

CULTIVATED

HOUSTON RESTAURANT WEEKS
AUGUST 1 - SEPTEMBER 1, 2025
\$55 PER PERSON

ACT ONE || STARTER

Caesar Salad

Hearts of Romaine Wedge, grated Parmigiano Reggiano,
White Anchovies, Capers, Fried Onions, Garlic Croustades

Roasted Beet Salad

Fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles

Fried Calamari

Served with Lancaster Marinara and Chipotle Aioli

ACT TWO || FEATURE

Crispy Pan-Seared Salmon

Avocado glazed Salmon, Sweet Potato Mash,
Brussels Sprouts and Mango Salsa

Airline Chicken Breast

Served with Parmesan Broccolini, Garlic mashed Potatoes
and Sun-dried Cherry Demi Sauce

New York Strip, 12oz

Cooked to order. Served with Fingerling Potatoes,
Asparagus and au Poivre Sauce

ACT THREE || DESSERT

The Lancaster Bread Pudding

Homemade with Brandied Dried Cherries, Fig Confit and Caramel Sauce

Chocolate Namelaka

Smooth, creamy Custard topped with Chocolate Cake Crumbs
and Crunchy Matcha Crumbles

Lemon Tart

Pastry Tart filled with homemade Lemon Curd, topped
with Meringue and served with fresh Mint Sauce

EXECUTIVE CHEF JOSEPH VINSON

Please inform your server of any food allergies.



BREAKFAST

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MENU

ENTRÉES

Fresh Fruit Medley 10	Bircher Muesli 12
Fresh Berries and Melon	House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla
Brioche French Toast 16	The Lancaster Benedict* 24
Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup	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
Smoked Salmon Plate* 20	Avocado Toast* 20
Thinly sliced Smoked Salmon with Toast Points, accompanied with Cream Cheese, Bermuda Onions, Chopped Eggs and Capers	Avocado topped Sourdough Bread with side Salad and two Eggs, any style
Create Your Own Omelet 23	The Classic American* 22
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	Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin
West Coast Huevos Rancheros* 22	Steak and Eggs* 28
Crispy Taco topped with Black Bean Purée, Salsas Roja and Verde, two eggs, over easy and Home fried Potatoes	Ribeye Steak, Chimichurri Sauce, Home fried Potatoes and two Eggs, any style

À LA CARTE

Egg, Any Style* 3	Ruby Red Grapefruit Half 6
Hash Brown Potatoes 7	Toasted Bagel with Cream Cheese 7
Apple-smoked Bacon 8	Oatmeal with Berries 9
Smoked Chicken Sausage 8	Wheat Toast or English Muffin 6

BEVERAGES

Coffee 4	Orange or Apple Juice 5
Tea 4	Cranberry or Grapefruit Juice 5
Espresso Bar Specialties	Milk 5
Latte • Cappuccino • Mocha..... 4 • 5 • 6	

CHEF DE CUISINE JOSEPH VINSON

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

LUNCH

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MENU

SMALL PLATES

Deviled Egg Collection 16	Fried Calamari 16	Colossal Shrimp Cocktail 24
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	Delicately breaded and served with Lancaster Marinara and Chipotle Aioli	Five Gulf Shrimp with homemade Cocktail Sauce and Creole Remoulade
Ahi Tuna Tartare* 18	Mediterranean Meatballs 18	Smoked Salmon* 20
Served on crisp Wonton Chips with Avocado and Wasabi Creams	Lamb Meatballs in a lightly spiced Arrabiata Sauce, Castelvetrano Olives, Pine Nuts, Mint, grilled Bread	Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
Mussels and Roses 20	Southwest Elote Dip 14	Mediterranean Dip Duo 18
with Garlic, Shallots, Fennel, grilled Sourdough and Rose Petals	Mexican style Creamy Corn Dip with Parmesan Garlic Toast	Hummus and Labneh served with Naan Dippers, Celery, Carrots and Cucumbers

SOUPS & SALADS

The Lancaster Salad 24	Caesar Salad* 14	Shrimp Salad 24
Roasted Chicken, Kale, Frisée, Lemon Honey Vinaigrette, Grated Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins	Hearts of Romaine Wedge, White Anchovies, grated Parmigiano Reggiano, Capers, Fried Onions, Garlic Croustades	Served in Avocado Boats on a bed of Iceberg Lettuce with a Lemon Honey Vinaigrette
Steak Salad* 28	<i>Chicken 22 Salmon 26 Shrimp 30</i>	Roasted Tomato Basil Soup, Cup/Bowl 6/10
Grilled, sliced Ribeye, served with Arugula and Tomato salad, shaved Parmesan, homemade Roasted Balsamic Dressing	Cultivated Salad 24	Tomatoes, caramelized Onions, Basil and a touch of cream
Roasted Beet Salad 16	Roasted Chicken, mixed Greens, Berries, Dried Fruit, Feta Cheese, Pistachios, Slivered Almonds and a Smokey Strawberry Vinaigrette	Five Onion Soup, Cup/Bowl 6/10
Fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles		Rich Beef Broth, caramelized Onions, Brioche Crouton, melted Swiss Cheese

