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

★ Skewered Ginger Chicken
With Georgia Peanut Sauce. 3.95

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

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/poppysed 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

Beverages

Lively Coffees

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

Keeke 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
Sautéed 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/poppyseed 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. 5.93 Each topping .50

Georgetown Reuben
Corned beef, cole slaw, and Monterey Jack cheese on our toasted sourdough with Creamy Dill Potato Salad. 5.93

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 crotons 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
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 entrées, 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.

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