

Appetizers

Roasted Corn Chowder With Lump Crab & Spiced Popcorn 7


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


Sweet Corn & Black Bean Perogies *vegetarian*
with corn & black bean salsa, chipotle lime crema & cilantro 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 Fondue
with chorizo, roasted red peppers, housemade pickles & toasted pita 12

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

Dan Graiff Farm Arugula Salad *vegetarian* 
with marinated garden tomatoes, summer squash, crispy feta dumplings & roasted garlic vinaigrette 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



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.

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 PoBoy
with lettuce & tomato on French bread, Cajun remoulade 10

Falafel Wrap *vegetarian*
with feta, romaine, spiced yogurt & chickpea fritters 10

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

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

Sandwiches are served with potato chips & dill pickles.

Entrees


Cedar Plank Baked Salmon
with Israeli couscous, ratatouille & lavender honey glaze 15

Roasted Lancaster Free Range Chicken
with summer salad of tomatoes, cucumbers, olives, capers, croutons & basil pesto 14

Housemade Ricotta Ravioli *vegetarian*
with ratatouille provencal, tomato butter fondue & lemon thyme 13

Jumbo Lump Crab & Shrimp Cake
stuffed with plenty of shrimp & crab, 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 Swordfish Steak 
with black olive hummus, fennel orange salad & preserved lemons 17