

## SOUP

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Cup | Crock | Quart (To-Go)

### SOUP DU JOUR · MP

Ask your server about our soup of the day.

### FRENCH ONION · 8 | 10 | 22 GF OPTION

Rich Sherry beef broth with caramelized onions, topped with croutons and smothered with provolone and swiss.

### TOMATO BISQUE · 8 | 10 | 22 GF OPTION, VG

Our famous gratinéed tomato bisque. Savory and creamy with tomatoes, onions, and mushrooms. Finished with croutons and smothered in mozzarella and provolone.

### ROASTED SWEET POTATO & APPLE · 7 | 9 | 20 GF, V

Slow-roasted sweet potatoes and apples reduced into a bright and hearty soup. Topped with feta and pepitas.

## SHAREABLES

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### BASKET OF ROLLS | 10 VG

An assortment of six warm dinner rolls from local favorite, Michael's Homestyle Breads. Served with side of whipped butter.

### WHITE WINE MUSSELS | 23 GF OPTION

Steamed Prince Edward Island mussels bathed in garlic butter white wine broth with tomato and herbs. Served with garlic bread.

### FRIED BRUSSELS | 13 GF

Tossed in a sticky bacon-cranberry jam and served with a side of roasted garlic aioli.

### FRIED MOZZARELLA | 14 GF, VG

House-made, hand-breaded mozzarella fried golden brown and served with house marinara.

### WINGS | 18 GF

Ten wings tossed in the sauce of your choice. Served with celery and your choice of ranch or bleu cheese. *Mild, Hot, Barbecue, Garlic Parmesan, Old Bay, Maple Dijon, Apricot Gochujang.*

### LOADED TATER TOTS | 14 GF, VG OPTION

Topped with shredded cheddar cheese, chopped bacon, scallions, and sour cream drizzle.

### TRUFFLE FRIES | 14 GF, VG

Tossed in truffle oil and topped with grated parmesan. Served with a side of herb aioli.

### FETA BRUSCHETTA | 14 GF OPTION, VG

Crostini topped with honey-whipped feta, bruschetta, arugula, and drizzled with balsamic glaze.

## HANDHELDs

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Add Side Salad | 4 · Add Side Caesar | 5 · Add Fries or Tots | 5 · Sub Vegan Nacho Cheese | 2

Complimentary Substitutions | Gluten-Free Roll · Black Bean Burger

### FIRESIDE BURGER\* | 18 GF OPTION

Chargrilled Angus patty topped with sharp cheddar, bacon jam, lettuce, tomato, onion, and sweet & spicy BBQ. Served on a toasted brioche bun with chips and a pickle.

### ITALIAN-STYLE CHICKEN BURGER | 18 GF OPTION

Chicken burger with feta and mozzarella, topped with arugula, tomato, pickled red onions, and roasted garlic aioli. Served on a toasted brioche bun with chips and a pickle.

### MOZZARELLA BURGER\* | 17 GF OPTION

Chargrilled Angus patty topped with mozzarella, caramelized onions, sun-dried tomatoes, basil oil, and balsamic glaze. Served on a toasted brioche bun with chips and a pickle.

### SHORT RIB SANDWICH | 18 GF OPTION

Braised short rib on a toasted ciabatta roll finished with caramelized onions, melty swiss cheese, and horseradish mayo. Served with chips and a pickle.

### CLASSIC REUBEN | 17 GF OPTION

House-cured corned beef with local sauerkraut, melty swiss cheese, and house-made Thousand Island dressing. Served on butter-grilled sourdough with chips and a pickle.

### BBQ MEATLOAF GRILLED CHEESE | 16

Butter-grilled sourdough with pepper jack cheese, house-made meatloaf, chopped bacon, and sweet & spicy BBQ. Served with chips and a pickle.

### CHORIZO STREET TACOS | 15 GF OPTION, VG, V OPTION

Three flour tortillas filled with crispy vegan chorizo. Topped with shredded cheddar, chopped onions, diced tomatoes, and green sauce. Served with freshly fried tortilla chips and salsa.

