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PRESS ROOM

RESTAURANT + BAR

Happy New Year from our family to yours

GREENS

MARKET SALAD 8	KALE CAESAR 8
local organic mixed greens, carrots, cucumbers, tomatoes, radishes, lemon vinaigrette	Parmigiano-Reggiano, creamy caesar, grilled bread
RYE AND KALE 12	add grilled chicken 4.5
rye berries, kale, craisins, butternut squash, pumpkin seed, local goat cheese, lemon vinaigrette	add falafel balls 4.5
	add white anchovies 5
	add shrimp 10
	add salmon 11

SOUP

CREAMY CRAB BISQUE 9 14
PARSNIPS & CHESTNUT VELOUTÉ 5 8
tarragon compound butter

SMALL PLATES

OVEN-ROASTED LOCAL HEIRLOOM CARROTS 11	PAN-SEARED SEA SCALLOPS 18	TUNA CARPACCIO 16	PORCHETTA 12
chili and honey glaze, tahini yogurt, carrot top pesto	sliced fennel, celery root, citrus brown butter	flash-seared ahi tuna, wasabi-yuzu sauce, kimchi and cilantro salsa	cranberry honey, pickled vegetables

ENTREES

CRAB RADIATORI 24	OVEN-ROASTED BRONZINO 34
roasted squash and heirloom tomato ragu, crab meat, fresh-made radiatori pasta, Parmigiano-Reggiano	lemon and herb-roasted Mediterranean seabass, roasted root vegetables, pistou, baby greens
RIGATONI BOLOGNESE 20	DUCK TWO-WAYS 26
chicken and chorizo ragu, fresh-made rigatoni pasta, Parmigiano-Reggiano	bubble and squeak root vegetable smash, cranberry and cherry mostarda, confit duck leg and pan-seared breast
VEGAN SPAGHETTI 18	COWBOY STEAK 38
spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls	18 oz. bone-in ribeye, yukon gold potatoes, haricots verts, truffle-red wine jus
GRILLED MARINATED CHICKEN 24	
roasted sweet potatoes, wilted spinach, Lancaster County chicken	

CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE GUESTS, INCLUDING SEPARATE CHECKS.