ginger Chicken and Garden Style Pasta. 6.95

Mixed Market

Five salad specialties—Chicken Tarragon, Portland Tuna, Waldorf, Sesame Noodles and Green Bean, Feta & Tomato Salad. 6.95

Vegetable Market

Five vegetarian specialties—Green Bean, Feta & Tomato Salad, Creamy Dill Potato Salad, Garden Style Pasta, Washington Waldorf Salad and Maui Cole Slaw. 4.95

★ Our Extraordinary Croissant

Made with a pound of butter per dozen. 1.50

Children's Menu

Ham and Cheese

On sourdough, with chips. 2.95

P.B.J.

On Our Famous Croissant, with chips. 2.95

Roast Beef Sandwich

On sourdough, with chips. 3.95

U.S.A. Dog

All beef on a twist roll, with chips. 2.95

Cookie Sundae

With the flavor of your choice and our famous chocolate chip cookie. 2.50

Fettuccine and Tomato Sauce

With a slice of sourdough. 3.95

Pizza

All cheese on an herb crust. 1.95

BBQ Sandwich

Hickory smoked pork on a twist roll, with chips. 3.95

Hamburger

All beef, with chips. 3.95

Beverages

Lively Coffees

The Ultimate Irish Coffee

With Irish whiskey, Cointreau, Kahlua, Tia Maria and whipped cream. 3.95

Keoke Coffee

Coffee, brandy, creme de cacao, Kahlua and whipped cream. 3.75

Mocha Mint

A blend of coffee, brandy, creme de menthe, chocolate and whipped cream. 3.75

Cambridge Coffee

Coffee, Irish cream, hazelnut liqueur and whipped cream. 3.95

Hot Buttered Rum

Rum, warmed with butter, brown sugar, cinnamon and nutmeg. 3.25

Hot Mulled Cider

With rum, cinnamon and ginger liqueurs. 2.95

Light Drinks

Georgia Peach

Peach schnapps, cranberry juice and freshly squeezed orange juice. 2.75

Sparkling Raspberry

Raspberry liqueur and champagne. 3.25

AMCAF Wine Cooler

White wine with lemon-lime, freshly squeezed orange and grapefruit juices. 2.75

Sparkling Non-Alcoholic Beverages

Freshly Squeezed Orange Juice

With sparkling water. 2.50

Fresh Grapefruit and Cranberry Juices

With sparkling water. 2.50

Fresh Fruit Punch

Pineapple, cranberry and freshly squeezed orange juice with sparkling water. 2.50

Frozen Drinks

🍏 Non-Alcoholic Versions Available

🍏 Chocolate Covered Strawberry

A blend of rum, strawberries, chocolate and cream. 3.75

🍏 Tropical Sunshine

Rum, strawberries, bananas, pineapple and coconut cream. 3.95

Chocolate Mint Cooler

Coffee liqueur, peppermint schnapps, chocolate and cream. 3.25

🍏 Naturally Banana

A blend of banana and orange liqueurs, fresh bananas and coconut cream. 3.95

American White Wines

Domaine St. George Chardonnay 9.95

Fetzer Barrel Chardonnay 12.95

Simi Chardonnay 15.95

Clos du Bois Sauvignon Blanc 11.95

Joseph Phelps Sauvignon Blanc 14.95

Trefethen Riesling 10.95

Beringer White Zinfandel 9.95

American Red Wines

Robert Mondavi Pinot Noir 12.95

Davis Bynum Cabernet Sauvignon 10.95

BV Rutherford Cabernet Sauvignon 14.95

American Champagne

Shadow Creek Brut 15.95

Domaine Chandon Brut 20.95

House Wines

Red, White and White Zinfandel

Glass 2.50 Half Carafe 5.25 Carafe 8.95

Ask About Our Special Wines by the Glass

Fresh Today!

We do mean fresh! Virtually every item on our menu is made from scratch daily in our own kitchen and bakery. Our entire menu is also available for carry out.

★ House Specialty

🍏 Lower in Salt, Cholesterol or Fat



Pizza & Pasta

★ Mushroom Lasagna

Herbed cheeses layered between fresh spinach noodles, over tomato sauce, with a tossed green salad. 6.95

4-Cheese Pizza

Ricotta, provolone, parmesan and mozzarella. 5.25

California Pizza

Artichoke hearts, olives, spinach and mushrooms with Monterey Jack cheese. Baked on our own fresh herb dough. 5.95

Pepperoni Pizza

Mushrooms, onions and green peppers baked on our fresh herb dough. 5.95

Chardonnay Chicken & Artichokes on Fettuccine

Sauteed in a light wine sauce, with tossed green salad. 8.95

Chicken & Ribs

★ Grilled Chicken

With your choice of sauces—Herb Butter, Madeira, Cacciatore, or Marchand du Vin. Served with rice, vegetables and a tossed green salad. 8.95

Barbecued Baby Back Ribs

Hickory smoked with Maui Cole Slaw, Creamy Dill Potato Salad and sourdough. Full Rack 12.95

Cafe Sandwiches

★ The American Cafe

Rare Roast Beef on our Croissant with creamy bacon dressing and Garden Style Pasta Salad. 6.25

