



OUR LOCAL PARTNERS

- BakeHouse on King
Positively Pasta
Fields Edge Research Farm
Shenk's 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
Coulotte steak, chive-tarragon compound butter, truffle fries
BOUILLABAISSSE 28
mussels, clams, shrimp, daily fish, tomato-fennel broth, chili-garlic aioli, grilled Bakehouse bread
DUCK CONFIT 26
pan-roasted breast & confit leg, broccollini, cream of fresh corn & misco, 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, sucree tart shell, whipped cream
ICE CREAM 3 | 5
Pine View Dairy flavors, ask your server about our weekly flavors



cocktails

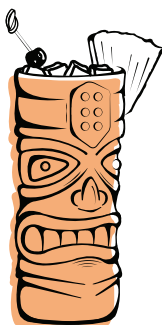


COASTAL TONIC

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

MOSCOW MULE

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

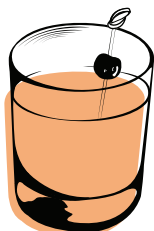


THE MIDAS TOUCH

tropical & refreshing, \$14
Peach-infused Jamaican rum,
homemade tepache, cinnamon
syrup, lemon, oloroso sherry,
peach liqueur

THE MMM MARGARITA

smoky & fresh \$14
Del Maguey Vida mezcal,
Altos reposado tequila, amaro
Montenegro, mango, mint,
citrus, sea salt



SINGLE BARREL OLD FASHIONED

spirituous & smooth, \$14
Old Forester Single Barrel Select,
citrus oleo saccharum,
house bitter blend

wine

whites

ROSÉ Rocca Sveva, Italy, \$12

PINOT BIANCO St. Paul's, San Paolo, Italy, \$14

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

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

MOSCATO Piquitos, Valencia, Spain, \$11

reds

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

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

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

drafts

1. **ZARDETTO
PROSECCO (WINE)**
Italy, 11.5 abv, 6 oz, \$9
delicate & soft, with a fresh finish

2. **COASTAL TONIC
(COCKTAIL)**
Lancaster, PA, \$12

3. **ST. BONIFACE
225 LAGER**
Ephrata, PA, 5.0 abv, \$5
fresh & easy

4. **BARRIER
FORBIDDEN DREAMS**
Oceanside, NY, 8.2 abv, \$9
double dry-hopped, with oats & juices

5. **21ST AMMENDMENT
TASTY IPA**
San Francisco, CA, 6.8 abv, \$7
clean bitterness, fresh & slight spice

6. **HIGHWAY MANOR
MANOR LIGHT SOUR**
Camp Hill, PA, 4.2 abv, \$7
puckering, with fresh tangerine

7. **JACK'S
ROSÉ HARD CIDER**
Middlebury, VT 5.5 abv, \$7
mild fruit flavor, tart & sweet

8. **MOSCOW MULE
(COCKTAIL)**
Lancaster, PA, \$12

coming soon

4. **LAWSON'S FINEST
SIP OF SUNSHINE**
Waitsfield, VT, 8 abv, \$9
tropical, floral, & hops

5. **REVISION BREWING
HOP ANATOMY**
Sparks, NV, 5.5 abv, \$9
hops, specialty malt & citrus