

STARTERS

SOUP OF THE DAY

Daily Selection 6/8

FRENCH ONION SOUP

Gruyere, Provolone, Baguette Crouton 11

LC BEEF CHILI GF

Aged Cheddar, Sour Cream, Scallion
Tortilla Chips 13

PRETZEL V

Beer Cheese, Spicy Mustard 8

CHEESESTEAK SPRING ROLL

“Wit Onion”, Spicy Ketchup 10

PINT OF PRAWNS GF

½ DZ Jumbo Shrimp Cocktail 18

TUNA CRUDO GF

Green Apple, Yuzu, Furikake, Shiso 17

GRILLED OCTOPUS GF

Pork Belly, Celery Root, Sherry Vinegar 19

ICE COLD OYSTERS GF

½ DZ Daily Selection, Mignonette 18

KUNG PAU BRUSSELS SPROUTS

Peanut, Sesame, Cilantro, Lime 11

WILD MUSHROOM FLATBREAD V

Caramelized Onion, Fontina, Rosemary 13

BUFFALO CAULIFLOWER V

Ranch, Celery, Blue Cheese Crumble 10

ORGANIC CHICKEN WINGS

8pc or 16pc, Korean BBQ or Buffalo 13/21

CHEESE BOARD V

NY Maple Smoked Cheddar, Local Brie
Buttermilk Blue, Honeycomb, Apple
Toasted Raisin Nut Bread 18

FROM THE GARDEN

KALE & ROMAINE

Croutons, Parmesan
Lemon Caesar 8

SIMPLE BABY GREENS V/GF

Dried Cranberry, Pumpkin Seeds, Balsamic 8

LC COBB

Iceberg, Tomato, Avocado, Blue Cheese, Bacon
Egg, Radish, Any Dressing 15

ROASTED BRUSSELS

SPROUT SALAD V

Autumn Squash, Boursin Cheese
Cranberry Vinaigrette 13

HARVEST SALAD V/GF

Kale, Apple, Pomegranate, Walnut
Maple Smoked Cheddar, Cider Dressing 14

ADD ON

Chicken 8 / Steak 15 / Shrimp 12
Salmon 12 / Tofu 4

PASTA

RIGATONI V

Butternut, Kale, Onion, Broccoli Walnut Pesto, Grana Padano 13/23

FETTUCINE

Chestnuts, Pancetta, Parmesan, Cracked Pepper 15/25

CAVATELLI

Ahi Tuna Ragu, San Marzano Tomato, Sicilian Olive Oil 17/27

BUCATINI

Slow Cooked Beef Bolognese, Ricotta Salata, Beef Fat Breadcrumb 16/26



These items are vegan

V These items are vegetarian

GF These items are gluten free, please make your server aware of any allergies.

FROM THE LAND

BUTTER CHICKEN

Curried Lancaster Chicken Thighs, Jeera
Rice, Cilantro, Garlic Naan 25

DUROC PORK CHOP GF

Smashed Yams, Roasted Apple, Sage
Ginger Pork Jus 27

SPAGHETTI SQUASH "PARMESAN"

Arrabbiata Sauce, Basil, Breadcrumbs 20

BEEF BOURGUIGNON

Whipped Potatoes, Bacon, Mushroom
Pearl Onion 30

FROM THE GRILL

12^{oz} NY STRIP 44

14^{oz} CAB RIBEYE 46

8^{oz} CENTER CUT BEEF FILET 48

8^{oz} WAGYU BUTCHER STEAK 36

SAUCES

Demi-Glace, House Steak Sauce, Herb Chimichurri

GRILL SIDES (PICK TWO)

Pommes Frites, Whipped Potatoes, Salt Baked Potatoes

Market Vegetables, Garlic Spinach, Asparagus, Brussels Sprouts

FROM THE SEA

JAIL ISLAND SALMON

Autumn Squash, Pumpkin Seed Couscous
Broccoli Walnut Pesto 28

SHRIMP & GRITS GF

Applewood Bacon, Butternut, Jalapeno
Scallion 28

EAST COAST HALIBUT GF

Lemongrass Rice, Brussels Sprouts, Coconut
Cilantro, Chili Oil 34

BRANZINO GF

Cannellini Beans, Swiss Chard
Lemon Herb Broth 33

TO HOLD

LC BURGER

Cheddar, Bacon, Pickle, Comeback Sauce 14

LC CLUB

Oven Roasted Turkey, BLT, Mayo
7-Grain Toast 13

TRUFFLE BURGER

Provolone, Bacon, Mushrooms
Truffle Aioli 15

RANCH CHICKEN SALAD WRAP

Farm Greens, Bacon, Cheddar, Avocado 13

CLASSIC BURGER

Lettuce, Tomato, Pickle, Any Cheese 13

CRISPY CAULIFLOWER TACOS V

Yuzu Cabbage Slaw, Avocado
Sweet Soy, Yum Yum Sauce 13

BEYOND BURGER

Vegan Cheddar, Avocado, Kimchi
Korean BBQ 14

FISH SANDWICH

Breaded Fluke, Tomato, Brioche
Lemon Tartar Sauce 17

NASHVILLE HOT CHICKEN

Dill Pickles, Comeback Sauce
Soft White Bread 13

RIBEYE SANDWICH

Swiss, Caramelized Onion, Horseradish
Toasted Baguette 16

Gluten Free Bread Available