
BREAKFAST

CULTIVATED

MENU

ENTRÉES

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

À LA CARTE

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

BEVERAGES

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

CHEF DE CUISINE JOSEPH VINSON

Please inform your server of any food allergies. || Parties of 6 or more are subject to a 20% service charge.

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

CULTIVATED FOOD + BEVERAGE

SMALL PLATES

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

SOUPS & SALADS

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

SANDWICHES

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

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

FEATURES

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

À LA CARTE

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

- Bacon Wrapped Stuffed Figs** 14
Stuffed with Blue Cheese and accompanied with Crackers, Candied Pecans and fresh Grapes
- Mediterranean Meatballs** 16
Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread
- Charcuterie Board** 28
Our Artisan Cheese Board with a selection of specialty cured Meats, Nuts, Olives and Crackers
- Deviled Egg Collection** 14
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon
- Colossal Shrimp Cocktail** 22
Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade
- Artisan Cheese Board** 24
Chef's selection, served with Dried Fruit and Crackers
- Smoked Salmon*** 16
Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
- Fried Calamari** 14
Delicately breaded and served with Lancaster Marinara and Chipotle Aioli
- House-made Potato Chips** 8
Accompanied with a Blue Cheese Dipping Sauce
- Ahi Tuna Tartare*** 16
Served on crisp Wonton Chips with Avocado and Wasabi Creams

ACT 2 || SOUPS & SALADS

- Five Onion Soup** 10
Rich Broth stocked full of Onions topped with Brioche Crouton and melted Swiss Cheese
- Roasted Tomato Basil Soup** 10
Tomatoes, caramelized Onions, Basil and a touch of cream
- 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
- Roasted Beet Salad** 12
Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles
- Caesar Salad*** 14
Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades
With Chicken 20
With Salmon or Shrimp 24

ACT 3 || FEATURES

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

À LA CARTE

- Haricot Verts Amandine** 12
- Garlic Mashed Potatoes** 8
- Mediterranean Roasted Cauliflower** 12
With Currants, Mint, and Pine Nuts
- Pomme Frites** 8

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BRUNCH CLASSICS

Bananas Foster Waffle 16 Belgian Waffle accompanied with a classic Bananas Foster Sauce	The Classic American* 16 Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin
Braised Ribs Benedict* 22 Accompanied with Sautéed Spinach, Grilled Tomato, and served on grilled Sourdough Bread with Hollandaise	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
Avocado Toast* 16 Avocado topped Sourdough Bread with side Salad and two Eggs, any style	Bircher Muesli 10 House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla
Quiche Florentine 16 Spinach and Gruyere Quiche served with bowl of fresh berries	

FEATURES

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

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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