



.....**lunch menu** 11:30a-2:30p

≈SOUPS & SALADS≈

- MARKET SOUP** .....6
- HOUSE SALAD** .....7  
TOMATO/RADISH/SWISS/  
CHAMPAGNE VINAIGRETTE
- CLASSIC WEDGE** .....7  
ICEBERG/ BLUE  
CHEESE/TOMATO/  
BACON
- CAESAR SALAD**.....7  
CHICKEN.....6  
SALMON .....9  
SIRLOIN STEAK.....11
- GREEK SALAD**.....7  
TOMATO/OLIVE/FETA/  
CUCUMBER/GREEK DRESSING
- CAPRESE SALAD** .....9  
TOMATO/MOZZARELLA/  
BALSAMIC/BASIL



≈ APPETIZERS ≈

- PEEL AND EAT STEAMED SHRIMP** .....10  
OLD BAY/COCKTAIL/LEMON
- MARYLAND CRAB CAKE** .....14  
CORN RELISH/RED PEPPER COULIS
- LOADED STEAK FRIES** .....8  
SOUR CREAM/ SCALLION/ CHEDDAR CHEESE/PULLED PORK
- JUMBO CHICKEN WINGS** .....11  
HOUSE MADE WING SAUCE
- MARGHERITA FLATBREAD**.....8  
MOZZARELLA/BASIL/TOMATO
- BEEF BRISKET SLIDERS**.....12  
CAMELIZED ONIONS/ BLUE CHEESE

≈SANDWICHES≈

SERVED W/COLE SLAW / DILL PICKLE AND FRIES

- DUCK CONFIT GRILLED CHEESE**.....12  
FIG JAM, BLEU CHEESE, ARUGULA
- SHAVED ROAST BEEF ON POPPYSEED KAISER**.....12  
AU JUS
- FRIED CHICKEN SANDWICH** .....12  
SPICY PICKLES/PEPPER JACK/HONEY DRIZZLE/WHEAT BREAD
- CRAB CAKE SANDWICH** .....14  
REMOULADE/TOMATO/BIBB LETTUCE/BRIOCHE BUN
- BUILD YOUR OWN ANGUS BURGER** .....10  
LETTUCE/TOMATO/RED ONION  
CHOICE OF AMERICAN/SWISS/CHEDDAR/PROVOLONE.....1  
CANDIED PEPPER-BACON .....2  
CARMELIZED ONIONS .....1
- PHILLY CHEESESTEAK** .....10  
STEAK FRIES/COLE SLAW/DILL PICKLE

≈LUNCH ENTREES≈

- CHOPPED STEAK**.....16  
ASPAGUS/CARROTS/MASHED POTATOES/BLUE CHEESE SAUCE
- SIRLOIN STEAK**.....15  
ASPAGUS/CARROTS/MASHED POTATOES/AU JUS
- MARYLAND CRAB CAKE** .....22  
ASPAGUS/CARROTS/MASHED POTATOES
- HAND CARVED TURKEY**.....16  
ASPAGUS/CARROTS/MASHED POTATOES/TURKEY GRAVY
- LAMB BOLOGNESE MAC N CHEESE**.....15  
PARMESAN/BREAD CRUMBS/CREAM SAUCE
- OPEN FACED TURKEY SANDWICH**.....12  
MASHED POTATOES/GRAVY/ WHITE BREAD

≈EXTRA SIDES≈

- ≈STEAK FRIES
- ≈VEG OF THE DAY
- ≈COLESLAW
- ≈MAC AND CHEESE
- ≈MASHED POTATOES
  
- 5/EACH

**THE SPECIALTIES**

Giving a nod to the contemporary, we offer a creative twist to timeless favorites

**VODKA**

**Martini**

Greygoose /Dry Vermouth

Olives

**10.5**

**Moscow Mule**

Stolichnaya Vodka/ABC Ginger Beer/Lime

**8**

**RUM**

**Mojito**

Cruzan Rum/Lime/Mint

**8**

**TEQUILA**

**El Rojo**

Patron Tequila/Campari/Agave/

Fresh Squeezed Lime

**12**

**GIN**

**Tom Collins**

Tanqueray/Sweet & Sour/Club Soda/Cherry

**8**

**Herbal Apple Martini**

Beefeater Gin/Sour Apple/Lime Juice

Agave Nectar/Lime

**8**

**WHISKEY**

**Rusty Nail**

Johnnie Walker Black/Drambuie/Lemon Twist

**9.5**

**Kentucky Iced Tea**

Makers Mark/Jim Beam/Jack Daniels/

Triple Sec/Sweet & Sour/Soda

**9**

**LOCALLY SOURCED WINES**

<b>3 Ships to the Wind</b> (Adams County Winery)	<b>9</b>
<b>Tears of Gettysburg</b> <b>White(Adams County)</b>	<b>9</b>
<b>Jennie Wade White</b> (Hauser Estate)	<b>9</b>

.....By the glass

**LOCAL BREWS**

<b>YUENGLING LAGER</b> (POTTSVILLE)	<b>4.5</b>
<b>ROY PITZ BEST BLONDE</b> (CHAMBERSBURG)	<b>5.5</b>
<b>TROEGS SOLID SENDER</b> <b>ALE</b> (HARRISBURG)	<b>5.5</b>
<b>YARDS GEORGE</b> <b>WASHINGTON TAVERN</b> <b>PORTER</b> (PHILADELPHIA)	<b>5.5</b>
<b>DOGFISH 90 MINUTE IPA</b> (DELAWARE)	<b>9.25</b>
<b>LANCASTER MILK STOUT</b> (LANCASTER)	<b>5.5</b>

**There's plenty more where these came from ask your bartender for full craft beer list**



**National Bohemian bottle.....4.25**

**NON ALCOHOLIC BEVERAGES**

<b>APPALACHIAN BREWING CO.</b> <b>ROOT BEER/GINGER BEER</b> <b>ABC ROOT BEER FLOAT</b>	<b>3</b> <b>4</b> <b>4</b>
<b>ABC GINGER BEER FLOAT</b>	<b>4</b>
<b>RASPBERRY OR LEMON TEA</b>	<b>3.5</b>
<b>COKE/DIET/SPRITE/</b> <b>GINGER ALE</b> <b>HOUSE LEMONADE</b>	<b>2</b> <b>3</b> <b>3</b>
<b>SAN PELLEGRINO (9oz)</b>	<b>3</b>
<b>SAN PELLEGRINO/PANNA</b> (1 liter)	<b>5</b>

**STARBUCKS COFFEE AND TEAS**

<b>ORGANIC SERENA</b> <b>BLEND</b>	<b>3</b>
<b>DECAF SERENA BLEND</b>	<b>3</b>
<b>CAPPUCCINO</b>	<b>4.5</b>
<b>ESPRESSO</b>	<b>3.5</b>
<b>ASSORTED HOT TEAS</b>	<b>3</b>