

# 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

- ZARDETTO PROSECCO (WINE)**  
Italy, 11.5 abv, 6 oz, \$9 • *delicate & soft, with a fresh finish*
- LEVANTE FRUIT FETISH (LATTICE PIE)**  
West Chester, PA, 8 abv, 13 oz, \$8 • *tangy sweetness, pie-crust, & lactose*
- NEW TRAIL CRYOSPHERE IPA**  
Williamsport, PA, 6.2 abv, 13 oz, \$7 • *Hazy with wheat & oat malts*
- INDUSTRIAL ARTS WRENCH NEIPA**  
Garnerville, NY, 7.1 abv, 13 oz, \$7 • *hazy, bitter & tropical fruits*
- MILLER LITE** Milwaukee, WI, 4.2 abv, 16 oz, \$4
- GUINNESS DRAUGHT**  
Ireland, 4.2 abv, 16 oz, \$6 • *coffee, dark & rich*
- MOTHER EARTH CALI' CREAMIN' CREAM ALE**  
Vista, CA, 5 abv, 16 oz, \$7 • *medium body, vanilla & dry finish*
- NESHAMINY CREEK WAYWORD WHEAT**  
Croydon, PA, 5.2 abv, 16 oz, \$6 • *notes of banana, clove & bubblegum*
- ST. BONIFACE GLASSWORK MOSAIC IPA**  
Ephrata, PA, 6.6 abv, 16 oz, \$7 • *crisp, citrusy & bitter*
- FREE WILL VANILLA C.O.B.**  
Perkasie, PA, 8.3 abv, 13 oz, \$7 • *coffee, oatmeal, brown ale*
- INDUSTRIAL ARTS METRIC PILSENER**  
Garnerville, NY, 4.7 abv, 16 oz, \$7 • *clean malt, herbaceous & refined hop*
- BIG HILL MICHAUX MULE**  
Gardners, PA, 6.5 abv, 16 oz, \$7 • *smooth & refreshing with ginger*
- ALLAGASH CURIEUX BELGIAN TRIPEL**  
Portland, ME, 10.4 abv, 10 oz, \$9 • *smooth with notes of coconut & vanilla,*

next issue

drafts coming soon

- BARRIER BREWING EVERYONE'S CHEATIN'**  
Oceanside, NY, 5.7 abv, 10 oz, \$8 • *passionfruit, lactose & vanilla,*
- 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

Goldwater, New Zealand, \$12 | \$44

#### CHARDONNAY

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

#### REISLING

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

### reds

#### MALBEC

High Note, Argentina, \$10 | \$38

#### CABERNET

Felino, Argentina, \$14 | \$52

#### SYRAH

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

