

Good evening!
Dinner

Soup

SOUP OF THE DAY 5/7
Ask your server, as it's always changing

VEGETABLE LENTIL SOUP 5/7
Fresh, marinated garden vegetables (V) (GF)

From the Garden

BIG CAESAR'S LITTLE SALAD 7/10
House-made garlic dressing with Parmesan crisp & crostini

ROCKET BABY 7/10
Arugula with Lehigh Valley apples, shaved Parmigiano Reggiano, preserved lemon olive oil, black mission figs & candied walnuts (VO)

CENTRAL MARKET SALAD 7/10
Artisanal field greens, frisee, baby beets, radishes, pickled red onions, roasted pecans, maple balsamic gorgonzola vinaigrette, teardrop tomatoes & crostini (VO)

ITALIAN POMADOR 8/12
House-made mozzarella, Italian heirloom tomatoes, micro herb pesto, extra virgin olive oil & aged balsamic drizzle (GF)

SALAD EXTRAS:

6oz grilled chicken breast	6	3 jumbo shrimp	12
5oz grilled steak	8	Marinated grilled vegetables	4

Appetizers

NOT TOO CHEESY 15
Heritage Farms charcuterie & local cheese board with whole grain mustard, dried fruits, crunchy crostini, marinated olives & Lancaster County honey

CEVICHE 14
Grilled French bread, crab meat, sea shrimp & bay scallops with lime, tomatoes & red onions

THE IMPOSTER 10
Marinated vegetable kabobs with zucchini, yellow squash, red peppers, red onions, hummus & herb oil (V)

CRISPY FIRECRACKER 13
6 fried shrimp with sweet chili sauce, Asian slaw & wontons

Sandwiches

All served with our handmade Imperial Old Bay chips or:

HERBED SEA SALT FRIES 3 FRESH FRUIT 2
BBQ BLACK LENTILS 3 SIDE SALAD 2 (Choice of homemade dressings: balsamic vinaigrette, ranch, honey lime or blue cheese)

THE FUNKY CHICKEN 12
Herb focaccia grilled chicken sandwich with provolone cheese, fire roasted red peppers & baby arugula with lemon-thyme aioli

SUN ON A BUN 11
Organic sun-dried tomato & kale quinoa burger on a sesame seed bun with red onion, alfalfa sprouts, tomato & yogurt tahini sauce (V)

MISTER 5X5 13
8oz local ground beef on toasted broiche with red onion, garden lettuce, tomato & herbed sea salted fries

CHOICE OF 2 TOPPINGS: sautéed baby portabella mushrooms; yellow onions; applewood smoked bacon; American, cheddar, provolone, pepper jack or swiss cheese

Entrées

CHICKEN FROM THE CHEF 19
Plump chicken breast & white bean-sausage cassoulet with roasted winter root vegetables & cabernet reduction (GF)

SALMON 23
Spiked corn hash, asparagus tips & fennel butter sauce

SINGAPORE STREET 16
Soba noodle stir fry with Chinese vegetables in an Asian sauce (V)

SINGAPORE STREET EXTRAS:

6oz grilled chicken breast	6	3 jumbo shrimp	12
5oz grilled steak	8	Marinated grilled vegetables	4

PACIFIC HALIBUT 27
Saffron cauliflower spread, shaved pickled red onion & grape micro herb green salad with a sun-dried tomato & kale quinoa cake & baby farm beets (GF)

CULOTTE STEAK 22
Marinated 10oz culotte steak, red wine veal reduction, crispy fried onions, french beans & pee wee potatoes (GF)

KUROBUTA PORK LOIN 21
Spice-rubbed pork loin, Lancaster sauerkraut & homemade Dutch apple sauce with Yukon gold whipped potatoes

GRILLED VEAL CHOP 32
12oz veal chop with Kennett Square mushroom risotto, caramelized brussel sprouts & veal jus

(GF) Gluten-free (V) Vegan (VO) Vegetarian optional

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 8 or more, a 20% gratuity will be automatically added to the check.