



# Harrisburg Menu

SEASONAL MENU

Committed to Fresh, Local & Sustainable Products - Chef Anthony Valle

# SOUPS

# LBC ORIGINAL WHITE CHICKEN CHILI

cheddar jack, scallion, tortilla chips::7.5

# SHARE

# **LBC SPICY PORK POT STICKERS**

wasabi cream, firecracker sauce, sweet soy drizzle, scallion, toasted sesame, lime::**11.5** 

# PORK CARNITAS QUESADILLA

roasted pork, red onion, cheddar jack & Mexican cotija cheese, homemade salsa fresca, cilantro crema::**12.5** 

# THE ORIGINAL REUBEN EGGROLLS

house-cured corned beef, sauerkraut, gruyere, thousand island sauce::**12.5** 

#### HOMEMADE WILD BOAR MEATBALLS

creamy herb polenta, sweet basil red sauce, shaved parmigiano::14.5

#### BREWERY WINGS + GF+

buffalo, BBQ, sweet bourbon chili, hot \$#!t, jerk rub or bbq rub, with bleu cheese & veggie::**14.5** 

# **BAKED BLUE CRAB PRETZEL**

our famous Philly pretzel braid, creamy blue crab & cheese blend, Old Bay, green onion::**14** 

# FRIED GATOR BITES

premium gator tail, lemon, cajun ranch sauce::15.5

#### FIRECRACKER SHRIMP + GF+

creamy sriracha glaze, pickled ginger, jalapeño, toasted sesame::14

# WHIPPED FETA DIP

olive tapenade, pita bread, carrots::10.5

#### HOMEMADE PICKLES + GF+

sweet house pickles with a little heat::6.5

# PHILLY SOFT PRETZEL BRAID

beer cheese fondue::8

#### SWEET POTATO FRIES+GF+

cherry pepper aioli::7.5

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+GF+ Denotes items that are Gluten Free - Many items without the GF can also be prepared gluten free at your request - Our facility is not a 100% gluten free environment. Please ask your server for special requests "Consuming rew or under-cooked meats, fish, shellfish or eggs may increase your risk of foodbarne illness

# GREENS

#### **CHOPPED CHICKEN CAPRESE SALAD**

chopped romaine, fresh mozzarella, tomatoes, red onions, focaccia croutons, basil oil, balsamic vinaigrette::18

#### PITTSBURGH STEAK SALAD\* + GF+

mixed greens, red onions, cucumbers, tomatoes, sweet potato fries, cheddar jack cheese, buttermilk ranch::20

#### **BLACKENED SHRIMP SALAD**

mixed greens, red onions, tomatoes, bleu cheese crumbles, cucumbers, crispy tortilla, strawberry wheat vinaigrette::**19** 

#### CLASSIC CAESAR SALAD

romaine, focaccia croutons, shaved parmigiano, housemade caesar dressing::9.5

#### GREEK SALAD + GF+

mixed greens, feta cheese, kalamata olives, peppers, cherry tomatoes, red onions, cucumbers, oregano, Greek vinaigrette::12

	grilled tender steak:	11
SALAD	all-natural chicken:	9
TOPPINGS	sauteed jumbo shrimp:	10
•••••	Canadian Salmon:	11

DRESSINGS:

caesar, bleu cheese, buttermilk ranch, balsamic vinaigrette, Greek vinaigrette, strawberry wheat vinaigrette



substitute gluten free pizza crust for \$3

# THE LBC ORIGINAL

pepperoni, sausage, caramelized onion, roasted peppers, red sauce, aged mozzarella::**15** 

# CLASSIC CHEESE

red sauce, aged & fresh mozzarella::13

#### THICK CUT PEPPERONI

pepperoni, red sauce, aged & fresh mozzarella::14

#### **BBQ CHICKEN RANCH PIZZA**

bbq sauce, smoked bacon, aged mozzarella, pepper jack, red onion, jalapeño, ranch drizzle::**15** 