SANDWICHES

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

Grilled Portobello Sandwich 18	Italian Melt 20	Curry Chicken Sandwich 18
Avocado Mash, Lettuce, Tomato, fresh Mozzarella, warm Challah Bun	Peppered Salami, Mortadella, Prosciutto, Mozzarella, Arugula, Pesto, Tomatoes, Roasted Red Pepper, Lemon Vinaigrette	Lightly seasoned Chicken Salad, Lettuce, Tomato, toasted Wheat Bread
Lancaster BLT 16	American Kobe Burger* 20	Classic Tuna Sandwich 16
Apple-Smoked Bacon, Lettuce, Tomatoes, and Avocado	Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese	Toasted Wheat Bread, Swiss Cheese and chopped Iceberg Lettuce

FEATURES

Crispy Pan-seared Salmon* 26	Braised Short Rib Tacos 20	Grilled Chicken Paillard 20
Avocado glazed Salmon, Mango Salsa, Sweet Potato Mash, Brussels Sprouts	Corn Tortillas, sliced Avocado, Radish, Queso Fresco, Mango Slaw, pickled Red Onions, accompanied with Salsa Verde	Accompanied with Arugula Salad with heirloom baby Tomatoes, Bermuda Onions, Avocado, Asparagus, Haricot Verts and Parmesan
Lancaster Crab Cake 24		
Bed of Frisée, Diced Tomatoes, Green Onions, Shoe String Potatoes, Sweet Chili Sauce, Soy Sauce Reduction		

À LA CARTE

Fresh Seasonal Fruit 6	House-made Potato Chips 6	Pomme Frites 6
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ACT I || STARTERS

Bacon Wrapped Stuffed Figs 16 Stuffed with Blue Cheese and accompanied with Candied Pecans	Deviled Egg Collection 18 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	Fried Calamari 16 served with Lancaster Marinara and Chipotle Aioli
Mediterranean Meatballs 18 Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetroano Olives, Pine Nuts and grilled Bread	Colossal Shrimp Cocktail 24 Five Gulf Shrimp with homemade Cocktail Sauce and Creole Remoulade	House-made Potato Chips 8 Accompanied with a Blue Cheese Dipping Sauce
Charcuterie Board 24/34 Our Artisan Cheese Board with a selection of specialty cured Meats, Nuts and Crackers	Artisan Cheese Board 24 Chef's selection, served with Dried Fruit and Crackers	Ahi Tuna Tartare* 20 Served on crisp Wonton Chips with Avocado and Wasabi Creams
Mussels and Roses 20 with Garlic, Shallots, Fennel, Rose Petals and grilled Sourdough	Smoked Salmon* 20 Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades	Mediterranean Dip Duo 18 Hummus and Labneh served with Naan Dippers, Celery, Carrots and Cucumbers
	Southwest Elote Dip 14 Mexican style Creamy Corn Dip with Parmesan Garlic Toast	

ACT 2 || SOUPS & SALADS

Five Onion Soup 10 Rich Broth, Onions, Brioche Crouton and melted Swiss Cheese	The Lancaster Salad 24 Roasted Chicken, Kale, Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins	Caesar Salad* 14 Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers, Fried Onions, Garlic Croustades <i>With Chicken</i> 22 <i>With Salmon</i> 26 <i>With Shrimp</i> 30
Roasted Tomato Basil Soup 10 Tomatoes, caramelized Onions, Basil and a touch of cream	Roasted Beet Salad 16 Fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles	
Cultivated Salad 24 Roasted Chicken, mixed Greens, Berries, Dried Fruit, Feta Cheese, Pistachios, Slivered Almonds and a Smokey Strawberry Vinaigrette		

ACT 3 || FEATURES

Braised Boneless Short Ribs 36 Served on Mushroom Risotto	New York Strip, 12 oz* 52 Cooked to order. Served with Fingerling Potatoes, Asparagus and au Poivre Sauce	American Kobe Burger* 24 Served on a toasted Challah Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries
Airline Chicken Breast 32 Served with Parmesan Broccolini, Garlic mashed Potatoes and Sun-dried Cherry Demi Sauce	Pan-seared Scallops* 42 Served with Garlic and Herbed mashed Potatoes, Asparagus, Mushrooms and Sun-dried Tomato Medley with a Mango Relish	Pan-seared Seabass 44 Served with a warm Lentil Salad
Lancaster Crab Cake(s) 24/46 Jumbo Crab Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction	Crispy Pan-seared Salmon* 34 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts and Mango Salsa	Grilled Rack of Lamb* 48 Double Chops, roasted Fingerling Potatoes, Haricot Verts Amandine and a Rosemary Demi-glaze
Seared Pork Ribeye 32 Served with sautéed Greens, Cannellini Beans and an Apple and Golden Raisin Chutney		Pan-seared Filet Mignon, 8 oz.* 60 Grilled to order with a side of Asparagus, Garlic mashed Potatoes and choice of au Poivre or Béarnaise Sauce

