

DINNER

OUR LOCAL PARTNERS

-  *BakeHouse on King*
-  *Positively Pasta*
-  *Fields Edge Research Farm*
-  *Shenks Farm*

SMALL PLATES


- FRESH GUACAMOLE** 10
toasted cumin tortilla chips
- PRESSROOM WINGS** 15
Carolina BBQ *or* hot pineapple glaze
(*ten wings*)
- GRAVY FRIES** 9
chorizo gravy, duck fat fries

- OVEN-ROASTED VEGETABLES**  10
seasonal vegetables, apple cider gastrique,
paprika & preserved lemon sour cream
- CEVICHE** 13
Haddock & shrimp, pickled red onion,
tomato, cilantro-lime vinaigrette, crispy
green plantains





PIZZA

- 10 INCH PIES •
- CLASSICO** 12
tomato sauce, basil,
fresh mozzarella,
red pepper flakes,
Parmigiano-Reggiano
- JULES** 13
American salami,
mozzarella, garlic oil,
blistered cherry
tomatoes & onions,
garlic scape pesto
- STEFANO** 13
Black garlic & brie,
fresh spinach,
shaved farmer's cheese

SALADS

- KALE CAESAR** 8
chopped kale, Parmigiano-Reggiano,
creamy Caesar dressing,
add shrimp 10 add salmon 12
- FRISÉE & APPLE**  12
local organic mixed greens,
apples, candied walnuts, blue
cheese, apple cider vinaigrette

LARGE PLATES

- THE BURGER**  15
sharp cheddar, tomato confit, chimichurri, crispy fried onions,
Bakehouse potato roll, served with fries
- RAVIOLI**  18
ricotta & parsley stuffed fresh pasta, tomato & mushrooms, fresh herbs,
Parmigiano-Reggiano, grilled bread
- GRILLED MARINATED CHICKEN**  24
Lancaster County chicken, roasted sweet potatoes, wilted spinach
- BISTRO STEAK FRITES** 26
cut of the day, chive-tarragon compound butter, truffle fries
- BOUILLABAISSÉ**  28
mussels, clams, shrimp, daily fish, tomato-fennel broth, chili-garlic aioli,
grilled Bakehouse bread
- DUCK CONFIT** 26
pan-roasted breast & confit leg, broccolini, cream of fresh corn & miso,
plum-thyme sauce

BAKEHOUSE SWEETS

- CHOCOLATE PEANUT BUTTER MOUSSE** 6
peanut butter mousse,
espresso ganache, chocolate
cookie crust, crushed peanuts,
cocoa powder
- KEY LIME & BLACKBERRY TART** 6
whipped key lime filling,
house-made blackberry jam,
sucrée tart shell, whipped cream
- ICE CREAM** 3 | 5
Pine View Dairy flavors,
ask your server about our weekly flavors



BEVERAGES

COCKTAILS



COASTAL TONIC

citrus & herbs, \$12
citrus vodka, limoncello,
amaro Montenegro, velvet falernum,
lemon, ginger, tonic

ON TAP!



MOSCOW MULE

zesty & quenching, on draft, \$12
vodka, lemongrass-ginger syrup,
lime, club

ON TAP!



SINGLE BARREL OLD FASHIONED

spirituous & smooth, \$14
Old Forester Single Barrel Select,
Amaro di Angostura, citrus oleo
saccharum, agave syrup
orgeat (contains nuts),
Angostura bitters

ON TAP!



MADRINA'S MEDICINE

smokey, spiced & soothing, \$14
Del Maguey Vida & Crema de mezcal,
Alto's reposado tequila,
Yellow Chartreuse, agave, gentian,
ginger, chili, pink peppercorn,
lavender, citrus



SUMMER IN JUNO

spirituous & herbal, \$14
Bluecoat Barrel Finished Gin,
black raspberry-infused
Dolin blanc vermouth,
Italicus, Yellow Chartreuse,
bitters blend

DRAFT

1. ZARDETTO PROSECCO (WINE)

Italy, 11.5 abv, 6 oz, \$9 • *delicate & soft, with a fresh finish*

2. LEVANTE FRUIT FETISH (LATTICE PIE)

West Chester, PA, 8 abv, 13 oz, \$8 • *tangy sweetness, pie-crust, & lactose*

3. NEW TRAIL CRYOSPHERE IPA

Williamsport, PA, 6.2 abv, 13 oz, \$7 • *Hazy with wheat & oat malts*

4. TWO ROADS TOO JUICY DOUBLE IPA

Stratford, CT, 8.2 abv, 13 oz, \$8 • *notes of grapefruit, pine, lychee*

5. MILLER LITE

Milwaukee, WI, 4.2 abv, 16 oz, \$4

9. ST. BONIFACE THE SLAMMER IPA

Ephrata, PA, 10 abv, 10 oz, \$7 • *bitter, hops & malty sweetness*

10. SOUTH COUNTY INTERVALS NELSON PALE ALE

Fawn Grove, PA, 5.0 abv, 16 oz, \$7 • *Nelson Sauvignon hops*

11. HACKER-PSCHORR WEISSBIER

Germany, 5.5 abv, 16 oz, \$7 • *refreshing notes of citrus & fruit, cloudy*

12. BOULEVARD IRISH ALE

Kansas City, MO, 5.8 abv, 13 oz, \$7 • *rich & toasty, slight spice*

13. WACKER ROBUST PORTER

Lancaster, PA, 6.5 abv, 16 oz, \$7 • *rich cocoa & delicious malt flavor*

14. BITBURGER PREMIUM PILS

Germany, 4.8 abv, 16 oz, \$7 • *distinctive hoppiness, crisp & fruity*

15. BIG HILL MICHAUX MULE

Gardners, PA, 6.5 abv, 16 oz, \$7 • *smooth & refreshing with ginger*

16. ALLAGASH CURIEUX BELGIAN TRIPEL

Portland, ME, 10.4 abv, 10 oz, \$9 • *smooth with notes of coconut & vanilla,*

next issue

drafts coming soon

2. BARRIER BREWING EVERYONE'S CHEATIN'

Oceanside, NY, 5.7 abv, 10 oz, \$8 • *passionfruit, lactose & vanilla,*

9. ST. BONIFACE GLASSWORK MOSAIC IPA

Ephrata, PA, 6.6 abv, 16 oz, \$7 • *crisp, citrusy & bitter*

WINES

whites

ROSÉ

Domaine Royal de Jarras, Languedoc-Roussillon, France, \$14
Terredora Dipaolo Irpina Rosato, Montefusco, Italy, \$14

PINOT GRIGIO

Lechthaler, Rovere Della Luna, Italy, \$11

SAUVIGNON BLANC

Ponga, Marlborough, New Zealand, \$10 | \$38

CHARDONNAY

Dom. des Rochers Macon Chaintres, France, \$14 | \$44

REISLING

Galen Glen, Adreas, Pennsylvania, \$10

reds

PINOT NOIR

Iris, Willamette Valley, Oregon, \$13 | \$48

CABERNET

Liberty School, Paso Robles, California, \$12 | \$44

MERLOT

Wayvine, Chester County, Pennsylvania, \$12 | \$44

