

BEGINNING

Fresh Mozzarella 10

Mozzarella buratta, balsamic, extra virgin olive oil, grilled bread, marinated vegetable crudités

Hummus 7

Warm pita, cucumber

Smoked Salmon Spread 10

Crostini, cucumber, celery hearts, bell pepper

Charcuterie 14

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

Bacon Wrapped Scallops 10

Served with house barbecue sauce

French Onion Soup 5.50

Creamy Tomato Soup 5.50

Garnished with grilled cheese crouton



SIDE

Roasted Brussels Sprouts 7

Spiced toasted pumpkin seeds, whipped lemon ricotta

Marinated Roasted Cauliflower 7

Herbed yogurt, berbere spice

New Potatoes 7

Marinated feta, braised greens, wild oregano, lemon

Glazed Carrots and Broccoli Rabe 7

Toasted garlic, extra virgin olive oil, roasted red pepper

Salt Roasted Beets 7

Pecorino cheese, toasted hazelnuts

PBI Mashed Potatoes 5

Classic mashed potatoes, brown gravy



GREEN

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 cheese and lavender honey dressing

Faith Salad 5/9

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

Beet & Endive 5/9

Belgian endive, watercress, salt roasted golden & red beets, blue cheese crumbles, sherry and roasted shallot vinaigrette

Add grilled chicken 4, pecan chicken 5, 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 Bucknell 15

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

The Fire Pit Burger 12

Cajun rubbed and blackened, blue cheese, roasted red peppers, field greens, tomato, special sauce, brioche roll

Broad Street Rabe 10

Fire-grilled chicken, sautéed broccoli rabe, roasted red peppers, sharp provolone, lettuce, sweet garlic mayonnaise, 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

Pan Roasted Salmon 20

Roasted beets, lightly wilted spinach, herb-scented creme fraîche

Fish And Chips 14

Lager battered haddock, french fries, remoulade, coleslaw

Seafood Bucatini 21

Scallops, shrimp, crab, calamari, tomato, spinach, extra virgin olive oil, toasted with hollow spaghetti, garlic & white wine sauce

Ironmen Filet 29

Cast iron pan roasted filet Mignon paired with beef stew in puff pastry, blue cheese sweet potato mashed

T-Rail Strip 25

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

Liam's Lemon Chicken 17

Herb roasted chicken breast, lemon-thyme chicken jus, glazed carrots, mashed potatoes

Mill Street Pork Chop 19

Chipotle honey rubbed pork chop, smoked cheddar creamy polenta, pepper cabbage, sweet mustard

Rack of Lamb 29

Char-grilled half rack of lamb, rosemary-mint demi glace, roasted new potatoes, garlic braised Whispering Spring Farm greens

Mushroom Risotto 16

Crimini, shiitake, portobello, & oyster mushrooms, wilted kale, parmesan

JT's Crab Cakes 25

Two broiled crab cakes, whole grain mustard-lemon sauce, Brussels sprout-bacon sweet potato hash

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