

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

**BOOTLEGGER'S
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