

BREAKFAST

AVAILABLE MON. - FRI. 7:00AM - 11:00AM

FRESH PRESSED JUICE - \$9

Orange

Viennoiseries - \$5

croissant, pain au chocolat, or banana bread

SIDES

Toast - \$4

Avocado - \$6

Breakfast Potatoes - \$5

Smoked Bacon - \$6

Chicken Apple Sausage-\$6

Smoothie - \$9

Seasonal fruits, honey, yogurt

Fruit Plate - \$15

melon, mixed berries, apple, honeycomb

Steel Cut Oats - \$10

brown sugar, dried fruit

Two Eggs Any Style - \$16

triple cooked potatoes, bacon or sausage

French Toast - \$16

Brioche, raspberry beet coulis, fresh berries

Yogurt and Granola - \$10

greek yogurt, house made granola

DINNER

AVAILABLE SUN. - THUR. 5:00PM - 10:00PM

SMALL PLATES

Arugula Salad - \$7 / \$14

chambersburg peaches, manchego, almonds

Caesar - \$7 / \$14

classic caesar dressing, garlic croutons, parmesan

Gazpacho - \$9

campari tomatoes, persian cucumber, pain de mie, arbequina olive oil

Esquites - \$18

charred corn, burrata, garlic mojo, cotija

Char Siu Pork Belly - \$17

pickled slaw, cilantro, togarashi peanuts

SIDES

Creamed Corn - \$7

Tomato Fondue with Charred Bread - \$7

Braised Kale - \$7

Yukon Gold Mash - \$7

LARGE PLATES

Chicken Club - \$16

prosciutto, kewpie mayo, sharp cheddar, tomato preserve, demi baguette

Smash Burger - \$16

double patty, secret sauce, american cheese

Linguine - \$13

stewed tomato, garlic confit, black peppercorn, basil, parmigiana

Local Trout - \$23

broccoli rabe, cauliflower soubise, pine nuts

Half Rotisserie Chicken - \$22

celeriac purée, castelvetrano olives, kale, charred lemon

Bone-In New York Strip - \$32

yukon gold potatoes, asparagus, bordelaise

PLEASE TOUCH THE **"IN ROOM DINING"** BUTTON ON YOUR TELEPHONE FOR SERVICE. A DELIVERY CHARGE OF \$4.50 PER ORDER, APPLICABLE TAXES, PLUS AN 18% SERVICE CHARGE AND 3% ADMIN FEE WILL BE ADDED TO ALL CHECKS.



DESSERT

AVAILABLE 5:00PM - 10:00PM

Ricotta Cheesecake - \$9 apple compote, brown butter crumb

Peanut Butter Mousse - \$9 strawberry gelée, fresh berries

NON-ALCOHOLIC BEVERAGES

AVAILABLE 7:00AM - 11:00AM & 3:00PM - 10:00PM

JUICES - \$5

orange, grapefruit, apple, cranberry, V8, pineapple, or tomato

COFFEE - .5L \$8 or 1L \$12 regular or decaf espresso, latte or cappuccino - \$6

Lot 35 Tea - .5L \$8 or 1L \$12

HOT CHOCOLATE - .5L \$8 or 1L \$12

MILK - \$4

skim, 2%, whole, soy, or almond

VOSS WATER - 375ml \$4.75 or 800 ml \$9 still or sparking

BOTTLED WATER- \$9

Evian, Pellegrino, or Perrier

SODA - \$4.75

Coke, Diet Coke, Sprite

FEVER-TREE – \$6

Ginger Ale, Club Soda, Tonic

ALCOHOLIC BEVERAGES

AVAILABLE 7:00AM - 11:00AM & 3:00PM - 10:00PM

WINES

SPARKLING

Terregaie Prosecco DOC – Prosecco – Italy – 14/70 **Veuve Cliquot** – Brut Yellow Label – Champagne, France – 130 **Dom Perignon** – Champagne – France – 305

WHITE

Vino – Rosé – Columbia Valley, Washington– 12/60 **Talbott "Sleepy Hollow"** – Single Estate Chardonnay – Napa

Valley, California – 14/70 **Terlato** – Pinot Grigio – Fruili, Italy – 15/75

The Crossings – Sauvignon Blanc – Marlborough, NZ – 12/60

RED

Siduri – Pinot Noir – Willamette Valley, Oregon – 16/80

Paul Hobbs Felino – Malbec – Mendoza, Argentina – 17/85

Liberty School – Cabernet – Paso Robles, California – 16/80

Le Plan de Moines – Côtes du Rhône – Rhône, France -15/75

BEERS

DOMESTIC - \$6
Coors Light, Yuengling Lager, Miller Lite

IMPORTED - \$8

Guinness, Corona Extra, Stella Artois, Heineken (NON-ALCOHOLIC)

CRAFT BREWED - \$8

Penn IPA, Angry Orchard Cider

LIQUOR BOTTLE SERVICE AVAILABLE

Includes four bottles of mixer, garnish, glasses, and ice.

Prices and selection available upon request for Cognac, Tequila, Rum, Whiskey, Bourbon, Scotch, Vodka, and Gin.