
SIDES

BACON 2.99 **HAM** 2.99 **SAUSAGE PATTIES** 2.99

FRESH FRUIT 2.99 **TOAST** 1.99

CINNAMON RAISIN TOAST 2.49

HOME FRIED POTATOES 2.99 **SCRAPPLE** 2.99

1 EGG 2.49

QUENCH

FRESH SQUEEZED LEMONADE

2.99

*with flavorings: cranberry, peach,
raspberry or mango*

3.49

SPRITZERS

2.49

*peach, cranberry, raspberry, mango
or orange flavoring mixed with
club soda*

WATER

Pellegrino

2.99

Aquafina

1.99

TEA COOLERS

2.49

*peach, cranberry, raspberry or
mango flavoring, mixed with freshly
brewed iced tea*

ALL NATURAL SOFT DRINKS

2.49

- Birch Beer • Black Cherry
- Orange Cream • Ginger Ale



JUICE

Small 2.99 Large 3.49

*orange, apple,
cranberry, tomato*

ENJOY COMPLIMENTARY REFILLS OF THE FOLLOWING DRINKS

1.99

SOFT DRINKS

Diet Pepsi • Mug Root Beer • Mist Twist
• Mountain Dew • Pepsi

TEA

Freshly Brewed Unsweetened Iced Tea • Sweet Tea

COFFEE

LOCALLY ROASTED
Lancaster County Blend • Breakfast Blend Decaf
• Seasonal Blend

HOT TEA

LANCASTER TEA COMPANY
Earl Grey • English Breakfast • Mango Peach
• Apricot Green Tea • Peppermint (caffeine free)



breakfast

FROM THE GRIDDLE

Served with your choice of breakfast meat or fresh fruit.

- LEMON MASCARPONE PANCAKES** 11.99
two fluffy buttermilk pancakes with Mascarpone cheese and Olive Basin Sicilian Lemon White Balsamic Vinegar topped with Olive Basin Orange Vanilla White Balsamic Vinegar macerated berries
- TRADITIONAL PANCAKES** 9.99
two fluffy buttermilk pancakes served with cinnamon maple butter
- TRADITIONAL FRENCH TOAST** 10.99
two slices of brioche bread battered and grilled topped with cinnamon maple butter
- CINNAMON RAISIN FRENCH TOAST** 9.99
Kitchen Kettle Cinnamon Raisin Bread stacked high with cream cheese filling and topped with fresh whipped cream
- CRÈME BRULÉE FRENCH TOAST** 10.99
a slice of layered brioche bread baked in a vanilla custard and finished with caramelized sugar, fresh whipped cream and Olive Basin Orange Vanilla White Balsamic Vinegar macerated berries

BREAKFAST SALADS

- GREAT START FARMER'S SALAD** 11.99
fresh greens, aged Cheddar cheese, bacon, home-fried potatoes and roasted red peppers, tossed with sriracha ketchup and topped with two fried eggs
- NUTS & BERRIES SALAD** 11.99
fresh greens, crumbled baked oatmeal, toasted almonds, Olive Basin Orange Vanilla White Balsamic Vinegar macerated berries and Mascarpone cheese, tossed in Olive Basin Maple Balsamic Vinegar

BENEDICTS

Served with your choice of fresh fruit or home-fried potatoes.

- KLING** 9.99
ham & poached eggs served open-faced on an English muffin, topped with a Mornay sauce
- PORK BBQ** 10.99
our own pork bbq & poached eggs with Cheddar cheese and coleslaw topped with our own Hickory Smoked Grilling Sauce served open-faced on an English muffin
- CRAB CAKE** 13.99
our famous crab cakes and poached eggs topped with a Mornay sauce served open-faced on an English muffin

SKILLETS

All skilletts available as a wrap.
Served with your choice of fresh fruit or home-fried potatoes.

- HEALTHY START** 10.99
egg whites, avocado, roasted red peppers, garlic roasted broccoli, Cheddar cheese and fresh greens [g]
- MEAT LOVERS** 10.99
scrambled eggs with sausage, ham and bacon, topped with melted Cheddar cheese [g]
- LORRAINE** 10.99
scrambled eggs with sauteed onions and bacon, topped with Swiss cheese [g]
- FIRECRACKER** 10.99
scrambled eggs with bacon, fresh jalapenos, pepper jack cheese and sriracha ketchup [g]
- EGGS & HAM** 10.99
scrambled eggs with ham, garlic roasted broccoli and our housemade cheese sauce [g]

TRADITIONAL FAVORITES

- CREAM CHIPPED BEEF** 8.99
local dried beef blended in a delicate cream sauce and served with toast and home-fried potatoes
- BAKED OATMEAL** 7.99
homemade oatmeal with cinnamon, apples and walnuts, served with warm milk, whipped cream and a side of fresh fruit
- QUICHE DU JOUR** 9.99
a daily homemade quiche selection served with fresh fruit
- FARMERS BREAKFAST** 12.99
two eggs, choice of creamed chipped beef or sausage gravy, choice of breakfast meat and served with toast and home-fried potatoes
- FARM FRESH EGGS** 6.99
two eggs served just the way you like them with a side of toast
- RISE & SHINE** 10.99
two eggs, choice of breakfast meat, served with toast and home-fried potatoes
- SAUSAGE GRAVY** 8.99
local ground sausage in a delicate cream sauce, served with toast and home-fried potatoes
- LIQUID GOLD** 11.99
sausage gravy and creamed chipped beef, served with toast and home-fried potatoes

OMELET

- MAKE YOUR OWN OMELET** 10.99
three egg omelet with your choice of three of the following Swiss, American, Cheddar, pepper jack, tomato, onion, jalapeno, bacon, ham, sausage or avocado and served with your choice of fresh fruit or home-fried potatoes [g]

[g] - denotes gluten-free menu item

Our food is prepared with care to your liking with the finest fresh ingredients. A friendly reminder from the PA Dept of Agriculture that consuming raw or undercooked meats, poultry, seafood and/or eggs may result in an increased risk of food-borne illness.