

BEGINNING

Deviled Eggs 6

Beet pickled eggs, spicy pepper jelly

Hummus 7

Warm pita, cucumber, carrots

Mozzarella Sticks 7

Lightly breaded mozzarella cheese planks served with marinara sauce infused with basil pesto

The Montour Pretzel 8

Dutch mustard & beer cheese sauce

Fried Calamari Strips 9

Lightly breaded fried calamari, served with thai sweet chili sauce

Bacon Wrapped Scallops 10

Served with house barbecue sauce

Shrimp Cocktail 10

Five shrimp 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, pickled vegetables & grilled bread



SOUP

Creamy Tomato Soup 5.50

Garnished with cheese crouton

French Onion Soup 5.75

New England Clam Chowder 6.50



GREEN

Classic Caesar Salad 5/9

Romaine lettuce, parmesan cheese, croutons, caesar dressing

Faith Salad 5/9

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

Spinach & Berry 5/9

Baby spinach, fresh raspberries, strawberries, blueberries, local goat cheese, salted candied pecans, lavender honey and goat cheese dressing

Pecan Salad 5/9

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

Fruit Cobb Salad 6/11

Mixed greens, mango, fresh blueberries, raspberries, strawberries, honeydew, cantaloupe, candied pecans, feta cheese, fruit vinaigrette

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

HANDHELD

All handhelds served with french fries

Lancaster Burger 12

Applewood smoked bacon, smoky cheddar, fried egg, field greens, tomato, horseradish mayo, brioche roll

Fire Pit Burger 12

Blackened, blue cheese, roasted red peppers, field greens, red onion, tomato, special sauce, brioche roll

Smokehouse Burger 13

Pulled pork, blueberry barbecue sauce, smoked cheddar cheese garnished with jumbo onion ring, brioche roll

Buttermilk Chicken Sandwich 11

Breaded chicken, with apple wood bacon, maple-dijon sauce, smoked cheese, lettuce & tomato on brioche roll



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 starch 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 starch and vegetable of the day

Shrimp and Scallop Scampi 21

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

JT's Crab Cakes 25

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

Lemon Chicken 17

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

Chicken Parmesan 17

Breaded or grilled chicken breast, fresh mozzarella cheese, marinara sauce, served over linguini pasta

T-Rail Strip 25

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

Ironmen Filet 29

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

Slow Cooked Pork Ribs 24

Sassafras smoked dry rubbed st. louis ribs, house barbecue, honey corn bread, coleslaw and waffle sweet potato fries

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

One check for parties of 15 or more

20% gratuity will be added for parties of 8 or more

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