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**BREAKFAST**

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**CULTIVATED**

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**MENU**

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**ENTRÉES**

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**Fresh Fruit Medley** ..... 10  
Fresh Berries and Melon

**Brioche French Toast** ..... 14  
Thick sliced Brioche with Cinnamon and Vanilla,  
accompanied with Fresh Berries and Maple Syrup

**Smoked Salmon Plate** ..... 16  
Thinly sliced Smoked Salmon with Toast Points,  
accompanied with Cream Cheese, Bermuda Onions,  
Chopped Eggs and Capers

**Create Your Own Omelet** ..... 18  
Traditional Omelet or Egg Whites with choice of Ham,  
Bacon, Mushrooms, Tomatoes, Onions, Spinach, Cheddar,  
Swiss or Parmesan. Accompanied with Hash Browns.  
Choice of Toast or English Muffin

**Bircher Muesli** ..... 10  
House-made Muesli accompanied with Yogurt,  
Honey and a dash of Vanilla

**The Lancaster Benedict\*** ..... 19  
Two poached Eggs with your choice of Canadian  
Bacon or Smoked Salmon on a toasted English Muffin  
with Tomato and Avocado, accompanied with Hollandaise  
Sauce and Hash Browns

**Avocado Toast\*** ..... 16  
Avocado topped Sourdough Bread with side Salad and  
two Eggs, any style

**The Classic American\*** ..... 16  
Two Eggs, any style, Apple-smoked Bacon and Hash  
Browns. Choice of Toast or English Muffin

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**À LA CARTE**

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**Egg, Any Style\*** ..... 3

**Hash Brown Potatoes** ..... 7

**Apple-smoked Bacon** ..... 8

**Turkey Sausage** ..... 8

**Ruby Red Grapefruit Half** ..... 6

**Toasted Bagel with Cream Cheese** ..... 7

**Steel Cut Oatmeal** ..... 7

**Wheat Toast or English Muffin** ..... 6

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**BEVERAGES**

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**Coffee** ..... 3

**Tea** ..... 4

**Espresso Bar Specialties**  
Latte • Cappuccino • Mocha ..... 3.50 • 4 • 4.50

**Orange or Apple Juice** ..... 5

**Cranberry or Grapefruit Juice** ..... 5

**Milk** ..... 5

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**CHEF DE CUISINE JOSEPH VINSON**

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**CULTIVATED FOOD + BEVERAGE**

## SMALL PLATES

|   |  |   |
|---|--|---|
| <b>Deviled Egg Collection</b> ..... 14<br>Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon | <b>Fried Calamari</b> ..... 14<br>Delicately breaded and served with Lancaster Marinara and Chipotle Aioli   | <b>Colossal Shrimp Cocktail</b> ..... 22<br>Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade |
| <b>Ahi Tuna Tartare*</b> ..... 16<br>Served on crisp Wonton Chips with Avocado and Wasabi Creams          | <b>Mediterranean Meatballs</b> ..... 16<br>Lamb meatballs in a lightly-spiced Arrabiata Sauce with Castelvetroano Olives and served with grilled Bread | <b>Smoked Salmon</b> ..... 16<br>Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades            |
| <b>Chicken Wings</b> ..... 14<br>Spicy or Jerked with Carrots, Celery, and Ranch Dressing                 |  |   |

## SOUPS &amp; SALADS

|  |   |  |
|--|---|--|
| <b>Roasted Tomato Basil Soup, Cup/Bowl</b> ..... 6/8<br>Tomatoes, caramelized Onions, Basil and a touch of cream                           | <b>The Lancaster Salad</b> ..... 18<br>Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins | <b>Cobb Salad</b> ..... 18<br>Chopped Romaine, Chicken, Tomatoes, Bacons, Hard-Boiled Egg, Blue Cheese, and Cheddar Cheese   |
| <b>Five Onion Soup, Cup/Bowl</b> ..... 6/8<br>Rich Beef Broth stocked full of Onions topped with a Brioche Crouton and melted Swiss Cheese | <b>Steak Salad*</b> ..... 24<br>Grilled to order Ribeye, sliced thin and accompanied with an Arugula and Tomato salad, shaved Parmesan, served with a homemade Roasted Balsamic Dressing  | <b>Caesar Salad*</b> ..... 14<br>Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades<br><i>With Chicken</i> ..... 20<br><i>With Salmon or Shrimp</i> ..... 24 |
| <b>Roasted Beet Salad</b> ..... 12<br>Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles                           |   |  |