American Farmland Trust SAVING THE LAND THAT SUSTAINS US No Farms ... No Food

# HANDCRAFTED SANDWICHES

substitute Sweet Potato Fries for \$2

# **12 HOUR PULLED PORK**

BBQ sauce, country slaw, sweet Maui chips::13.5

#### **BLACK BEAN BURGER**

caramelized onion, arugula, roasted red peppers, cheddar, cherry pepper aioli, sweet Maui chips::**12.5** 

#### **CIABATTA CHICKEN CLUB**

sliced chicken breast, fresh mozzarella, bacon, basil mayo, roasted tomato, arugula, sweet Maui chips::**13.5 plain grilled chicken w lettuce & tomato available** 

# **CRISPY FISH SANDWICH**

Lancaster Lager battered fresh white fish, lettuce, tartar, sweet Maui chips::**13.5** 

# CAJUN SALMON CAESAR WRAP

cajun dusted fresh salmon, roasted tomatoes, romaine, crispy prosciutto, caesar dressing, shaved parmesan cheese, garlic herb wrap, sweet Maui chips::**14.5** 

# THE LBC 1/2<sup>LB.</sup> BURGER\*

signature ground chuck & steak blend, american cheese, lettuce, tomato, red onion, house-cut fries::15 add bacon for::1 double the beef::19

# THE ORIGINAL HAND PRESSED LAMB BURGER\*

USDA choice ground lamb, whipped feta spread, lettuce, tomato, red onion, tzatziki sauce, house-cut fries::**16.5** 

#### PUREBRED AMERICAN WAGYU BURGER\*

Eleven Oaks Farm®

baby swiss, sweet onion jam, rosemary aioli, local onion poppy roll, house-cut fries::**19** 

# HOUSE SWEET TREATS

Peanut Butter Pie

Classic Creme Brulee

Hot Fudge Brownie Gundae

Gnickerdoodle Cheesecake Blondie





<sup>y</sup>arge Plates

#### LBC WAGYU MEATLOAF

Eleven Oaks Farm<sup>®</sup> Wagyu & Heritage Pork whipped potatoes, honey roasted carrots, Milk St. demi-glace, sauteed mushrooms::21

#### BABY BACK RIBS + GF+

bbq or honey chili glazed fresh-cut fries, country slaw::24

#### AMISH CHICKEN +GF+

100% hormone and antibiotic free seared boneless skin on chicken breast, creamy herb polenta, stir-fried vegetables, pan jus::20

#### **BANGERS & COLCANNON**

Irish bangers, caramelized onions, Milk Stout demi-glace, colcannon (whipped potatoes with kale, leeks & cabbage), whole grain mustard::18

#### HOUSE-CUT RIBEYE STEAK\*+GF+

14oz. Premium Certified Angus Beef® herb rubbed, whipped potatoes, roasted asparagus, house steak sauce::34

# **ANGRY MAC & CHEESE**

Choice of Blackened Chicken, Shrimp or Gator bacon, jalapeno, cheesy gouda, pepper jack & parmesan, herb bread crumbs, sweet & spicy bbq drizzle, scallions - Gator::25 Shrimp::21 Chicken::17

# **FISH & CHIPS**

hand battered with Lancaster Lager fresh Alaskan white fish, house-cut fries, country slaw, tartar sauce, malt vinegar::19

# **CRISPY SKIN SALMON**

North Atlantic Faroe Island Salmon snow peas, crisp sticky rice cake, sweet ponzu sauce, toasted sesame, sriracha mayo, pickled ginger::26



We cook like we brew our award-winning brews; with craftsmanship and quality in every detail. There's really no substitute for fresh, natural ingredients prepared from scratch.

Located among some of the world's richest farmland, we're committed to fresh, local and sustainably grown products. Our menu changes often to take advantage of the seasons and utilize the fresh produce, dairy, poultry, cheeses and meats produced on the 5,300+ independent, family farms located in Lancaster & Dauphin County.

Growlers & Fills Available!

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