

Salads

- Glasbern Salad** 11.
House Mixed Greens, Shaved Fennel, Local Bleu Cheese, Cider Vinaigrette, Candied Walnuts, Apple Slices
- Classic Caesar Salad** 11.
Crisp Romaine Hearts, House-Made Caesar, Shaved Parmesan, Herb Crostini
- Farm House Salad** 14.
Baby Kale, Local Goat Cheese, Apple Cider Smoked Bacon, Thinly Sliced Pears, Crispy Chicken Livers, Minus 8 Vinegar, EVOO
- Fig and Prosciutto Salad** 14.
Artisan Baby Greens, Fresh Black Mission Figs, Local Duck Prosciutto, Local Blue Cheese, Toasted Pine Nut, Balsamic Vinaigrette

Entrées

- Local Free-Range Chicken Breast** 32. Wild Mushroom
Risotto, Sautéed Green Beans, Herb Beurre Blanc
Suggested Wine: Benvolio, Pinot Grigio, Friuli, Italy
- 12oz Lancaster Angus Beef Strip** 42.
Roasted Garlic Mashed Potatoes, Roasted Brussel Sprouts, Crispy Onions
Suggested Wine: Malbec, Bodega La Flor de Pulenta, Mendoza
- Pecan Crusted Pocono Trout** 26.
Roasted Beets and Sweets, Toasted Farro Pilaf, Sautéed Baby Kale, Orange Glaze
Suggested Wine: Sauvignon Blanc, High Valley, Napa CA
- Seared Jurgielewicz & Son Duck Breast** 35.
Maple Sweet Potato Puree, Brussel Sprouts, Cranberry Almond Sauce
Suggested Wine: Vox Vineti, Red Blend, Lancaster, PA
- Glasbern Beef & Pork Meatloaf** 21. Roasted Garlic
Mashed Potato, Brown Sugar Butter Carrots, House-Made BBQ Glaze
Suggested Wine: Napa Valley Cuvee, Cain NV10, Napa, CA
- Vegan "Scallops"** 26. King
Trumpet Mushrooms, Garlicky Kale, Delicata Squash, Black Truffle Polenta, Cashew Butter Sauce
Suggested Wine: Sauvignon Blanc, High Valley, CA
- Jaeger Schnitzel** 26.
Crispy Lancaster Pork Cutlets, Bacon Braised Green Cabbage, Butter Poached Fingerling Potatoes, Mushroom Sherry Sauce

Chef: Ralph Edmonds
Sous Chef: Jonathan Myers

Appetizers and Soup

- Local Charcuterie & Cheese Board** 20.
House made Black Truffle Chicken Liver Mousse, Chicken Rillettes, Locally Sourced Charcuterie & Cheeses, and Dried Fruits in Mustard Syrup

- Gnocchi** 14.
House Made Herb Fromage Blanc Gnocchi, Pennsylvania Mushrooms, Baby Kale, Demi Butter

- Bacon and Eggs** 16.
Braised Smoked Pork Belly, Parmesan Pearl Couscous, Sunny Up Quail Egg

- Soup du Jour** 10.
Chef's Selection of the Finest Seasonal Local Ingredients

Desserts

- Glasbern Flourless Chocolate Cake** 12.
Vanilla Ice Cream, Crème Anglaise

- Lemon Posset** 12.
Shortbread Crumbles, Whipped Cream, Mixed Berries

- Almond Financier** 12.
Caramel Sauce, Almond Brittle, Vanilla Ice Cream

- Vanilla Bean Crème Brulee** 12.
Assorted Fresh Berries

- Apple Crisp** 12.
Vanilla Ice Cream, Caramel Sauce

- Chef's Selection of Ice Cream and Sorbet** 8.
Ice cream: Chocolate, Vanilla, Lemon Verbana
Sorbet: Chocolate, Watermelon & Lemonade



*\$10 surcharge on Beef for Mid-Week Escape Package

Consuming raw or uncooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness especially if you have certain medical conditions. **An 18% service charge is added to all guest checks, all of which goes to the servers.**