À LA CARTE

Parmesan Broccolini 12 Sautéed and served with Red Pepper Batonnets	Pomme Frites 8	Mediterranean Roasted Cauliflower 12 With Currants, Mint and Pine Nuts
Truffle Fries 10	Garlic Mashed Potatoes 8	
	Jumbo Asparagus 12	

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BRUNCH CLASSICS

Bananas Foster Waffle 16
Belgian Waffle accompanied with a classic Bananas Foster Sauce

Braised Ribs Benedict* 24
Accompanied with Sautéed Spinach, Grilled Tomato, and served on grilled Sourdough Bread with Hollandaise

Avocado Toast* 20
Avocado topped Sourdough Bread with side Salad and two Eggs, any style

Quiche Florentine 16
Spinach and Gruyère Quiche served with fresh berries

The Classic American* 22
Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin

Create Your Own Omelet 23
Traditional or Egg Whites with choice of Ham, Bacon, Mushrooms, Tomatoes, Onions, Spinach, Cheddar, Swiss or Parmesan, Hash Browns. Toast or English Muffin

West Coast Huevos Rancheros* 22
Crispy Taco topped with Black Bean Purée, Salsas Roja and Verde, two eggs, over easy and Home fried Potatoes

Bircher Muesli 12
House-made Muesli with Yogurt, Honey and Vanilla

Shrimp Salad 24
Served in Avocado Boats on a bed of Iceberg Lettuce with a Lemon Honey Vinaigrette

Fruity Pebbles French Toast 18
Served with Crème Anglaise and fresh Berries

FEATURES

Deviled Egg Collection 16
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon

Grilled Portobello Sandwich 18
Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun

Crispy Pan-seared Salmon* 26
Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts and Mango Salsa

Lancaster Crab Cake 24
Bed of Frisée, Diced Tomatoes, Green Onions, Sweet Chili Sauce, Soy Sauce Reduction, Shoe String Potatoes

Steak and Eggs* 28
Ribeye Steak, Chimichurri Sauce, Home fried Potatoes and two Eggs, any style

Italian Melt 22
Peppered Salami, Mortadella, Prosciutto, Mozzarella, Arugula, Pesto, Tomatoes, Roasted Red Pepper, Lemon Vinaigrette

Cultivated Salad 24
Roasted Chicken, mixed Greens, Berries, Dried Fruit, Feta Cheese, Pistachios, Slivered Almonds and a Smokey Strawberry Vinaigrette

Caesar Salad* 14
Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers, Fried Onions, Garlic Croustades
With Chicken 22 *With Salmon* 26 *With Shrimp* 30

The Lancaster Salad 24
Roasted Chicken, fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins

Knife + Fork Burger* 22
Served Toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion, Swiss Cheese, one egg, over easy

Croque Madame* 20
On Sourdough Bread with Smoked Ham and Gruyère, Béchamel and one egg, over easy served with a Side Salad

Monte Cristo 24
French Toast battered on Wheat Bread with Turkey, Ham and Swiss Cheese with sides of Raspberry Jam and Honey Dijon Mustard

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

BRUNCH COCKTAILS

Mimosa 9 **Bloody Mary** 9

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DESSERTS + AFTER DINNER DRINKS

DESSERTS

The Lancaster Bread Pudding	11
Homemade with Brandied Dried Cherries, Fig Confit and Caramel Sauce	
Chocolate Namelaka	11
Smooth, creamy Custard topped with Chocolate Cake Crumbs and Crunchy Matcha Crumbles	
Lemon Tart	11
Pastry Tart filled with homemade Lemon Curd, topped with Meringue and served with fresh Mint Sauce	
Campfire Brownie	12
Chocolate Brownie and Chocolate Mousse topped with lightly toasted Marshmallow and an Orange Lime Compote	
Limoncello Torte	15
Layered dessert with airy Chiffon Cake and a Citrusy Mousse masked in White Chocolate	
Pecan Ball	10
Vanilla Ice Cream rolled in our homemade Candied Pecans served with Chocolate Sauce	
Fresh Fruit Sorbet	10
Served with a Tea Cookie	

DRINKS

Espresso Martini	20
Espresso, Coffee Liqueur and Stoli Vanilla	
Carajillo	16
Licor 43 and Espresso shaken to perfection	
Cultivated Coffee	12
Bailey's, Kahlua and Grand Marnier	
Irish Coffee	12
Jameson Irish Whiskey and Kahlua	

COFFEE

Coffee	4
Espresso	3
Cappuccino	5

Fonseca Ruby	9	Vin Santo	16
Messina Hoff '19 Port	12	Taylor 20 Year Tawny	16
Fonseca 10 Year Tawny	12.5	Warre's Otima 20 Tawny	18.5
Warre's Otima 10 Tawny	13.5	Sandeman 30 Year Tawny	22