

---

**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

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

## SOUPS &amp; SALADS

<b>The Lancaster Salad</b> ..... 20 Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins	<b>Roasted Beet Salad</b> ..... 14 Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles	<b>Roasted Tomato Basil Soup, Cup/Bowl</b> ..... 6/8 Tomatoes, caramelized Onions, Basil and a touch of cream
<b>Steak Salad*</b> ..... 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	<b>Caesar Salad*</b> ..... 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	<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

## 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
-------------------------------------	--	-----------------------------

## 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.

## ACT I || STARTERS

<b>Bacon Wrapped Stuffed Figs</b> ..... 14 Stuffed with Blue Cheese and accompanied with Candied Pecans	<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, Pine Nuts and served with grilled Bread	<b>Colossal Shrimp Cocktail</b> ..... 22 Five Gulf Shrimp with homemade Cocktail Sauce and 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, 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
<b>Roasted Tomato Basil Soup</b> ..... 10 Tomatoes, caramelized Onions, Basil and a touch of cream	<b>Roasted Beet Salad</b> ..... 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

<b>Braised Boneless Short Ribs</b> ..... 36 Served on Mushroom Risotto	<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> ..... 42 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> ..... 58 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> ..... 38 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
--	---	-----------------------------

## 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.*

## BRUNCH CLASSICS

<b>Bananas Foster Waffle</b> ..... 16 Belgian Waffle accompanied with a classic Bananas Foster Sauce	<b>The Classic American*</b> ..... 20 Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin
<b>Braised Ribs Benedict*</b> ..... 24 Accompanied with Sautéed Spinach, Grilled Tomato, and served on grilled Sourdough Bread with Hollandaise	<b>Create Your Own Omelet</b> ..... 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
<b>Avocado Toast*</b> ..... 18 Avocado topped Sourdough Bread with side Salad and two Eggs, any style	<b>Bircher Muesli</b> ..... 10 House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla
<b>Quiche Florentine</b> ..... 16 Spinach and Gruyere Quiche served with bowl of fresh berries	

## FEATURES

<b>Deviled Egg Collection</b> ..... 14 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	<b>Caesar Salad*</b> ..... 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
<b>Grilled Portobello Sandwich</b> ..... 16 Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun	<b>The Lancaster Salad</b> ..... 20 Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins
<b>Crispy Pan-seared Salmon*</b> ..... 24 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	<b>Knife + Fork Burger*</b> ..... 20 Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion, and Swiss Cheese. Accompanied with one egg, any style
<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	

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

## BRUNCH COCKTAILS

<b>Mimosa</b> ..... 9	<b>Bloody Mary</b> ..... 9
-----------------------	----------------------------

## 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.*