

BRUNCH

BREAKFAST

- PANCAKES** 10
buttermilk, peach preserves, powdered sugar
- EGGS IN A BASKET** 16
fried egg & brioche, shrimp & crab, chili aioli, pico de gallo
- OMELETTE OF THE DAY** 13
daily omelette, served with homefries
** please no substitutions*
- SMOKED SALMON BENEDICT** 16
smoked salmon, guacamole, poached eggs, chipotle hollandaise, micro cilantro, served with homefries
- WINTER VEGGIE TART** 12
pastry, eggplant, tomato, squash, & pepper ratatouille, poached eggs, served with a green salad
- CREOLE EGGS** 12
poached eggs, grits, Creole tomato sauce, micro cilantro
- SOUTHERN BREAKFAST** 13
fried "hot chicken" thigh, corn bread, chorizo gravy, fried eggs
- CRANBERRY PEAR BAKED OATMEAL** 10
granola, spiced cranberry compote, steamed milk
- STEAK & EGG CROISSANT** 16
shredded Delmonico steak, fried egg, swiss, spicy horseradish aioli, served with homefries
- DUCK RICE BOWL** 15
5 spice duck confit, kimchi rice, peas, poached eggs

🥚 proudly using eggs from Shenk's farm

• EXTRAS •

BACON 4 **HOMEFRIES** 3

LUNCH

• SMALL PLATES •

- CRAB BISQUE** 9|14
- FRESH GUACAMOLE** 11
toasted cumin tortilla chips
- GRAVY FRIES** 9
chorizo gravy, duck fat fries
add duck confit 6
- PRESSROOM WINGS** 8|16
hot fermented pineapple glaze

• LARGE PLATES •

- VEGAN SPAGHETTI** 16
spaghetti-cut squash and zucchini, slow-cooked tomato sauce, falafel balls, mushrooms
- THE BURGER** 15
tomato confit, chimichurri, sharp cheddar, crispy fried onions, potato roll

• 10 INCH PIZZAS •

- CLASSICO** 13
tomato sauce, fresh mozzarella, basil, red pepper flakes, Parmigiano-Reggiano
- THE JULES** 14
American salami, mozzarella, blistered cherry tomatoes & sweet onions, garlic scape pesto, garlic oil, Parmigiano Reggiano
- FUNGHI** 15
local mushrooms, fromage, mozzarella, cipollini onions, Parmigiano-Reggiano, baby arugula, truffle oil
add duck confit 6

• GREENS •

- KALE CAESAR** 8|12
Parmigiano-Reggiano, creamy Caesar, grilled bread
- MARKET SALAD** 8|12
local organic mixed greens, carrots, cucumbers, tomatoes, radish, lemon vinaigrette
- add grilled chicken 5.5
add falafel balls 6.5
add white anchovies 5
add shrimp 10
add salmon 12

PROUDLY FEATURING
SEASONAL INGREDIENTS
FROM OUR LOCAL PARTNERS

-  *BakeHouse on King*
-  *Primordia Farm*
-  *Fields Edge Research Farm*
-  *Shenk's Farm*
-  *Lancaster Farm Fresh*
-  *Maplhofe Milk*

DRINKS

- BLOODY MARY** 9
vodka, house bloody mary mix
- BUILD YOUR OWN BLOODY MARY** 18
makes two bloodys,
with all the toppings
upgrade your spirit 2
- MIMOSA** 9
prosecco, fresh orange juice
- BUILD YOUR OWN MIMOSA** 18
makes two mimosas,
choice of fresh juices & fruit
- MONTECCINO** 8
Montenegro Amaro, genepy liqueur, creme de cacao, Galliano, frothed milk, LCCR espresso
- IRISH COFFEE** 10
Irish whiskey, fresh brewed LCCR coffee, Bailey's whip

also serving coffee drinks from
Lancaster County Coffee Roasters

