

DINNER

PROUDLY FEATURING
SEASONAL INGREDIENTS
FROM OUR LOCAL PARTNERS

 *BakeHouse on King*

 *Primordia Farm*

 *Buona Tavola*

 *Fields Edge Research Farm*

 *Shenks Farm*

 *Pineview Dairy*

 *Kaufman's*

 *Fox & Wolfe Farm*

SOUP	CRAB BISQUE	9 14
	SOUP DU JOUR	5 8

SMALL PLATES

FRESH GUACAMOLE	11	PRESSROOM WINGS	10
toasted cumin tortilla chips		hot fermented pineapple glaze	
GRAVY FRIES	9	OVEN-ROASTED VEGETABLES	12
chorizo gravy, duck fat fries add duck confit 6		rutabaga, sweet potatoes, carrots, brussels sprouts, apple cider gastrique, paprika & preserved lemon sour cream	
TUNA CARPACCIO	18	FALAFEL CROQUETTES	10
flash-seared Ahi tuna, wasabi-yuzu sauce, chili aioli, kimchi & cilantro salsa		chickpea, spices, tahini & cilantro aioli	
SHRIMP TOSTADA	15	PAN-SEARED SEA SCALLOPS	18
spice-poached shrimp, pickled vegetables, roasted jalapeños, tomatoes, cilantro-chili aioli, crispy tortilla		sliced fennel, celery root, citrus vinaigrette, Creole brown butter	

PIZZA

• 10 INCH PIES •

CLASSICO 13

tomato sauce, basil,
fresh mozzarella,
red pepper flakes,
Parmigiano-Reggiano

JULES 14

American salami,
mozzarella, garlic oil,
blistered cherry
tomatoes & onions,
garlic scape pesto,
Parmigiano Reggiano

FUNGHI 15

local mushrooms,
fromage, mozzarella,
cipollini onions,
Parmigiano-Reggiano,
baby arugula, truffle oil
add duck confit 6

GREENS

CAESAR 8 12	MARKET 8 12	RYE BERRY 13
kale, creamy Caesar, Parmigiano-Reggiano, grilled bread	local organic mixed greens, carrots, cucumbers, tomatoes, radishes, lemon vinaigrette	kale, shaved squash, dried cranberries, goat cheese, pepitas, apple cider vinaigrette

add grilled chicken 5.5 add falafel balls 6.5 add white anchovies 5
add shrimp 10 add salmon 12

LARGE PLATES

TORTALLONI & GUANCIALE	22	DUCK TWO-WAYS	28
guanciale, winter squash, tomato creole sauce, fresh ricotta-filled pasta, Parmigiano-Reggiano		confit duck leg & pan-seared breast, kimchi fried rice, ginger-orange glaze	
BLACK GARLIC RADIATORI	25	BRONZINO EN PAPILOTTE	28
mixed wild mushrooms, spinach, black garlic crème fraîche sauce, fresh-made radiatori, Parmigiano-Reggiano		Mediterranean Sea Bass, sweet Calabrian peppers, sunchokes, shaved fennel, Oloroso sherry jus	
VEGAN SPAGHETTI	19	BOUILLABAISSÉ	28
spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls		mussels, clams, shrimp, daily fish, tomato-fennel broth, chili-garlic aioli, grilled bread	
THE BURGER	15	LAMB TENDERLOIN	30
sharp cheddar, tomato confit, chimichurri, crispy fried onions, potato roll		sweet & sour red cabbage, caraway, Yukon gold potatoes, au jus	
GRILLED MARINATED CHICKEN	28	BISTRO STEAK FRITES	28
Lancaster County chicken, roasted sweet potatoes, wilted spinach		coulotte steak, chive-tarragon compound butter, truffle fries	
		DELMONICO STEAK	36
		Ribeye, savory bread pudding, brussels sprouts, rosemary-red wine jus	

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

20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE GUESTS, INCLUDING SEPARATE CHECKS.

