

PRE AND POST THEATRE AT

AMERICANA

SOUTHERN AMERICAN KITCHEN
AND BACKSTAGE BAR

AVAILABLE MONDAY TO FRIDAY
FROM 4PM UNTIL 6:30PM
AND FROM 10PM TILL 11PM

STARTER

CHIPOTLE BLACKENED CHICKEN ^{GF}

Tender flame grilled chicken glazed with a sweet and spicy chipotle and pineapple jam, with charred cob wheels and creamed avocado

BUFFALO CAULIFLOWER WINGS ^V

Juicy cauliflower florets in a crispy smoked batter, accompanied by a creamy blue cheese sauce

HICKORY GLAZED BURNT ENDS ^{GF}

12-hour roasted beef brisket coated in a unique blend of spices served crispy in a buttermilk batter coating with a sweet and smoky barbecue firecracker glaze

MAIN COURSE

12-HOUR TEXAS BRISKET CHILLI & SOUTHERN DIRTY RICE ^{GF}

Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream, corn bread

BOOTLEGGERS MOONSHINE CHICKEN ^{GF}

Flamed in a unique blend of herbs and Southern spices, finished with a Tennessee Whisky cream, salsa bandera, skin-on fries

BARBECUED HALLOUMI & KALE SALAD ^{V GF}

Grilled radicchio, hazelnuts, pomegranate molasses, chilli, black beans, charred pepper, sesame seeds, finished with southwestern dressing and honey drizzle

PRIME SIRLOIN STEAK (SUPPLEMENT +6) ^{GF}

Melt-in-your-mouth 28 days dry-aged prime sirloin, a juicy beef lover's dream served with skin-on fries or side salad

2-COURSE 24

SAVING ROOM FOR SOMETHING SWEET?
OUR AMAZING DESSERTS AWAIT!
JUST ASK OUR TEAM FOR THE MENU