**FIRESIDE**  
TAVERN

## SALADS

Add warm roll from Michael's Homestyle Breads, with whipped butter | 2 GF OPTION

### FARM FRESH SALAD | MP

Seasonal salad of locally-sourced ingredients from our friends at Lancaster Farm Fresh.

### WARM BEET SALAD | 17 GF, VG, V OPTION

Roasted Lancaster County red beets on a bed of honey-whipped feta, topped with arugula, sliced apples, pepitas, and pickled red onion. Finished with a citrus vinaigrette drizzle.

### CLASSIC CAESAR SALAD | 12 GF OPTION, VG

Crisp romaine tossed with creamy Caesar dressing then topped with croutons and shaved parmesan.

### HARVEST STEAK SALAD\* | 19 GF, VG OPTION

Grilled flank steak on a bed of spring mix. Topped with roasted sweet potatoes, roasted red onions, crumbled bleu cheese, and pecans. Dressed in a maple dijon vinaigrette.

### PROTEIN

Crispy Chicken	9
Grilled Chicken	8 <small>GF</small>
Grilled Steak*	11 <small>GF</small>
Grilled Salmon	11 <small>GF</small>
Grilled Shrimp Skewer	10 <small>GF</small>
Lump Crab Cake	19 <small>GF</small>
Black Bean Burger	8 <small>V</small>
Vegan Chorizo	8 <small>GF, V</small>

### DRESSING GF

Ranch	Caesar
Bleu Cheese	French
Poppy Seed	Italian
Thousand Island	Balsamic Vinaigrette

## MAINS

Add warm roll from Michael's Homestyle Breads, with whipped butter | 2 GF OPTION

Add Side Salad | 4 · Add Side Caesar | 5

### CHEF'S CUT STEAK\* | MP

Ask your server about our chef's cut of the day.

### HOMESTYLE MEATLOAF | 25

Our blend of beef, veal, and pork combined with onion, jalapeños, and pepper jack, then topped with a bright tomato jam. Served with daily starch and vegetable.

### BEEF STROGANOFF | 28 GF OPTION

Sautéed beef tips, mushrooms, and red onions tossed with a creamy robust stroganoff sauce, peas, and fettuccine. Finished with feta and scallions. Served with garlic bread.

### BONE-IN PORK CHOP | 28 GF

French-cut, bone-in pork chop, roasted and topped with maple bacon jam. Served with daily starch and vegetable.

### ROASTED DUCK BREAST | MP GF

Roasted duck breast prepared medium and topped with a savory cranberry sauce. Served with daily starch and vegetable.

### LUMP CRAB CAKES GF

Single | 26 · Twin | 36

Handmade lump crab cakes served with daily starch and vegetable, and your choice of cocktail or tartar sauce.

Add Grilled Shrimp Skewer | +10

### APRICOT SALMON | 26 GF

Cajun-seasoned salmon filet glazed with an apricot reduction. Served with Basmati rice and daily vegetable.

### FISH & CHIPS | 24

Battered and fried haddock served with fries and your choice of cocktail or tartar sauce.

### CHICKEN PARMESAN | 27 GF OPTION

Hand-breaded chicken breast on a bed of fettuccine tossed with robust red sauce, melted mozzarella, and shaved parmesan. Served with garlic bread.

### VEGETABLE STIR FRY | 21 GF, V

Broccoli, mushrooms, red peppers, carrots, and onions stir-fried in our house-made sauce with Basmati rice and topped with scallions.

GF Gluten-free

VG Vegetarian

V Vegan

GF OPTION Gluten-free substitutions available

VG OPTION Vegetarian substitutions available

V OPTION Vegan substitutions available

Please inform our team of any food-based allergies.

While we have a dedicated gluten-free fryer, please note that some vegetarian/vegan items are prepared in a shared fryer.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.