

## Appetizers & Salads

Spring Pea Soup With Lump Crabmeat 7

Assortment Of Three Cheeses *vegetarian* 

Chef seasonal selection with honeycomb, candied pecans & assorted crackers 15

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

### Surf & Turf

with seared scallops, crispy pork belly, blueberry compote, parsnip puree & corn bread croutons 14

Wild Mushroom Arancini (mini risotto cakes) *vegetarian*  
with garlic aioli & pickled mushrooms 8

Chicken Liver Pate 

with our fruit preserves, whole grain mustard & crostini 12

Avocado Toast With House Cured Salmon  
on Bread Box's Pumpnickel with horseradish cream cheese 10

Herb Fried Calamari

with Kalamata olives & cherry peppers, marinara sauce 11

Arugula Salad *vegetarian* 

with strawberries, crispy feta dumplings & mint, shaved Parmesan & lemon vinaigrette 10

Traditional Caesar Salad 

with romaine & radicchio, herbed croutons & Parmesan cheese 6

"Iceberg Baby" 

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

Seasonal Greens Salad *vegetarian* 

Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette 5



 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.

## Entrees


Spring Pea Agnolotti  
with roast pork shoulder, carrots & Italian soffrito 23

Pan Roasted Lamb Loin  
with pecan crusted potato leek gratin, braised swiss chard & mustard jus 28


Red Wine Braised Beef Short Rib   
with grilled spring onions, roasted spring radish, garlic mashed potatoes & wild ramps 25


Lamb Bolognese Over Fresh Pappardelle  
with Marscapone & mint 22

Filet Mignon   
with garlic mashed potatoes, grilled asparagus,  
mushroom ragout & horseradish chive butter 4 oz 20, 8 oz 32


Roasted Lancaster Free Range Chicken   
with creamy polenta, roasted baby carrots, walnut pesto & chicken jus 22

Roasted Cauliflower Steak *vegetarian*   
with chickpeas, golden raisins, pistachios & coconut curry cream 21

Cedar Plank Baked Salmon   
with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha glaze 24

Jumbo Sea Scallop Risotto   
with pancetta, English peas, blue crab & spring onions 28

Jumbo Lump Crab & Shrimp Cakes  
stuffed with plenty of shrimp & crab, sauteed, with orange tartar sauce 25

Grilled Black Bass Filet   
with crispy fingerlings, fennel confit, grilled artichokes, sundried tomato & black olive tapenade 27