
BREAKFAST

CULTIVATED

MENU

ENTRÉES

Served from 6:30a.m. to 10:30a.m.

Fresh Fruit Medley10 Fresh Berries and Orange Segments	Bircher Muesli10 House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla	The Lancaster Benedict*20 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
Brioche French Toast14 Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup	The Classic American*18 Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of toast or English Muffin	

À LA CARTE

Egg, Any Style*3	Turkey Sausage8	Toasted Bagel & Cream Cheese ...7
Hash Brown Potatoes7	Ruby Red Grapefruit Half6	Wheat Toast or English Muffin6
Apple-smoked Bacon8		

BEVERAGES

Coffee, Single Cup3	Orange Juice5	Doppio3
Coffee, Small Pot8	Grapefruit Juice5	Cappuccino4
Coffee, Large Pot12	Cranberry Juice5	Latte, Hot or Iced3.5
Hot Tea4	Milk5	Mocha or Hot Chocolate4.5
Iced Tea4	Topo Chico4	Mountain Valley 500 mL6 <i>Sparkling or Flat</i>

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

CULTIVATED

ACT I

Served from 3p.m. to 9p.m. Sunday through Wednesday

Bacon Wrapped Stuffed Figs 14

Stuffed with Blue Cheese, and accompanied with Crackers and Candied Pecans

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

Mediterranean Meatballs 16

Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread

Lancaster Crab Cake 22

Jumbo Crab Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction

American Kobe Burger* 22

Served on a toasted Brioche Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries

Chicken Wings 14

Spicy or Jerked with Carrots, Celery, and Ranch Dressing

Artisan Cheese Board 24

Chefs selection, served with Dried Fruit and Crackers

House-made Potato Chips 8

Accompanied with a Blue Cheese Dipping Sauce

Deviled Egg Collection 14

Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon

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CULTIVATED FOOD + BEVERAGE

THURSDAY-
SATURDAY

CULTIVATED

DINNER
MENU

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
- House-made Potato Chips** 8
Accompanied with a Blue Cheese Dipping Sauce
- 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
- Mediterranean Meatballs** 16
Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread
- Artisan Cheese Board** 24
Chefs selection, served with Dried Fruit and Crackers

SALADS + SANDWICHES

- Caesar Salad*** 14
Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades
With Chicken 20
With Salmon 24
- 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
- Grilled Chicken Sandwich** 16
Cheese, Avocado, Lettuce and Tomato on a Brioche Bun served with Fries

ACT 3 || FEATURES

- Crab Cake(s)** 24/46
Jumbo Crab Cake or Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction
- Crispy Pan-seared Salmon*** 30
Sautéed Baby Spinach, Sweet Corn Relish with Creole Remoulade
- American Kobe Burger*** 22
Served on a toasted Brioche Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries
- Roasted Chicken Breast** 30
Served with Asparagus and Garlic Mashed Potatoes with a Brandied Cream Sauce
- USDA Prime Filet Mignon, 8 oz.*** 50
Grilled to order, with Asparagus and Garlic Mashed Potatoes. Served with Veal Demi Sauce.

DESSERTS

- Lancaster Bread Pudding** 10
Chocolate Cake 10
- Mixed Berries** 10
- Fresh Fruit Sorbet** 10

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