

**Note:** Please indicate if you have food allergies.

## Cheeses

<p><b>5 Year Gouda, Hol (pasteurized)</b> AP01 <b>\$8.09</b></p> <p>Cow's milk, nutty, butterscotch, hint of caramel, firm. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.</p>	<p><b>Kunik,US. (pasteurized)</b> AP02 <b>\$8.09</b></p> <p>Goat/cow's milk, rich triple creme, subtle, creamy. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.</p>
<p><b>Red Dragon, Wales (pasteurized)</b> AP03 <b>\$8.09</b></p> <p>aged in welsh beer, hint of mustard</p>	<p><b>Kikorangi Blue, NC (pasteurized)</b> AP04 <b>\$8.09</b></p> <p>cow's milk, triple cream, soft, hint of mushroom</p>
<p><b>Truffle Tremor, US (pasteurized)</b> AP05 <b>\$8.09</b></p> <p>Goat's milk, earthy, truffles, semi-firm. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.</p>	<p><b>Cheese Combination</b> CM01 <b>Starting at \$17.19</b></p> <p>Your choice of 3 cheeses or 5 cheeses. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.</p>

## Appetizers & Bar Snacks

<p><b>Pot o' Pickles</b> AP07 <b>\$5.89</b></p> <p>Assorted housemade pickled vegetables.</p>	<p><b>Duck Confit Chicken Wings</b> AP08 <b>\$13.39</b></p> <p>Pomegranate molasses-bourbon-chili sauce, housemade bleu cheese, celery.</p>
<p><b>Steamed Mussels &amp; Littlenecks</b> AP09 <b>\$12.39</b></p> <p>Smoked chorizo, cilantro, mint, roasted corn broth, grilled garlic bread.</p>	<p><b>Varga Chopped Salad</b> AP10 <b>\$12.39</b></p> <p>Romaine, green pepper, carrot, radish, red onion, cherry tomato, hard broiled egg, bacon, fried chickpeas, avocado, cucumber, Bleu cheese, and green goddess dressing. Add chicken or steak for an additional charge.</p>
<p><b>Grilled Chicken Caesar Salad</b> AP11 <b>\$12.39</b></p> <p>Polenta croutons, white anchovies, shaved red onion, creamy caesar dressing.</p>	<p><b>Beer-Battered Pickles</b> AP12 <b>\$8.09</b></p> <p>Smoked paprika aioli.</p>
<p><b>Jumbo Lump Cheese Fries</b> AP13 <b>\$11.29</b></p> <p>Jumbo lump crab, white Cheddar, Parmesan, truffle oil.</p>	<p><b>Boston Bibb Lettuce Wraps</b> AP14 <b>\$13.39</b></p> <p>Spiced Moroccan lamb, Feta, scallions, cucumber, radish, mint, roasted red pepper, and tahini vinaigrette.</p>
<p><b>Roasted Brussel Sprouts</b> AP15 <b>\$10.19</b></p> <p>Balsamic vinegar, crispy leaves, parmesan, olive oil.</p>	<p><b>Truffled Mac 'n Cheese</b> AP17 <b>\$11.29</b></p> <p>Bacon, Gruyere, Fontina, mascarpone, black truffles.</p>
<p><b>Pulled Pork Tacos</b> AP18 <b>\$13.39</b></p> <p>Jicama-cabbage slaw, chipotle aioli, cilantro, radish</p>	<p><b>Kobe Beef Sliders</b> AP22 <b>\$14.49</b></p> <p>Applewood-smoked bacon, caramelized shallots, boursin, beer battered onion rings, and smoked paprika aioli.</p>
<p><b>Asparagus Tempura</b> AP25 <b>\$11.29</b></p> <p>lemon, sea salt, truffle aioli.</p>	

## Sandwiches

<p><b>Turkey Burger</b> HB01 <b>\$14.49</b></p> <p>Bacon, Cheddar, sprouts, heirloom tomato, organic greens, pickled red onion, chipotle aioli, country white roll, and fries.</p>	<p><b>Veggie Burger</b> HB02 <b>\$12.39</b></p> <p>Heirloom tomato, English cucumber, Cheddar, truffled aioli, blue moon organic salad, and olive oil &amp; white balsamic vinaigrette.</p>
<p><b>Kobe Burger</b> HB03 <b>\$16.59</b></p> <p>Lancaster county aged Cheddar, apple-wood smoked bacon, caramelized shallots, organic greens, heirloom tomato, and fries.</p>	<p><b>Kobe Chili-Cheese Dog</b> SW01 <b>\$11.29</b></p> <p>Beer braised housemade chili, shaved pickles, white Cheddar, on poppy seed &amp; onion ficelle bun, beer battered onion rings, and smoked paprika aioli.</p>
<p><b>Eggplant Sandwich</b> SW02 <b>\$12.39</b></p> <p>Manchego, Parmesan, sprouts, pickled red onion, organic greens, heirloom tomato, rosemary aioli, marinara, and mixed green salad.</p>	<p><b>Pineland Farms Ribeye Cheesesteak Sandwich</b> SW03 <b>\$16.59</b></p> <p>Cheddar cheese sauce, caramelized onions, truffled fries.</p>

