#### DINNER

# CULTIVATED

### ACT I STARTERS

Bacon Wrapped Stuffed Figs......14 Stuffed with Blue Cheese, and accompanied with Crackers and Candied Pecans

Ahi Tuna + Avocado Tartare\*......16 Lightly seasoned and accompanied with Yuzu Dipping Sauce and Bread Crisps Deviled Egg Collection 14 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon

Chicken Wings 14 Spicy or Jerked with Carrots, Celery, and Ranch Dressing

#### SALADS + SANDWICHES

Caesar Salad\*14Hearts of Romaine Wedge, gratedParmigiano Reggiano, WhiteAnchovies, Capers and GarlicCroustadesWith Chicken20With Salmon24

The Lancaster Salad......24 Roasted Chicken, fresh Kale and Frisee with a Lemon Honey Vinagrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants, and Golden Raisins Leo's Pulled Pork Sandwich......16 On a Brioche Bun with Homemade Pickles and Fried Onions served with Sweet Potato Fries

Mediterranean Meatballs 16

Lamb Meatballs in a lightly spiced

Arrabiata Sauce with Castelvetrano

Olives and served with grilled Bread

Chefs selection, served with Dried

Fruit and Crackers

Artisan Cheese Board 24

## ACT 3 || FEATURES

American Kobe Burger\* 22 Served on a toasted Brioche Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries

#### DESSERTS

## USDA Prime Filet Mignon,

Lancaster Bread Pudding10MChocolate Cake10

Fresh Fruit Sorbet 10

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