## SANDWICHES

(All sandwiches accompanied with your choice of French Fries, Sweet Potato Fries, House-made Potato Chips or Seasonal Fruit)

|   |  |   |
|---|--|---|
| <b>Classic Tuna Sandwich</b> ..... 16<br>On toasted Wheat Bread with Swiss Cheese and chopped Iceberg Lettuce           | <b>Lancaster BLT</b> ..... 16<br>Apple-Smoked Bacon, Lettuce, Tomatoes, and Avocado  | <b>Grilled Portobello Sandwich</b> ..... 16<br>Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun |
| <b>Curry Chicken Sandwich</b> ..... 16<br>Lightly seasoned Chicken Salad with Lettuce and Tomato on toasted Wheat Bread | <b>American Kobe Burger*</b> ..... 18<br>Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese | <b>Pulled Pork Sandwich</b> ..... 16<br>Served on a Challah Bun with Homemade Pickles and Fried Onions                          |

## FEATURES

|  |   |   |
|--|---|---|
| <b>Crispy Pan-seared Salmon*</b> ..... 24<br>Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa                                 | <b>Braised Short Rib Tacos</b> ..... 18<br>Corn Tortillas, sliced Avocado, Queso Fresco, fresh Radish, Mango Slaw, pickled Red Onions, accompanied with Salsa Verde | <b>Grilled Chicken Paillard</b> ..... 20<br>Accompanied with Watercress Salad with heirloom baby Tomatoes, Bermuda Onions, Avocado, Asparagus, Haricot Verts and Parmesan |
| <b>Lancaster Crab Cake</b> ..... 24<br>Jumbo Crab Cake on a bed of Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction |   |   |

## À LA CARTE

|                                     |  |                             |
|-------------------------------------|--|-----------------------------|
| <b>Fresh Seasonal Fruit</b> ..... 6 | <b>House-made Potato Chips</b> ..... 6 | <b>Pomme Frites</b> ..... 6 |
|-------------------------------------|--|-----------------------------|

## CHEF DE CUISINE JOSEPH VINSON

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## ACT I || STARTERS

|   |   |  |
|---|---|--|
| <b>Bacon Wrapped Stuffed Figs</b> ..... 14<br>Stuffed with Blue Cheese and accompanied with Crackers, Candied Pecans and fresh Grapes                 | <b>Deviled Egg Collection</b> ..... 14<br>Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon     | <b>Fried Calamari</b> ..... 14<br>Delicately breaded and served with Lancaster Marinara and Chipotle Aioli |
| <b>Mediterranean Meatballs</b> ..... 16<br>Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread | <b>Colossal Shrimp Cocktail</b> ..... 22<br>Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade | <b>House-made Potato Chips</b> ..... 8<br>Accompanied with a Blue Cheese Dipping Sauce                     |
| <b>Charcuterie Board</b> ..... 28<br>Our Artisan Cheese Board with a selection of specialty cured Meats, Nuts, Olives and Crackers                    | <b>Artisan Cheese Board</b> ..... 18<br>Chef's selection, served with Dried Fruit and Crackers                | <b>Ahi Tuna Tartare*</b> ..... 16<br>Served on crisp Wonton Chips with Avocado and Wasabi Creams           |
|   | <b>Smoked Salmon*</b> ..... 16<br>Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades           |  |

## ACT 2 || SOUPS &amp; SALADS

|  |   |  |
|--|---|--|
| <b>Five Onion Soup</b> ..... 10<br>Rich Broth stocked full of Onions topped with Brioche Crouton and melted Swiss Cheese | <b>The Lancaster Salad</b> ..... 24<br>Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins | <b>Caesar Salad*</b> ..... 14<br>Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades<br><i>With Chicken</i> ..... 20<br><i>With Salmon or Shrimp</i> ..... 24 |
| <b>Roasted Tomato Basil Soup</b> ..... 10<br>Tomatoes, caramelized Onions, Basil and a touch of cream                    | <b>Roasted Beet Salad</b> ..... 12<br>Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles  |  |

