



# WINTER LUNCH MENU

## APPETIZERS

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| FRIED BRUSSEL SPROUTS <sup>GF V</sup><br><i>Tossed in pickled ginger aioli</i>           | \$8  |
| TRUFFLE FRIES <sup>GF V</sup><br><i>Hand cut fries with house made white truffle oil</i> | \$11 |

## SOUPS

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| FRENCH ONION<br><i>Caramelized onions, rich veal broth, topped with crostini and gruyère brûléé</i> | \$11  |
| SEASONAL<br><i>Seasonal and local ingredients</i>   | \$MKT |

## SALADS

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*add chicken (6\$), add salmon (\$8)*

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|---|------|
| KALE CAESAR <sup>V</sup><br><i>Traditional Caesar dressing, kale, baby romaine, parmesan cheese, garlic croutons</i>  | \$8  |
| SPINACH SALAD <sup>GF</sup><br><i>Baby spinach, house-cured bacon lardons, roasted walnuts, caramelized shallots, warm bacon vinaigrette, watermelon radish</i> | \$10 |
| BEET SALAD <sup>V</sup><br><i>Red and golden beets, wheat berry, arugula, toasted walnuts, roasted garlic vinaigrette</i>                                       | \$11 |

**Local Partners: Threefold Farms, Caputo Brothers Creamery, Rettland Farms, and Eleven Oaks Farm.**

**20% Gratuity is added to groups of 8 or more**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*\***



## WINTER LUNCH MENU

### ENTREES

*(choice of fries, side salad, or soup)*

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| GRILLED PORTOBELLO SANDWICH <sup>GF V</sup><br><i>Portobello mushroom, kale, caramelized shallots, balsamic honey glaze</i>               | \$14 |
| PORK SCHNITZEL<br><i>Whole grain honey mustard, pickled onions, kale</i>  | \$14 |
| CRAB CAKE SANDWICH<br><i>Seared crab cake, lettuce, tomato, onion, old bay crème fraiche</i>  | \$17 |
| CHICKEN & BRIE SANDWICH<br><i>Grilled chicken breast, roasted red bell peppers, brie, whole grain honey mustard, caramelized shallots</i> | \$15 |
| 11 OAKS WAGYU BURGER<br><i>Caramelized shallots, arugula, tomato jam, aged cheddar cheese</i>   | \$18 |
| FISH & CHIPS<br><i>Beer battered Atlantic cod, fries</i>  | \$12 |
| CHICKEN POT PIE<br><i>Creamy chicken velouté, seasonal vegetables, buttermilk biscuit crust</i>   | \$15 |

*Looking to host your next special private occasion like a graduation party, special anniversary, birthday, or something else? The Barn Restaurant features two private lunch and dinner spaces for smaller or larger groups in The Tasting Room and The Cellar.*

*Please call us at (717) 258-3211 to book your next special occasion at*

**The Barn Restaurant at Allenberry Resort.**

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