Trio of Sandwiches

Rare Roast Beef, Chicken Tarragon and Portland Tuna served on mini onion/poppysed rolls with Maui Cole Slaw. 5.95

Portland Tuna

White albacore tuna with fresh vegetables tossed in mayonnaise, on our sourdough with Sesame Noodles. 4.95

Groucho

Rare Roast Beef, Smoked Turkey and Monterey Jack cheese on our sourdough with Washington Waldorf Salad. 5.95

★ Chicken Tarragon

On our famous Croissant with Garden Style Pasta Salad. 5.95

Grilled Chicken Sandwich

Grilled chicken breast with watercress, tomato and your choice of toppings: barbecue sauce, cheese, mushrooms, guacamole, salsa, barbecued onions, or bacon. Served with Creamy Dill Potato Salad. 5.95 Each topping .50

★ New Orleans Jazz

Ham, broccoli and melted Monterey Jack cheese on our double twist roll with Maui Cole Slaw. 5.25

Colorado Pork BBQ

Hickory smoked barbecued pork on our double twist roll with Creamy Dill Potato Salad. 5.95

🍏 New Californian

Fresh guacamole, Monterey Jack cheese, alfalfa sprouts, tomatoes and cucumbers on our whole grain wheat, with Green Bean, Feta & Tomato Salad. 4.95

New York Club

Triple decker of smoked turkey, ham and bacon on our whole grain wheat with Maui Cole Slaw. 5.95

B.L.T.

Served on our toasted whole grain wheat with Green Bean, Feta & Tomato Salad. 4.25

🍏 Smoked Turkey

Applewood smoked turkey breast on our whole grain wheat, with Washington Waldorf Salad. 5.25

Smithsonian

Rare Roast Beef and herb cheese on sourdough with Washington Waldorf Salad. 5.95

Cafe Hamburger

Grilled hamburger with watercress, tomato and your choice of toppings: barbecue sauce, cheese, mushrooms, guacamole, salsa, barbecued onions, or bacon. Served with Creamy Dill Potato Salad. 5.95 Each topping .50

Georgetown Reuben

Corned beef, cole slaw, and Monterey Jack cheese on our toasted sourdough with Creamy Dill Potato Salad. 5.95

Cajun Fish

Fresh fish fillet coated with spicy Cajun seasonings on our sourdough with Maui Cole Slaw. 6.95

Cafe Salads

All salads served with our freshly baked sourdough bread.

★ Chicken Tarragon Salad

With seasonal greens, sliced tomatoes, mushrooms and walnut vinaigrette. 6.95

Spinach Salad

With bacon, tomatoes, egg, garlic sourdough croutons and hot bacon dressing. 5.95

🍏 Seasonal Fresh Fruit Salad

With lowfat cottage cheese, yogurt, shredded coconut, walnuts and raisins. 5.95

Portland Tuna Salad

With seasonal greens, sliced tomatoes, mushrooms and walnut vinaigrette. 5.50

House Salad

Seasonal mixed greens with walnut vinaigrette. Large 2.50 Small 1.50

Caesar Salad

Fresh greens in a traditional light vinaigrette. Large 4.95 Small 2.95

Cobb Salad

Seasonal greens topped with Monterey Jack cheese, ham, turkey, bacon, avocado, tomatoes and garlic Romano dressing. 5.95

★ Washington Waldorf Salad

American Cafe brings back a Washington favorite. 4.95

Shrimp Salad

Blended with fresh apples and served with pineapple slices. 7.95

Grilled Chicken Salad

Tossed with mild curry dressing and served chilled on mixed greens. 5.95

★ Chicken Couscous

With chunks of chicken, fresh rosemary and lemon vinaigrette. 6.95

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WE PUT GOOD TASTE INTO EVERYTHING WE DO.

At The American Cafe, we have a tradition of offering our customers light, elegantly prepared food, made from scratch in our own kitchen. We continually create recipes using the finest regional products and fresh ingredients to bring you the best of American Cuisine.

Our breads are baked fresh every day. All of our sauces and dressings are made from scratch. We grill fresh seafoods and meats over mesquite logs, and smoke over applewood and hickory in our own smoker. For salads and entrees, we use over 15 different kinds of herbs, many of which are grown expressly for us on local farms. We don't fry our food, and we never use preservatives.

We hope you enjoy The American Cafe.



Even if you love to cook, The American Cafe Market and Bakery is the best reason you'll ever find not to—for Continental Breakfast, Carry-out Lunches, Carry-home Dinners, and elegant picnics on any occasion. Our Markets offer a full line of freshly baked specialty breads and desserts to take home. We also offer a complete line of beautiful and creative Gift Baskets, delivered to your home or office.



We offer a complete selection of foods from The American Cafe menu, as well as recipes created especially for your occasion. We'll cater to your home, office, the lawns at Wolf Trap, or the site of your event. Inquire at any of The American Cafe Market and Bakery locations for Party Platters, or ask your server for information about full service events.

**GEORGETOWN • CAPITOL HILL • CHEVY CHASE • FAIR OAKS MALL • TYSONS CORNER
NATIONAL PLACE • HARBOR PLACE • OWINGS MILLS**

We're Open 'til the Wee Hours, 7 Days a Week.