

DINNER

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

SINGLE BARREL OLD FASHIONED

spirituous & smooth, \$24
Old Forester Single Barrel Select,
Amaro di Angostura, citrus oleo saccharum,
agave syrup, orgeat, Angostura bitters

SMALL PLATES

FRESH GUACAMOLE 10
toasted cumin tortilla chips

PRESSROOM WINGS 15
Piquiño pepper & tamarind glaze
(ten wings)

GRAVY FRIES 9
chorizo gravy, duck fat fries

FLATBREAD 7
za'atar-seasoned flatbread, honey,
chili-yogurt sauce

TUNA CARPACCIO 18
flash-seared tuna, chow chow,
red onion relish, wasabi-yuzu dressing

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

HAWAIIAN?? 13
pineapple confit,
thinly sliced guanciale,
mozzarella, tomato sauce,
red pepper flakes

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,
house-made potato roll, served with fries

RAVIOLI 18
ricotta and parsley filled fresh pasta, winter squash,
sherry-tomato sauce, Parmigiano-Reggiano, grilled bread

FETTUCCINE 22
shrimp, fennel confit, calabrian chili and roasted garlic sauce,
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

BOUILLABAISSE 28
mussels, clams, shrimp, daily fish, tomato-fennel broth, chili-garlic aioli,
grilled house-made sour-dough bread

DUCK CONFIT 26
pan-roasted breast and confit leg, broccolini, cream of fresh corn & miso,
plum-thyme sauce

SALT-ROASTED BRONZINO 28
Mediterranean sea bass, brussels spouts, golden raisins,
cauliflower fricassee, lime and herb aioli

DESSERT

CHAI CRÈME BRÛLÉE 8
chai custard, caramelized top

S'MORES DIPLOMAT 8
chocolate-Bailey's crème diplomat,
toasted fluff, graham cracker crumb

**PEAR & ALMOND
CAKE** 8
white cake, poached pears, almonds,
red wine ice cream

ICE CREAM 3 | 5
Pine View Dairy flavors
add house-made hot fudge 1.50
ask your server about our weekly flavors

