
BREAKFAST

CULTIVATED

MENU

ENTRÉES

Fresh Fruit Medley 10
Fresh Berries and Melon

Brioche French Toast 16
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 20
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* 22
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* 18
Avocado topped Sourdough Bread with side Salad and
two Eggs, any style

The Classic American* 20
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

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

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, Pine Nuts and served with grilled Bread	Smoked Salmon* 16 Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
Chicken Wings 18 Spicy or Jerked with Carrots, Celery, and Ranch Dressing		

SOUPS & SALADS

The Lancaster Salad 20 Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins	Roasted Beet Salad 14 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* 26 Grilled to order USDA Choice 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> 22 <i>With Salmon</i> 26 <i>With Shrimp</i> 28	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)

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

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

Fresh Seasonal Fruit 6	House-made Potato Chips 6	Pomme Frites 6
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ACT 1 || STARTERS

Bacon Wrapped Stuffed Figs 14 Stuffed with Blue Cheese and accompanied with Candied Pecans	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
Mediterranean Meatballs 16 Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives, Pine Nuts and served with grilled Bread	Colossal Shrimp Cocktail 22 Five Gulf Shrimp with homemade Cocktail Sauce and Creole Remoulade	House-made Potato Chips 8 Accompanied with a Blue Cheese Dipping Sauce
Charcuterie Board 28 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* 16 Served on crisp Wonton Chips with Avocado and Wasabi Creams
	Smoked Salmon* 16 Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades	

ACT 2 || SOUPS & SALADS

Five Onion Soup 10 Rich Broth stocked full of Onions topped with Brioche Crouton and melted Swiss Cheese	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	Caesar Salad* 14 Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades
Roasted Tomato Basil Soup 10 Tomatoes, caramelized Onions, Basil and a touch of cream	Roasted Beet Salad 14 Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles	<i>With Chicken</i> 22 <i>With Salmon</i> 26 <i>With Shrimp</i> 28

ACT 3 || FEATURES

Braised Boneless Short Ribs 36 Served on Mushroom Risotto	Classically prepared with Garlic Butter and fresh Parsley, Accompanied with freshly prepared Angel Hair Pasta	American Kobe Burger* 22 Served on a toasted Challah Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries
Roasted Airline Chicken Breast 28 Served with Asparagus and Garlic mashed Potatoes with a Brandied Cream Sauce	Lobster Wellington 52 Cold water Lobster Tail with Scallop filling served with Saffron Cream and Asparagus	Grilled Rack of Lamb* 42 Double Chops, roasted Fingerling Potatoes, Haricot Verts Amandine, and a Rosemary Demi-glace
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* 32 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	USDA Prime Filet Mignon, 8 oz.* 58 Grilled to order with a side of Asparagus and Garlic mashed Potatoes and choice of au Poivre or Bearnaise Sauce
Pan-seared Seabass 38 Served with a warm Lentil Salad		
Shrimp Scampi* 36		

À LA CARTE

Haricot Verts Amandine 12	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* 20 Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin
Braised Ribs Benedict* 24 Accompanied with Sautéed Spinach, Grilled Tomato, and served on grilled Sourdough Bread with Hollandaise	Create Your Own Omelet 20 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* 18 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> 22 <i>With Salmon</i> 26 <i>With Shrimp</i> 28
Grilled Portobello Sandwich 16 Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun	The Lancaster Salad 20 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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