

Appetizers

Spring Pea Soup With Lump Crabmeat 7


Avocado Toast With House Cured Salmon
on ancient grain bread with horseradish cream cheese 10


Cheddar & Potato Pierogies *vegetarian*
with caramelized apples & onions, sour cream 11

Chicken Liver Pate 
with our fruit preserves, whole grain mustard & crostini 12

Herb Fried Calamari
with Kalamata olives & cherry peppers, marinara sauce 11


Blue Crab Tostada *pescatarian* 
with avocado, grape fruit & frisee 9

Traditional Caesar Salad 
with romaine & radicchio, herbed croutons & parmesan cheese 6 (Add Chicken +5)

“Iceberg Baby” 
head of baby iceberg lettuce with bacon, chives & tomato, housemade blue cheese dressing 8

Seasonal Greens Salad *vegetarian* 
tossed to order 5
Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette

Belgian Endive & Arugula Salad 
poached pears, blue cheese & toasted almonds, honey dijon dressing 10

Curried Chicken Salad 
with grapes, cilantro, toasted peanuts & pickled carrots on lettuce cups 12

Sweet Potato Fries
with housemade ranch dressing 5

French Fries
with remoulade sauce 2

Spanish Fries
with onions, hot peppers & spices,
blue cheese dressing 5

Grilled Asparagus 4 Fried Brussel Sprouts 4



*Ask your server how this dish is prepared Gluten Free.
Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Please alert your server to any serious allergies.*

Salads

Sandwiches

Grilled Pork Belly Sandwich
with red pepper mostarda, arugula & pickled vegetables on ciabatta 11

Shrimp & Crab Cake Sandwich
with lettuce, tomato & pickled onions on brioche bun, orange tartar sauce 14

Short Rib Grilled Cheese
with aged cheddar, grilled red onion, sliced tomatoes & BBQ sauce on toasted sourdough 12

Blackened Salmon Po'Boy
with lettuce & tomato on French bread, Cajun remoulade 10

Grilled Vegetable Muffaletta *vegetarian*
olive spread, sharp provolone, portobelo, eggplant & red pepper on ciabatta 10

French Dip
with shaved roast beef, caramelized onions, Vermont cheddar, au jus 11


Butchers Premium Cheddar Burger (8 ounces)
with aged New Zealand cheddar, lettuce, tomato & red onion 11

Chicken Quesadilla
with roasted corn, black beans & cheese served with salsa verde & tortilla chips 10

Sandwiches are served with potato chips & dill pickles.


Cedar Plank Baked Salmon
with wild rice pilaf, grilled broccoli, carrot & honey sriracha glaze 15


Roasted Lancaster Free Range Chicken
with cavatelli, roast mushroom & truffle cream sauce 14

Roasted Cauliflower Steak *vegetarian* 
with chickpeas, golden raisins, yellow curry & red onion jam 21

Jumbo Lump Crab & Shrimp Cake
garlic mashed potatoes & French beans, sauteed, with orange tartar sauce 15


Lamb Bolognese Over Fresh Pappardelle
with marscapone & mint 13

Filet Mignon (4 oz.) 
with garlic mashed potatoes, grilled asparagus, mushroom ragout & horseradish chive butter 20

Grilled Striped Bass Filet 
with crispy fingerlings, fennel confit, grilled artichokes, sundried tomato & black olive tapenade 17

Entrees

Dessert, Coffee & Tea

Hot Chocolate Crème Brûlée 8 
with marshmallow fluff & white chocolate
peppermint bark

Carrot Cake 7
with pecan brittle, caramel sauce
& orange whipped cream

Brown Butter Almond Cake 7
with berry compote, almond brittle
& orange whipped cream

Peanut Butter Pie 8
with banana marshmallows, peanut butter
chocolate chip ice cream, chocolate sauce
& graham cracker crust

Chocolate Kahlua Caramel Tart 8
with chocolate Kahlua ganash, dulce de leche
& chai whipped cream

Sorbet Duo With Fresh Fruit 7 
ask your server what flavors we are serving today

Assortment Of Three Cheeses 15
Chef's seasonal selection with honeycomb, candied pecans
& assorted crackers

Apple Rum Raisin Crisp 7
with walnut streusel & vanilla ice cream

 These desserts are Gluten Free.

After Dinner Drinks

Specialty Coffee 8
with Irish whiskey, Frangelico or Baileys Irish Cream, etc.

Flavored Coffee (Non Alcoholic) 4
vanilla, raspberry, hazelnut or caramel with whipped cream

Espresso 3.5 100% Colombian Coffee or Hot Tea 2.75 Cappuccino 4

Winter Lunch Menu



Cordials

Amaretto Di Saronno 8
Baileys Irish Cream 7.5
B & B 9
Chambord 9
Drambuie 9
Frangelico 7.5
Godiva, White Or Dark 9
Grand Marnier 9.5
Irish Mist 7.5
Sambuca Romana 7.5
Boardroom Nocino
Black Walnut Liqueur 8

Cognac & Special Brandy

Hennessy XO 28
Remy Martin VSOP 10
D'Usse VSOP 11.5
Courvoisier VS 9
Larressingle Armagnac 12.5
Boulard Calvados 9.5

Dessert Wine

Chateau Loupiac Gaudiet
2018, France 7

Single Malt Scotch & Port

Dalwhinnie 15 Year 12
Lagavulin 16 Year 16
Glenlivet 12 Year 10
Highland Park 18 Year 28
Balvenie Portwood 21 Year 35
Sandeman 'Founders Reserve' 7
Warre's Otima
10 Year Tawny 12
Cockburns 20 Year Tawny 14