

TAKEOUT

CALL TO ORDER 717.399.5400
CURBSIDE PICK-UP 26-28 W. KING STREET, LANCASTER, PA 17603

SMALL PLATES

- FRESH GUACAMOLE** 10
toasted cumin tortilla chips
- PRESSROOM WINGS** 15
Piquiño pepper & tamarind glaze
or Carolina BBQ
(ten wings)
- GRAVY FRIES** 9
chorizo gravy, duck fat fries
add duck confit 7
- OVEN-ROASTED VEGETABLES** 10
seasonal vegetables, honey,
preserved lemon herb ricotta
add shrimp 10
add confit duck leg 9
- TRUFFLE FRIES** 6
truffle oil, Parmigiano-Reggiano
- BURRATA** 12
fresh local tomato, olive tapenade,
herb sauce, grilled bread

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 confit duck leg 9

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
10 oz coulotte, chive-tarragon compound butter, truffle fries
- SALT-ROASTED BRONZINO** 28
Mediterranean sea bass, brussels spouts, golden raisins,
cauliflower fricassee, lime and herb aioli

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

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
- PINEVIEW DAIRY ICE CREAM** 3 | 5
(one or two scoops)
triple chocolate
strawberry
espresso cookie caramel
add house-made hot fudge \$1





COCKTAILS

TAKEOUT EDITION 2020



ALL COCKTAILS SERVED IN 8OZ BOTTLES

*Not seeing your favorite? We are also serving our full bar to go.
Get any of your favorite classics or mixed drinks for at-home drinking!*

COASTAL TONIC

citrus & herbs
serves 2, best served on the rocks, \$14
citrus vodka, limoncello, amaro Montenegro,
velvet falernum, lemon, ginger, tonic

DOCTOR'S ORDERS

floral & fresh,
serves 3.5, best served on the rocks, \$26
hibiscus-infused reposado tequila, pear liqueur,
house-made limecello, allspice dram,
yellow chartreuse, ancho chili liqueur, citrus,
elderflower mist

DECIDUOUS SPRITZ

spiced & refreshing
serves 2, best served up \$24
chai-infused barrel rested Bluecoat gin,
ginger liqueur, swedish punsch, lemon, honey,
sparkling cider

WRITTEN IN BLOOD

bitter & balanced
serves 2.5, best served on a king cube, \$30
blended scotch, guajillo-infused Campari,
blanc vermouth, genepy, allspice dram,
blood orange, cacao juice

TREATY OF PARIS

herbal & bright
serves 2.5 best served on a king cube, \$24
earl grey-infused Canadian whiskey, apple, lemon,
honey-vanilla syrup, cardamom-salt solution,
apple bitters

MOSCOW MULE

zesty & quenching,
serves 1, best served on the rocks \$12
vodka, lemongrass-ginger syrup, lime, club

HARD NITRO COLD BREW

seasonal & smooth
serves 1, best served chilled, \$14
Jameson Cold Brew, Fernet Branca,
amaro Montenegro, swedish punsch,
cold brew coffee, pumpkin spice,

HEAD OF STATE

herbal & spiritous
serves 2, best served up, \$26
coffee-filtered Oaxacan rum, Lillet, fino sherry,
orange liqueur, Vigo amaro-cherry syrup

SINGLE BARREL OLD FASHIONED

spirituous & smooth
serves 3, best served on the rocks, \$30
Old Forester Single Barrel Select,
Amaro di Angostura, citrus oleo saccharum,
agave syrup, orgeat, Angostura bitters

HOT SPICED APPLE WINE

seasonal & warm,
serves 1.5, best served in a warm glass mug, \$20
Frisk Riesling, Pinot Blanc, Lairds Applejack,
cranberry vodka, orange, cinnamon spices



BEER & WINE

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WINES

whites

- ROSÉ** Mirabeau Belle Annee, France, \$40
SAUVIGNON BLANC Ponga, New Zealand, \$38
PINOT GRIGIO Quadri, Italy, \$36
CHARDONNAY Reserve des Rochers, France, \$44
REISLING Galen Glen, Andreas, Pennsylvania, \$38
VINHO VERDE Broadbent, Portugal, \$30

reds

- CARMENERE** El Grano, Chile, \$36
CABERNET Liberty School, California, \$44
RHONE BLEND Alpha Box Tarot, Australia, \$40
PINOT NOIR Paul Mas, Languedoc, France, \$40
MONTEPULCIANO Cataldi Madonna, Italy, \$44
BAROLO Giovanni Rossa, Italy, \$60

\$12 SIX PACKS

bottles

- Yuengling Lager
Angry Orchard
Lagunitas IPA
Blue Moon
Stella
Newcastle Brown Ale
Great Lakes Edmund
Fitzgerald Porter
Miller Lite
Dogfish Head
60 Minute IPA
Becks

cans

- Saint Boniface 225 Lager
Saint Boniface Libation
DIPA
Michelob Ultra
PBR
Valentin's Grapefruit
Radler

DRAFT BEER

all drafts are served in a 16oz togo cup

BARRIER OUR SOUR #2: EVERYONE'S CHEATIN'

Oceanside, NY, 5.7 abv, \$8 • passion fruit, vanilla & lactose

WINDING PATH PEACHES N CREAM IPA

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

VICTORY HOPDEVIL IPA

Downington, PA, 6.7 abv, \$7 • bold, spicy & aromatic

MILLER LITE

Milwaukee, WI, 4.2 abv, \$4

NESHAMINY CREEK WAYWORD WHEAT

Croydon, PA, 5.2 abv, \$6 • banana, clove & bubblegum

ST. BONIFACE CHERRY MR. BALLOON HANDS IPA

Ephrata, PA, 6.6 abv, \$7 • sour malt, lactose & tart

FREE WILL VANILLA C.O.B.

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

MOTHER EARTH CALI CREAMIN' CREAM ALE

Kinston, NC, 5.0 abv, \$7 • pale, medium body & vanilla

BIG HILL MICHAUX MULE CIDER

Gardners, PA, 6.5 abv, \$7 • smooth & refreshing with ginger

ALLAGASH CURIEUX BELGIAN TRIPEL

Portland, ME, 10.4 abv, \$9 • smooth, coconut & vanilla,