

BEGINNING

Raw Oysters On The Half Shell 15
Apple cider mignonette, cocktail sauce

Mozzarella Burrata 10
Saba, extra virgin olive oil, grilled bread, marinated vegetable crudité

Citrus Cured Salmon 10
Sumac, capered cucumber ribbons, tomato vinaigrette, crostini

Hummus Tahina 7
Warm pita, cucumber

Smoked Trout Spread 10
Crostini, cucumber, celery hearts, bell pepper

Charcuterie 14
Chef's selection of cured meats, cheeses, golden raisin, pickled vegetables & grilled bread

Seasonal Vegetable Soup 5.50



SIDE

Grilled Asparagus 8
Whipped ricotta and ricotta salata cheese, marinated artichoke hearts, roasted pepper

Marinated Roasted Cauliflower 7
Herbed yogurt, berbere spice

New Potatoes 7
Marinated feta, tender lacinato kale, pepperoncini, za'atar, lemon

Charred Broccoli Rabe 7
Toasted garlic, extra virgin olive oil, roasted red pepper

Charred Baby Eggplant 7
Tahini, strawberry gastrique, sunflower seeds, mint

Salt Roasted Beets 7
Champagne vinaigrette, manchego, toasted hazelnuts



GREEN

House Salad 4/8
Baby mixed greens, fresh garden herbs, cucumber, tomato, radish, citronette

Romaine 5/9
Young romaine hearts, crouton, pecorino crisp, Greek olives, sun dried tomato, caesar dressing

Spinach & Berry 5/9
Baby spinach, fresh raspberry, strawberry, blueberry, local goat cheese, salted candied pecans, goat kefir and lavender honey dressing

Add chicken 4, steak 6, shrimp 5, salmon 5

HANDHELD

All handhelds served with french fries

The Lancaster Burger 12
Applewood smoked bacon, smoky cheddar, fried egg, field greens, tomato, horseradish mayo, brioche roll

The Fire Pit Burger 12
Cajun rubbed and blackened, blue cheese, roasted red peppers, field greens, red onion, tomato, special sauce, brioche roll

The Bucknell 15
Bison, marinated mushrooms and char pickled onions, garlic herb goat cheese, lettuce, tomato, brioche roll

Crab Cake BLT 16
Black pepper-maple glazed bacon, lettuce, tomato, remoulade, brioche roll

Broad Street Rabe 10
Fire-grilled chicken, sautéed broccoli rabe, roasted red peppers, sharp provolone, leaf lettuce, sweet garlic mayonnaise, brioche roll



MAIN

Citrus Scallops 22
Pan seared sea scallops, roasted cauliflower, edamame, basil, cashews, Israeli couscous, citrus vinaigrette

Poached Cod 18
Lemon parsley crushed Yukon gold potatoes with olive tapenade, orange-fennel salad

Pan Roasted Salmon 20
Cucumber, tomato and parsley salad, lightly wilted spinach, herb-scented creme fraîche

Seafood Bucatini 20
Scallops, shrimp, mussels, tomato, spinach, extra virgin olive oil, toasted garlic & white wine sauce

Ancho Rubbed Filet 29
Pan roasted filet mignon paired with beef Bourguignon in puff pastry, Belgian endive-watercress & blue cheese salad

Trail Strip 28
Fire-grilled NY strip loin, roasted mushrooms, potato gnocchi, chive-butter

Lamb Two Ways 29
Grilled sesame crusted lamb chops, Merguez pastille with golden raisins and almonds, romaine-watercress & feta salad

Liam's Red Rooster 18
Roasted breast stuffed with apricot & wild rice, chicken sausage, chicken confit salad

Mill Street Pork Chop 19
Chipotle honey rubbed pork chop, smoked cheddar creamy polenta, pepper cabbage, sweet mustard

Mushroom Risotto 16
Royal trumpet, shiitake, portobello, & oyster mushrooms, wilted kale, parmesan

Consuming raw or under cooked meat and eggs may increase your risk of foodborne illness