



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

- 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

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 10
chopped kale, Parmigiano-Reggiano, creamy Caesar dressing
FRISÉE & APPLE 12
local organic mixed greens, apples, candied walnuts, blue cheese, apple cider vinaigrette
add shrimp 10 add salmon 12 add duck leg 7

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
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 & miso, plum-thyme sauce

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.



cocktails



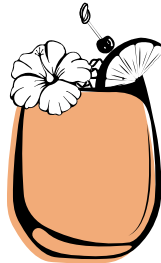
COASTAL TONIC
citrus & herbs, \$12
citrus vodka, limoncello,
amaro Montenegro, velvet falernum,
lemon, ginger, tonic

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



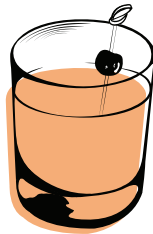
MURDER HORNET
spiced & aromatic, \$14
Barr Hill gin, chili-infused Barr Hill
raw honey, lemon, Moscatel sherry,
Amaro Meletti, walnut liqueur,
vanilla scented egg white

HOUSE RED SANGRIA
fruity, floral, crisp & a little sweet, \$13
robust blend of spirits and fine
red wines



DOVES IN THE WIND
bitter & effervescent, \$13
Altos Plata, housemade limecello,
Aperol, lime, grapefruit, triple sec,
jalapeno tincture, prosecco

**SINGLE BARREL
OLD FASHIONED**
spirituous & smooth, \$14
Old Forester Single Barrel Select,
citrus oleo saccharum,
house bitter blend



drafts

- ZARDETTO PROSECCO (WINE)**
Italy, 11.5 abv, 6 oz, \$9
delicate & soft, with a fresh finish
- COASTAL TONIC (COCKTAIL)**
Lancaster, PA, \$12
- ST. BONIFACE 225 LAGER**
Ephrata, PA, 5.0 abv, \$5
fresh & easy
- GEARHOUSE HOP-FIXIE-ATED IPA**
Waitsfield, VT, 5.7 abv, \$8
hazy, oats & hops
- CIGAR CITY JAI ALAI IPA**
Tampa, FL, 7.5 abv, \$8
citrus, caramel & rich malt
- HIGHWAY MANOR MANOR LIGHT SOUR**
Camp Hill, PA, 4.2 abv, \$7
puckering, with fresh tangerine
- TRULY HARD SELTZER**
Boston, MA, 5 abv, \$6
add Pressroom flavoring +\$2
- MOSCOW MULE (COCKTAIL)**
Lancaster, PA, \$12

wine

whites

- ROSÉ** Mirabeau Belle Annee, France, \$10 | \$38
- PINOT BIANCO** St. Paul's, San Paolo, Italy, \$14
- SAUVIGNON BLANC** Sean Minor, Sonoma, California, \$10 | \$38
- CHARDONNAY** Guenoc, California, \$11 | \$40
- MOSCATO** Piquitos, Valencia, Spain, \$11

reds

- RHONE BLEND** Jean Luc Columbo, Tuscany, Italy, \$10 | \$36
- CABERNET** Treana, Paso Robles, California, \$14 | \$52
- MERLOT** Wayvine, Chester County, Pennsylvania, \$12 | \$44

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