## ACT 3 || FEATURES

|  |   |  |
|--|---|--|
| <b>Braised Boneless Short Ribs</b> ..... 34<br>Served on Mushroom Risotto with Roasted Root Vegetables   | <b>Shrimp Scampi*</b> ..... 36<br>Classically prepared with Garlic Butter and fresh Parsley, Accompanied with freshly prepared Angel Hair Pasta | <b>American Kobe Burger*</b> ..... 22<br>Served on a toasted Challah Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries              |
| <b>Roasted Airline Chicken Breast</b> ..... 28<br>Served with Asparagus and Garlic mashed Potatoes with a Brandied Cream Sauce                         | <b>Lobster Wellington</b> ..... 52<br>Cold water Lobster Tail with Scallop filling served with Saffron Cream and Asparagus                      | <b>Grilled Rack of Lamb*</b> ..... 38<br>Double Chops, roasted Fingerling Potatoes, Haricot Verts Amandine, and a Rosemary Demi-glace                              |
| <b>Lancaster Crab Cake(s)</b> ..... 24/46<br>Jumbo Crab Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction | <b>Crispy Pan-seared Salmon*</b> ..... 32<br>Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa                        | <b>USDA Prime Filet Mignon, 8 oz.*</b> ..... 52<br>Grilled to order with a side of Asparagus and Garlic mashed Potatoes and choice of au Poivre or Bearnaise Sauce |
| <b>Pan-seared Seabass</b> ..... 36<br>Served with a warm Lentil Salad  |   |  |

## À LA CARTE

|  |   |                             |
|--|---|-----------------------------|
| <b>Haricot Verts Amandine</b> ..... 12 | <b>Mediterranean Roasted Cauliflower</b> ..... 12<br>With Currants, Mint, and Pine Nuts | <b>Pomme Frites</b> ..... 8 |
|--|---|-----------------------------|

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## STARTERS

|  |   |
|--|---|
| <b>Bircher Muesli</b> ..... 10   | <b>Deviled Egg Collection</b> ..... 14                          |
| House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla | Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon |

## BREAKFAST ENTRÉES

|  |   |
|--|---|
| <b>Avocado Toast*</b> ..... 16   | <b>Bananas Foster Waffle</b> ..... 16   |
| Avocado topped Sourdough Bread with side Salad and two Eggs, any style                     | Belgian Waffle accompanied with a classic Bananas Foster Sauce  |
| <b>The Classic American*</b> ..... 16  | <b>Create Your Own Omelet</b> ..... 18  |
| Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin | Traditional Omelet or Egg Whites with choice of Ham, Bacon, Mushrooms, Tomatoes, Onions, Spinach, Cheddar, Swiss or Parmesan. Accompanied with Hash Browns. Choice of Toast or English Muffin |

## SALADS, SANDWICHES, + FEATURES

*(All sandwiches accompanied with your choice of French Fries, Sweet Potato Fries, House-made Potato Chips or Seasonal Fruit)*

|  |   |   |
|--|---|---|
| <b>The Lancaster Salad</b> ..... 18  | <b>Grilled Portobello Sandwich</b> ..... 16   | <b>Lancaster Crab Cake</b> ..... 24   |
| Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins | Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun  | Jumbo Crab Cake on a bed of Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction |
| <b>Caesar Salad*</b> ..... 14  | <b>Knife + Fork Burger*</b> ..... 20  | <b>Braised Ribs Benedict*</b> ..... 22  |
| Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades   | Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion, and Swiss Cheese. Accompanied with one egg, any style | Accompanied with Sautéed Spinach, Grilled Tomato, and served on grilled Sourdough Bread                           |
| <i>With Chicken</i> ..... 20   | <b>Crispy Pan-seared Salmon*</b> ..... 24   | <b>Quiche Florentine</b> ..... 16   |
| <i>With Salmon or Shrimp</i> ..... 24  | Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa   | Spinach and Gruyere Quiche served with bowl of fresh berries  |

## BRUNCH COCKTAILS

|                       |                            |
|-----------------------|----------------------------|
| <b>Mimosa</b> ..... 9 | <b>Bloody Mary</b> ..... 9 |
|-----------------------|----------------------------|

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