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

## SOUPS &amp; SALADS

<b>Roasted Tomato Basil Soup, Cup/Bowl</b> ..... 6/8 Tomatoes, caramelized Onions, Basil and a touch of cream	<b>The Lancaster Salad</b> ..... 18 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 Chopped Romaine, Chicken, Tomatoes, Bacons, Hard-Boiled Egg, Blue Cheese, and Cheddar Cheese
<b>Five Onion Soup, Cup/Bowl</b> ..... 6/8 Rich Beef Broth stocked full of Onions topped with a Brioche Crouton and melted Swiss Cheese	<b>Steak Salad*</b> ..... 24 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 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
<b>Roasted Beet Salad</b> ..... 12 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 On toasted Wheat Bread with Swiss Cheese and chopped Iceberg Lettuce	<b>Lancaster BLT</b> ..... 16 Apple-Smoked Bacon, Lettuce, Tomatoes, and Avocado	<b>Grilled Portobello Sandwich</b> ..... 16 Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun
<b>Curry Chicken Sandwich</b> ..... 16 Lightly seasoned Chicken Salad with Lettuce and Tomato on toasted Wheat Bread	<b>American Kobe Burger*</b> ..... 18 Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese	<b>Pulled Pork Sandwich</b> ..... 16 Served on a Challah Bun with Homemade Pickles and Fried Onions

## FEATURES

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

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

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

## ACT 2 || SOUPS &amp; SALADS

<b>Five Onion Soup</b> ..... 10 Rich Broth stocked full of Onions topped with Brioche Crouton and melted Swiss Cheese	<b>The Lancaster Salad</b> ..... 24 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 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
<b>Roasted Tomato Basil Soup</b> ..... 10 Tomatoes, caramelized Onions, Basil and a touch of cream	<b>Roasted Beet Salad</b> ..... 12 Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles	

## ACT 3 || FEATURES

<b>Braised Boneless Short Ribs</b> ..... 34 Served on Mushroom Risotto with Roasted Root Vegetables	<b>Shrimp Scampi*</b> ..... 36 Classically prepared with Garlic Butter and fresh Parsley, Accompanied with freshly prepared Angel Hair Pasta	<b>American Kobe Burger*</b> ..... 22 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 Served with Asparagus and Garlic mashed Potatoes with a Brandied Cream Sauce	<b>Lobster Wellington</b> ..... 52 Cold water Lobster Tail with Scallop filling served with Saffron Cream and Asparagus	<b>Grilled Rack of Lamb*</b> ..... 38 Double Chops, roasted Fingerling Potatoes, Haricot Verts Amandine, and a Rosemary Demi-glace
<b>Lancaster Crab Cake(s)</b> ..... 24/46 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 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	<b>USDA Prime Filet Mignon, 8 oz.*</b> ..... 52 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 Served with a warm Lentil Salad		

## À LA CARTE

<b>Haricot Verts Amandine</b> ..... 12	<b>Mediterranean Roasted Cauliflower</b> ..... 12 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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