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**BREAKFAST**

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# CULTIVATED

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**MENU**

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**ENTRÉES**

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

**Fresh Fruit Medley** ..... 10  
Fresh Berries and Orange Segments

**Brioche French Toast** ..... 14  
Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup

**Bircher Muesli** ..... 10  
House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla

**The Classic American\*** ..... 18  
Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of toast or English Muffin

**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

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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 & Cream Cheese** ... 7  
**Wheat Toast or English Muffin** .... 6

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**BEVERAGES**

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**Coffee, Single Cup** ..... 3  
**Coffee, Small Pot** ..... 8  
**Coffee, Large Pot** ..... 12  
**Hot Tea** ..... 4  
**Iced Tea** ..... 4

**Orange Juice** ..... 5  
**Grapefruit Juice** ..... 5  
**Cranberry Juice** ..... 5  
**Milk** ..... 5  
**Topo Chico** ..... 4

**Doppio** ..... 3  
**Cappuccino** ..... 4  
**Latte, Hot or Iced** ..... 3.5  
**Mocha or Hot Chocolate** ..... 4.5  
**Mountain Valley 500 mL** ..... 6  
*Sparkling or Flat*

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.*

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**CULTIVATED FOOD + BEVERAGE**

## SMALL PLATES

- Deviled Egg Collection** ..... 14  
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon
- Ahi Tuna and Avocado Tartare\***... 16  
Lightly seasoned and accompanied with Yuzu Dipping Sauce and Bread Crisps
- Mediterranean Meatballs** ..... 16  
Lamb meatballs in a lightly-spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread
- Fried Calamari** ..... 14  
Delicately breaded and served with Lancaster Marinara and Chipotle Aioli

## SOUP &amp; SALAD

- The Lancaster Salad** ..... 18  
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  
*With Chicken* ..... 20  
*With Salmon* ..... 24
- Cobb Salad** ..... 18  
Chopped Romaine, Chicken, Tomatoes, Bacons, Hard-Boiled Egg, Blue Cheese, and Cheddar Cheese
- Roasted Tomato Basil Soup, Cup/Bowl** ..... 6/8  
Tomatoes, caramelized Onions, Basil and a touch of cream

## 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
- Curry Chicken Sandwich** ..... 16  
Lightly seasoned Chicken Salad with Lettuce and Tomato on toasted Wheat Bread
- Lancaster BLT** ..... 16  
Apple-Smoked Bacon, Lettuce, Tomatoes, and Avocado
- Leo's Pulled Pork Sandwich** ..... 16  
Served on a Brioche Bun with Homemade Pickles and Fried Onions
- American Kobe Burger\*** ..... 18  
Served on a toasted Brioche Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese

## FEATURES

- 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
- Crispy Pan-seared Salmon\*** ..... 24  
Sautéed Baby Spinach, Sweet Corn Relish with Creole Remoulade
- Grilled Chicken Paillard** ..... 20  
Accompanied with Watercress Salad with heirloom baby Tomatoes, Bermuda Onions, Avocado, Asparagus, Haricot Verts and Parmesan

## À LA CARTE

- Fresh Seasonal Fruit** ..... 6
- House-made Potato Chips** ..... 6
- Pomme Frites** ..... 6

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## 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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