

DINNER


OUR LOCAL PARTNERS

-  BakeHouse on King
-  Positivly 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
- CEVICHE** 13
daily fish & shrimp, pickled red onion,
tomato, cilantro-lime vinaigrette, crispy
green plantains
- BURRATA** 12
fresh local tomato, olive tapenade,
herb sauce, grilled bread
- OVEN-ROASTED VEGETABLES**  10
seasonal vegetables, apple cider gastrique,
paprika & preserved lemon sour cream

SALADS

- KALE CAESAR** 10
chopped kale, Parmigiano-Reggiano,
creamy Caesar dressing,
add shrimp 10 add salmon 12 add duck leg 7
- 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** 28
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

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

DESSERT

- VANILLA BEAN
CRÈME BRÛLÉE** 6
- CHOCOLATE
ESPRESSO CAKE** 6
chestnut cream anglaise
- ICE CREAM** 3 | 5
Pine View Dairy flavors,
ask your server about our weekly flavors

20% GRATUITY MAY BE ADDED TO PARTIES OF SIX INCLUDING SEPARATE CHECKS.

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

DUE TO GOVERNMENT REGULATIONS,
WE REQUIRE THAT ALL GUESTS PLEASE WEAR A MASK WHILE MOVING ABOUT THE RESTAURANT & PARK.



BEVERAGES

COCKTAILS



COASTAL TONIC

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

ON TAP!



MOSCOW MULE

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

ON TAP!



AWAKEN, MY LOVE

smoky & refreshing, \$14
Blueberry-infused mezcal,
Kina L'aero D'or, blue curaçao,
lime, St. Germain, wild blueberry
shrub, Pernod mist



DALTON'S DEMISE

strong & balanced, \$13
Old Forester Single Barrel,
Old Overholt straight rye,
satsuma liqueur, lemon,
cacao juice, simple syrup,
smoked tea liqueur, egg white



MURDER HORNET

spiced & aromatic, \$14
Barr Hill gin, chili-infused Barr Hill
raw honey, lemon, Moscatel sherry,
Amaro Meletti, walnut liqueur,
vanilla scented egg white



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!

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. INDUSTRIAL ARTS WRENCH NEIPA

Garnerville, NY, 7.1 abv, 13 oz, \$7 • *hazy, bitter & tropical fruits*

5. MILLER LITE Milwaukee, WI, 4.2 abv, 16 oz, \$4

9. GUINNESS DRAUGHT

Ireland, 4.2 abv, 16 oz, \$6 • *coffee, dark & rich*

10. MOTHER EARTH CALI' CREAMIN' CREAM ALE

Vista, CA, 5 abv, 16 oz, \$7 • *medium body, vanilla & dry finish*

11. NESHAMINY CREEK WAYWORD WHEAT

Croydon, PA, 5.2 abv, 16 oz, \$6 • *notes of banana, clove & bubblegum*

12. ST. BONIFACE GLASSWORK MOSAIC IPA

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

13. FREE WILL VANILLA C.O.B.

Perkasie, PA, 8.3 abv, 13 oz, \$7 • *coffee, oatmeal, brown ale*

14. INDUSTRIAL ARTS METRIC PILSENER

Garnerville, NY, 4.7 abv, 16 oz, \$7 • *clean malt, herbaceous & refined hop*

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,*

3. WINDING PATH PEACHES N CREAM IPA

Dallastown, PA, 6.5 abv, 16 oz, \$8 • *peachy, fruity & light*

WINES

whites

ROSÉ

Mirabeau Belle Annee, France, \$10 | \$38

FRASCATI

Principe Pallavincini, Italy, \$10 | \$38

SAUVIGNON BLANC

Honig, Nappa County, California, \$13 | \$42

CHARDONNAY

Sean Minor, Sonoma County, California, \$10 | \$38

REISLING

Galen Glen, Andreas, Pennsylvania, \$10 | \$38

reds

CHIANTI

Gagliole, Italy, \$13 | \$48

CABERNET

Treana, Paso Robles, California, \$14 | \$52

SYRAH

Sentinel de Massiac, France, \$13 | \$48

