



LUNCH

SHARING BOARDS

Charcuterie & Farmstead Cheese Board

speck alto adige, campofrio chorizo, duck rilette, pistachio rolled goat, garlic herb boursin, dragon's breath, camembert, tommenator with accoutrements
19

Local Farmstead Cheese Board

pistachio rolled goat, garlic herb boursin, dragon's breath, camembert, tommenator with accoutrements
18

White Bean Hummus & Apricot Jalapeño Butter

grilled raisin bread
12



FLATBREADS

Chicken 12

pickled peaches, banana peppers, scallions, avocado, mozzarella

Short Rib 12

shredded short rib, sautéed mushrooms, caramelized onions, roasted red peppers, cheddar

Rock Shrimp 13

tomatoes, onions, pineapple, cilantro, garlic cheese spread

Spicy Vegetable 10

marinated spinach, corn, asparagus tips, sundried tomatoes, red pepper flakes, horseradish cheese

Prosciutto 11

black onion marmalade, brie cheese spread

Margherita 10

cherry tomatoes, fresh basil, garlic, fresh mozzarella, balsamic glaze

Country Bacon 11

braised pork belly, arugula, corn, caramelized onions, smoked cheddar

APPETIZERS

Chicken Noodle Soup cup 5 bowl 7

Soup of the Day cup 5 bowl 7

Ger's Crab Cakes

4 oz., jumbo lump crab meat, pickled peppers, remoulade
15

Shrimp Cocktail

napa cabbage slaw, pickled daikons, cocktail sauce
14

Ahi Tuna Tartar

yuzu vinaigrette, avocado aioli, watermelon radish, frisee, garlic bread
13

Avocado Tempura

herb salad, remoulade
13

FROM THE GARDEN

Arugula

cherry tomatoes, orange segments, cashews, honey goat cheese, tumeric vanilla dressing
10

Little Gem

spicy walnuts, grilled watermelon, fruit compote, Valencia orange dressing
9

Market

corona beans, haricot vert, parmesan crisp, heirloom tomatoes, honey lime vinaigrette
10

Farm House

local greens, pomegranate, pickled radishes, crispy onions, parmesan croutons, brown butter orange vinaigrette
9

Add to Any Salad
chicken 8 | salmon 10
crab cake 11 | ahi tuna 12

Baby Beet

baby greens, Camembert mousse, water chestnuts, fresh figs, soy molasses drizzle
9

Grilled Romaine

horseradish, lemon wedge, olive bread croutons, creamy parmesan dressing
9

Wedge

iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing
9

SANDWICHES

All sandwiches served with choice of housemade chips, beer battered fries or sweet potato fries,
substitute fruit cup or mixed greens 2.50

Turkey Brisket Panini

turkey brisket, applewood bacon, lettuce, poached pear aioli, ciabatta
13

Salmon Burger

pico de gallo, sliced pickle, little gem lettuce, dill sour cream, croissant
13

Short Rib Grilled Cheese

shredded short rib, caramelized onions, horseradish cheese, peppadew peppers, ciabatta bread
13

Three Silos Panini

garlic hummus, spinach, grilled tofu, avocado, tomato tortilla
10

Chicken Salad

candied pecans, dried cranberries, grilled raisin bread
12

Cuban Farm Panini

braised pork belly, apricot butter, sweet pickles, smoked cheddar cheese, ciabatta
12

ENTREES

Crispy Skin Atlantic Salmon

hoppin' john, candied carrots, cucumber sauce
21

PA Proud Filet Mignon

6 oz., fingerling potatoes, broccolini, raspberry vincotto reduction
25

Grilled Chicken Breast

fingerling potatoes, broccolini, garlic jus
20

Fish Tacos of the Day

avocado, cilantro, cabbage slaw, tomatillo salsa, flour tortillas
14

Quiche of the Day

with fresh fruit
14

Lancaster Fried Chicken

grilled mushrooms, smoked bacon, cheddar, cabbage & apple slaw, honey lime vinaigrette, ciabatta
12

Sea Trout

grilled, Napa cabbage slaw, pickled peppers, garlic aioli, garlic thyme roll
13

Bacon Cheeseburger

applewood bacon, smoked cheddar, lettuce, tomato, remoulade, kaiser roll
13

Lobster Roll

5 oz. Maine lobster, housemade potato salad, lemon aioli, buttered roll
18

Ger's Crab Cake

4 oz. jumbo lump crab cake, lettuce, tomato, remoulade, kaiser roll
16

Turkey Club

roasted turkey, lettuce, tomato, bacon, mayonnaise, wheat toast
11

Executive Chef Mtele "Abu" Abubakar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We proudly support local farms. Our products are always fresh and local whenever possible. All of our breads are baked on premise daily. ***A 20% Gratuity will be added for parties of 6 or more.**