

Committed to Fresh, Local & Sustainable Products - Chef David Miller

Soup

FAMOUS WILD BOAR CHILI *GF*

Fossil Farms® boar, cheddar jack, green onion, tortilla chips::8

CRAB & SWEET CORN CHOWDER

bacon, scallions & focaccia croutons::10

Share

LBC SPICY PORK POT STICKERS

wasabi cream, firecracker sauce, sweet soy drizzle, scallion, toasted sesame, lime::13

HOMEMADE SPRING RAVIOLI

wild mushroom ravioli, duck confit, fresh peas, citrus brown butter::15

THE ORIGINAL REUBEN EGGROLLS

house-cured corned beef, sauerkraut, gruyère, thousand island sauce::13.5

ROASTED PORK BELLY *GF*

creamy grits, strawberry agrodolce, scallions::14.5

BREWERY WINGS *GF*

BUFFALO - BBQ - SWEET BOURBON CHILI - HOT HONEY
XXX CHIPOTLE HABANERO - JERK RUB - BBQ RUB
with bleu cheese & veggie::14.5

BREWERS MUSSELS

Lancaster Lager, local smoked sausage, honey, garlic, shallots, whole grain mustard, cream, herb toast::14

CRISPY GATOR

premium gator tail, lemon, cajun ranch::16

FIRECRACKER SHRIMP *GF*

creamy sriracha glaze, pickled jalapeño, toasted sesame::15

CAJUN BLUE CRAB DIP

green onion, Old Bay, garlic crustini::15

HOMEMADE PICKLES *GF*

sweet house pickles with a little heat::6.5

PHILLY SOFT PRETZEL BRAID

beer cheese mustard fondue::8.5

SWEET POTATO FRIES*GF*

cherry pepper aioli::7.5

469 EISENHOWER BLVD.
HARRISBURG, PA 17111
717-564-4448
LANCASTERBREWING.COM



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

Greens

BLACKENED CHICKEN COBB SALAD *GF*

mixed greens, tomatoes, red onions, hard boiled egg, bacon, cheddar jack cheese, crispy corn nuts, cajun ranch dressing::19

PITTSBURGH STEAK SALAD* *GF*

USDA Prime Sirloin, mixed greens, red onions, cucumbers, tomatoes, sweet potato fries, cheddar jack, buttermilk ranch::23

COUSCOUS SALAD WITH SHRIMP

pearl couscous, watercress, red onions, mushrooms, red pepper, goat cheese, toasted almonds, blood orange vinaigrette::20

CLASSIC CAESAR SALAD

romaine, focaccia croutons, shaved parmigiano, housemade caesar dressing::10

GREEK SALAD *GF*

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

GREAT SALAD ADDITIONS	USDA PRIME SIRLOIN STEAK	13
	ALL-NATURAL CHICKEN	9
	SAUTEED JUMBO SHRIMP	10
	NORTH ATLANTIC SALMON	12

SALAD DRESSINGS:

caesar, bleu cheese, buttermilk ranch, cajun ranch, balsamic vinaigrette, Greek vinaigrette, blood orange vinaigrette

THIN CRUST
Pizza

sub really good 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

FUN-GUY PIZZA

assorted mushrooms, aged mozzarella, caramelized onion, herb ricotta, spinach, truffle oil::15

HANDCRAFTED SANDWICHES

substitute Sweet Potato Fries for \$2

12 HOUR PULLED PORK

piled high with our house BBQ sauce, country slaw, sweet Maui chips::14

GRILLED NASHVILLE HOT CHICKEN

Nashville hot mayo, house pickles, & spicy jalapeño slaw, sweet Maui chips::15

plain grilled chicken w/ lettuce & tomato available

BLACK BEAN BURGER

cheddar, caramelized onion, arugula, roasted red peppers, cherry pepper aioli, sweet Maui chips::14

BALTIMORE CRAB CAKE ROLL

pan-seared lump crab cake, shaved red onions, classic remoulade sauce, toasted brioche split top roll, chives, sweet Maui chips::17

CAJUN SALMON CAESAR WRAP

cajun dusted fresh salmon, roasted tomatoes, romaine lettuce, caesar dressing, shaved parmesan cheese, garlic herb wrap, sweet Maui chips::16

THE LBC 1/2 LB. BURGER*

signature ground chuck & steak blend, American cheese, lettuce, tomato, red onion, house-cut fries::15.5
add bacon for::1.5 double the beef::20

TAVERN FRENCH DIP

slow roasted USDA choice strip loin, provolone cheese, caramelized onions, seeded long roll, au jus dipping sauce, sweet Maui chips::17

ORIGINAL LAMB BURGER*

hand-pressed USDA choice ground lamb, feta spread, lettuce, tomato, red onion, tzatziki sauce, house-cut fries::17

PUREBRED WAGYU BURGER*

American Wagyu by Warrington Farms® - Dillsburg, PA baby swiss, sweet onion jam, rosemary aioli, fresh onion poppy roll, house-cut fries::20

HOUSE SWEET TREATS

Key Lime Pie for two

Peanut Butter Pie

Classic Creme Brulee

Hot Fudge Brownie Sundae

LBC GIFT CARDS

Scan Here



Large Plates

LBC WAGYU MEATLOAF

Eleven Oaks Farm® Wagyu & Heritage Pork whipped potatoes, honey roasted carrots, Milk St. demi-glace, sauteed mushrooms::22

BBQ BABY BACK RIBS *GF*

fresh-cut fries, country slaw
1/2 RACK::21 | FULL RACK::28

AMISH CHICKEN

100% hormone and antibiotic free herb seared boneless skin on chicken breast, Creole succotash with bacon, pesto orzo, Cajun pan jus::22

LOCAL HONEY SAUSAGE

brown butter herb spaetzle, Milk St. demi-glace, caramelized onions, whole grain mustard::19

HOUSE-CUT RIBEYE STEAK* *GF*

14oz. Premium Certified Angus Beef® herb rubbed, whipped potatoes, broccolini, house steak sauce::36

STEAK FRITES* *GF*

10oz. USDA PRIME® Sirloin Steak whiskey onion cream sauce, bleu cheese butter, fresh-cut fries::28

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 white fish, house-cut fries, country slaw, tartar sauce, malt vinegar::19.5

CRISPY SKIN PAN SEARED SALMON

North Atlantic Faroe Island Salmon honey citrus glaze, grilled asparagus, Israeli couscous salad::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!

GF Denotes Gluten Free items - 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 raw or under-cooked meats, fish, shellfish or eggs may increase your risk of foodborne illness.