



Committed to Fresh, Local & Sustainable Products - Chef Jeremy Bressler

SHARES, SOUP & GREENS

HONEY CHILI GLAZED BRUSSELS ^{+GF+}
pickled banana peppers, scallion, toasted sesame seeds::9

HOMEMADE REUBEN EGGROLLS
house cured corned beef, sauerkraut, gruyere,
thousand island sauce::9.5

SPICY CHICKEN POT STICKERS
wasabi cream, firecracker sauce, sweet soy drizzle,
scallion, toasted sesame, lime::10.5

FIRECRACKER SHRIMP ^{+GF+}
creamy sriracha glaze, pickled radish, jalapeño,
toasted sesame, micro cilantro::12

SMOKED BREWERY WINGS ^{+GF+}
buffalo, Carolina BBQ, dry jerk, dry chili lime, honey chili
or chipotle habaero with bleu cheese & celery::11.5

FLASH-FRIED WISCONSIN CHEDDAR CURDS
marinara dipping sauce::9.5

POUTINE FRIES
Milk Stout demi glace, white cheddar curds,
fresh herbs, pickled shallots::8.5

HANDCRAFTED
SANDWICHES & THIN CRUST PIZZA
for sandwiches substitute sweet potato fries for \$2

12 HOUR PULLED PORK
Carolina BBQ sauce, country slaw, sweet maui chips::10

THE LBC BURGER*
1/2Lb. of our signature ground chuck & steak blend,
cheddar, bacon, lettuce, tomato & house-cut fries::12
double the beef::16

BLACK BEAN BURGER
caramelized onion, baby spinach, roasted red peppers,
cheddar, chipotle mayo, sweet maui chips::10

GRILLED CHICKEN BLT
grilled chicken breast, bacon, lettuce, tomato,
ranch drizzle, sweet maui chips::10.5

FRESH LAMB MEATBALL GYRO
house tzatziki sauce, feta cheese, mediterranean pico,
grilled pita bread, house-cut fries::13.5

PRETZEL TURKEY MELT
cheddar, bacon, lettuce, tomato, mayo,
pretzel roll, sweet maui chips::10

ELEVEN OAKS FARM® WAGYU BURGER*
Purebred American Wagyu,
gruyere, bourbon onion jam, rosemary aioli,
local onion poppy roll, house cut fries::18

THE LBC ORIGINAL PIZZA
pepperoni, sausage, caramelized onion, roasted
peppers, red sauce, aged mozzarella::12

CLASSIC CHEESE PIZZA
red sauce, aged & fresh mozzarella::11
add pepperoni::12

WILD MUSHROOM PIZZA
foraged mushrooms, caramelized onion, fresh spinach,
aged mozzarella, herbed ricotta, truffle oil::13

BBQ CHICKEN RANCH PIZZA
bbq sauce, smoked bacon, aged mozzarella, pepper-
jack, red onion, jalapeño, ranch drizzle::12

substitute gluten free pizza crust for \$3

BREWERS MUSSELS
local honey sausage, sweet beer broth, whole grain
mustard, caramelized fennel, herb toast::11

PHILLY SOFT PRETZEL BRAID
Beer cheese fondue::6.5

STEAMED EDAMAME ^{+GF+}
sesame oil, Japanese togarashi spice::7.5

WILD BOAR CHILI ^{+GF+}
Fossil Farms® boar, cheddar jack, scallion::6

PEAR & BLEU STEAK SALAD ^{+GF+}
arugula, sliced pear, red onions, chopped walnuts,
sliced radish, bleu cheese dressing::18

AUTUMN GRILLED CHICKEN SALAD ^{+GF+}
mixed greens, curry dusted butternut squash, goat
cheese, crushed pistachios, dried cranberries, maple
mustard vinaigrette::16

CAESAR SALAD
romaine, garlic croutons, shaved parmigiano,
housemade caesar dressing::7

CHOPPED GREEK SALAD ^{+GF+}
feta cheese, kalamata olives, tomatoes, peppers, red
onions, cucumbers, oregano, Greek vinaigrette::8

Great Salad Additions:

STEAK::10 CHICKEN::7 SHRIMP::10

DRESSINGS: caesar, bleu cheese, buttermilk ranch,
Strawberry Wheat vinaigrette, maple mustard vinaigrette,
Greek vinaigrette, Balsamic vinaigrette



American Farmland Trust
SAVING THE LAND THAT SUSTAINS US

NO FARMS... NO FOOD

LARGE PLATES

HOUSE-CUT RIBEYE STEAK ^{+GF+}
Certified Angus Beef®
sea salt & garlic rubbed, whipped potatoes,
broccolini, pickled shallots::28

CAST IRON CHICKEN ^{+GF+}
100% hormone and antibiotic free
creamy herbed polenta, sauteed green beans,
maple cider pan jus::18

BABY BACK RIBS ^{+GF+} (CAROLINA BBQ OR HONEY CHILI)
house-cut fries, country slaw - 1/2 rack::16 full rack::24

LBC WAGYU MEATLOAF
whipped potatoes, honey roasted carrots & leeks, Milk
St. Demi-glace, sauteed mushrooms::19

BROILED JUMBO LUMP CRABCAKES
sweet corn risotto, sauteed green beans, remoulade,
fennel top gremolata - one cake::16 two cakes::25

LANCASTER LAGER BATTERED FISH & CHIPS
hand battered fresh cod, house-cut fries,
country slaw, remoulade, malt vinegar::17

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