

BEGINNING

Light Street Poutine 7

Barn fries, brown gravy, cheddar cheese curds

Hummus 7

Warm pita, cucumber, carrots

The Montour Pretzel 8

Dutch mustard & beer cheese sauce

Fresh Mozzarella 10

Mozzarella buratta, balsamic, extra virgin olive oil, red pepper, cucumber, grilled bread

Edamame Pot Stickers 7

Served with sweet chili sauce

Bacon Wrapped Scallops 10

Served with house barbecue sauce

Shrimp Cocktail 10

Served with cocktail sauce

Crab Dip 12

Served with house baked old bay foccacia

Cheese and Charcuterie 14

Chef's selection of cured meats, cheeses, honeycomb, pickled vegetables & grilled bread



SOUP

French Onion Soup 5.50

Creamy Tomato Soup 5.50

Garnished with grilled cheese crouton



GREEN

Classic Caesar Salad 5/9

Romaine lettuce, parmesan cheese, croutons, caesar dressing

Spinach & Berry 5/9

Baby spinach, fresh raspberry, strawberry, blueberry, local goat cheese, salted candied pecans, lavender honey and goat cheese dressing

Faith Salad 5/9

Mixed greens, romaine, feta cheese, pecans, golden raisins, julienne carrots, red cabbage, tossed with champagne vinaigrette

Pecan Salad 5/9

Chopped romaine, blue cheese crumbles, craisins, mandarin oranges, cucumber, balsamic dressing

Add grilled chicken 4, pecan chicken 5, flat iron steak 6, shrimp 6, salmon 6

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, tomato, special sauce, brioche roll

Buttermilk Chicken Sandwich 11

Lightly breaded fried chicken, with applewood bacon, maple-dijon sauce, house-smoked cheese, lettuce and tomato on brioche roll

Open-faced Meatloaf 10

House-made meatloaf, melted cheddar cheese, gravy, sourdough



MAIN

Served with your choice of our house or faith side salads

Citrus Scallops 22

Pan seared sea scallops, roasted cauliflower, edamame, basil, cashews, israeli couscous, citrus vinaigrette

Seafood Sampler 23

Baked crab cake, shrimp, scallops, and cod with lemon-butter, served with potato and vegetable of the day

Fish and Chips 14

Lager battered haddock, french fries, remoulade, coleslaw

Whiskey Salmon 21

Grilled salmon with a whiskey citrus sauce, served with potato and vegetable of the day

Shrimp and Scallop Scampi 21

Sautéed shrimp and scallops with garlic, lemon, white wine, tomatoes, fresh herbs, with linguini

Ironmen Filet 29

8oz pan seared filet Mignon, burgundy demi glace, smoked cheddar mashed potatoes, crispy brussels sprouts

T-Rail Strip 25

Fire-grilled NY strip loin, demi glace, roasted mushrooms, spinach, potato gnocchi, chive-butter

Lemon Chicken 17

Grilled or egg battered chicken breast, lemon pan sauce, potato and vegetable of the day

Mill Street Pork Chop 21

Bone in pork chop, blue cheese cream sauce, over wild mushroom risotto and panchetta brussels sprouts

Rack of Lamb 29

Char-grilled half rack of lamb, rosemary-mint demi glace, potato and veg of the day

JT's Crab Cakes 25

Two broiled crab cakes, remoulade, cocktail sauce, served with starch and veg of the day

Mushroom Risotto 16

Crimini, shiitake, portobello, & oyster mushrooms, spinach, parmesan

Vegan Coconut Curry 15

Roasted Eggplant, red and green peppers, cauliflower, grape tomatoes, with yellow curry, over jasmine rice, finished with toasted coconut and basil oil

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