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(Continued)

<b>Smoked Turkey &amp; Warm Brie Sandwich</b> SW04 Green apple-cranberry chutney, arugula, spicy mustard aioli, organic green salad, herb vinaigrette.	\$13.39	<b>Fried Oyster "Po Boy"</b> SW08 spicy remoulade, shaved pickles, housemade slaw, and old bay fries.	\$16.59
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## Plates

<b>Hanger Steak Frites</b> BF02 (Dinner only) sauce bearnaise, grilled asparagus	\$24.09	<b>Pineland Farms Grilled Ribeye and Eggs</b> BF03 (Breakfast only) cheddar scrambled eggs, shiitake mushroom jus, roasted potatoes	\$16.09
<b>Spinach, Tomato &amp; Fontina Egg White Omelet</b> BR01 (Breakfast only) caramelized shallots, wild mushrooms, mixed green salad	\$12.39	<b>Truffled Wild Mushroom &amp; Fontina Omelet</b> BR02 (Breakfast only) shiitake mushrooms, spinach, roasted potatoes	\$13.99
<b>Lump Crab, Spinach, &amp; Boursin Omelet</b> BR03 (Breakfast only) jumbo lump crab, garlic-herb boursin, truffle, roasted potatoes	\$14.99	<b>Strawberry Rhubarb French Toast</b> BR04 (Breakfast only) honeyed mascarpone, crispy granola	\$12.39
<b>Eggs Benedict</b> BR05 (Breakfast only) applewood smoked bacon, toasted english muffin, spinach, orange hollandaise. Add crab for an additional charge.	\$12.89	<b>Caramelized Banana &amp; Milk Chocolate Chip Pancakes</b> BR06 (Breakfast only) toasted walnuts, citrus cinnamon syrup, whipped cream	\$11.79
<b>Mixed Berry Pancakes</b> BR07 (Breakfast only) raspberries, blueberries, strawberries, blackberries, whipped lemon walnut ricotta, cinnamon syrup, toasted walnuts	\$11.79	<b>Denver Omelet</b> BR08 (Breakfast only) Smoked ham, gruyere, cheddar, fontina, peppers, onions, wild mushrooms.	\$13.39
<b>Grilled Cheese &amp; Tomato Bisque</b> CM02 (Breakfast only) gruyere and fontina cheese, fresh oregano	\$12.39	<b>Orecchiette Pasta</b> PA01 andouille sausage, spring peas, broccoli rabe, shaved parmesan, pistachio pesto, lemon-parmesan broth.	\$19.89
<b>Bourbon Smoked Baby Back Ribs</b> PK01 Smoked chili-molasses barbeque sauce, Cheddar cheese grits, slaw.	\$18.79	<b>Crispy Lemon-Herb Roasted Lancaster Chicken</b> PL03 truffled fingerling potatoes, asparagus, lemon-white wine herb jus.	\$23.09
<b>Crispy Lemon-Herb Roasted Lancaster Chicken</b> PL04 Truffled fingerling potatoes, asparagus, lemon-white wine herb jus.	\$23.09	<b>Crispy Beer Battered Fish &amp; Chips</b> SF01 Fresh cod, fries, malt vinegar, tartar sauce.	\$19.89

## Sides

<b>Housemade Coleslaw</b> SD02	\$5.89	<b>Cheddar Cheese Grits</b> SD04	\$5.89
<b>Truffled Fingerling Potatoes</b> SD05	\$5.89	<b>Beer Battered Onion Rings</b> SD11	\$5.89
<b>Polenta Croutons</b> SD12	\$5.89	<b>Asparagus</b> SD14	\$5.89
<b>Applewood Smoked Bacon</b> SD15 (Breakfast only)	\$5.89	<b>Turkey Bacon</b> SD16 (Breakfast only)	\$5.89
<b>Herb Roasted Potatoes</b> SD17 (Breakfast only)	\$5.89	<b>Smoked Chorizo</b> SD18 (Breakfast only)	\$5.89
<b>Chicken Sausage</b> SD19 (Breakfast only)	\$5.89		

## Appetizers

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**Appetizers**

(Continued)

<b>Apple Cinnamon Granola Parfait</b> AP01 (Breakfast only)	\$8.59
whipped greek yogurt, fresh berries, honey	