Lancaster BREWING CO. Brewing Since 1995

Brewery Menu

FALL

Lancaster CRAFT SPIRITS DISTILLERY

Committed to Fresh, Local & Sustainable Sourcing - Chef Dylan Graziano

Share

TERIYAKI BRUSSEL SPROUTS
sweet teriyaki, sriracha, sesame seeds| **13.5**

BRAIDED SOFT PRETZEL
cheddar/ale/mustard fondue | **9.5**

TEX MEX NACHOS
smoked pork, queso cheese, roasted corn pico, lime sour cream, jalapenos, pickled onion| **16.5**

HUMMUS PLATTER
cucumber, cherry tomatoes, kalamata olives, imported greek feta, stuffed grape leaves, pepperoncini, toasted pita, pickled onions| **13**

CAULIFLOWER WINGS
Hot, Mild, BBQ, Teriyaki, Jerk, Garlic Parm or Creepin' Dog XXX Hot* | **14** *add bleu cheese & celery* | **2**

BREWERY WINGS
Hot, Mild, BBQ, Teriyaki, Jerk, Garlic Parm or Creepin' Dog XXX Hot* | **14.5** *add bleu cheese & celery* | **2**

BONELESS CHICKEN BITES
Hot, Mild, BBQ, Teriyaki, Jerk, Garlic Parm or Creepin' Dog XXX Hot* | **11** *add bleu cheese & celery* | **2**

BAKED CRAB DIP
an LBC classic, w/ toasted pretzel crostini| **16.5**

SWEET POTATO FRIES
tri color sweet potatoes, cherry pepper aioli| **9**

SOUTHERN FRIED PICKLE CHIPS
comeback dipping sauce | **9.5**

CRISPY FRIED MOZZARELLA
whole milk mozzarella, marinara dipping sauce| **12**

CRAB FRIES
old bay seasoned, cheesy dipping sauce| **9**

ADD BAKED CRAB IMPERIAL | +8

THIN CRUST PIZZA

substitute really good gluten free crust $4

PHILLY CHEESESTEAK PIZZA
sliced ribeye, onions, cooper sharp american, mozzarella, sesame crust, red sauce| **16.5**

MARGHERITA
fresh mozzarella, red sauce, pecorino romano, chili flakes, fresh basil, extra virgin olive oil| **14.5**

CHICKEN BACON RANCH
grilled chicken breast, bacon, BBQ, aged mozzarella, red onion, ranch drizzle, scallions| **16**

HOT HONEY PEPPERONI
aged mozzarella, red sauce, oregano| **15.5**

SOUP & GREENS

AWARD-WINNING WHITE CHILI
chicken breast, cheddar, scallions, tortilla chips
CUP | 8 BOWL | 10

PITTSBURGH STEAK SALAD
USDA prime sirloin steak*, mixed greens, red onion, cucumber, tomato, house-cut fries, cheddar jack, ranch| **25**

CRISPY CHICKEN CASHEW SALAD
mixed greens, red bell pepper, red onion, toasted cashews, edamame, dried cranberries, teriyaki/sesame glaze| **24**

BEETS & BLEU SALAD
arugula, roasted beets, crumbled bleu cheese, glazed walnuts, cracked pepper, pomegranate vinaigrette| **14**

GREEK SALAD
fresh greens, tomato, red onion, cucumber, bell pepper, imported greek feta, stuffed grape leaf, kalamata olives, greek vinaigrette| **13.5**

QUINOA BOWL
quinoa, arugula, roasted carrots, beets, edamame, spiced cashews, scallions, pomegranate vinaigrette| **13.5**

CLASSIC CAESAR SALAD
romaine, garlic croutons, shredded parmigiano| **13.5**

GREAT SALAD ADDITIONS

USDA PRIME SIRLOIN STEAK*	13
GRILLED CHICKEN	7
PULLED PORK	5
SAUTEED JUMBO SHRIMP	10
SEARED JAIL ISLAND SALMON*	12
PLANT BASED CRISPY CHICKEN	9

SALAD DRESSINGS

Pomegranate Vinaigrette, Caesar, Bleu Cheese, Ranch, Balsamic Vinaigrette, Greek

In the historic Edward McGovern Building, our inspired collective of Brewers, Distillers, Chefs and Service Staff members welcome you to an excellent meal, internationally award winning beverages, great company and lasting memories.

Our latest passion is making great whiskey, along with rum, gin, vodka and liqueurs from grain to glass. We're proud to offer a unique perspective borne of reverence for great whiskey and over 30 years of craft brewing and culinary expertise. Cheers!

ASMWC American Single Malt Whisky Commission — Estd 2016 — Establish ★ Promote ★ Protect

American Craft Spirits Association

American Farmland Trust

Certified Independent Craft — Brewers Association

CRAFTED HANDHELDS

add a cup of white chili or house salad +3.5

SALMON CAESAR WRAP
cajun spiced salmon, romaine, cherry tomatoes, shaved parmigiano, pecorino, red bell pepper, house chips| 16.5

SMOKED PULLED PORK SANDWICH
tender smoked pork shoulder, Lancaster bourbon bbq sauce, coleslaw, pickles, house chips| 15

FRENCH DIP AU JUS
tender slow cooked roast beef, caramelized onions, melted swiss, horseradish aioli, house-cut fries| 17.5

JUMBO SHRIMP TACOS (3)
blackened jumbo shrimp, pico de gallo, lime crema, flour tortilla, tortilla chips, salsa| 16.5

CLASSIC REUBEN
sliced corned beef, housemade kraut, melted swiss, marble rye, 1000 island, house chips| 16.5

CRISPY COD SANDWICH
alaskan cod, lettuce, tartar sauce, house-cut fries| 16

NASHVILLE HOT CHICKEN
crispy fried chicken breast, pickles, red onion/cabbage slaw, buttermilk ranch sauce, house chips| 15.5

BURGER MEISTER*
fresh ground bratwurst, smoked gouda, caramelized onion, bavarian mustard sauce, house-cut fries| 17

LBC CHEESEBURGER*
1/2 pound of our shortrib/chuck/sirloin grind, american cheese, lettuce, tomato, red onion, house-cut fries| 16.5

1 LB - ARE YOU UP FOR THE DOUBLE CHALLENGE | 21

ADD BACON | 2 **SMOKED PORK & BBQ SAUCE** | 2

BLACK BEAN BURGER
roasted red peppers, swiss, lettuce, tomato, red onion, cherry pepper aioli, house chips| 15

Classic Shakes

VANILLA
CHOCOLATE
STRAWBERRY
BANANA
BLACK RASPBERRY
SALTED CARAMEL

$7

Adult Shakes

BOURBON VANILLA
BANANA / STRAWBERRY SPLIT
GRASSHOPPER
CHOCOLATE ESPRESSO MOCHATINI
PEANUT BUTTER & BANANA BOURBON

Give a Lancaster Gift Card!

Large Plates

JUMBO LEMON SHRIMP SKEWERS
marinated jumbo shrimp, bell pepper, red onion, roasted corn, saffron rice, red pepper coulis| 24

LOCAL CRAFT SAUSAGE PLATTER
3 styles of braised sausage, whipped potatoes, sauerkraut, whole grain mustard gravy, pickles| 19.5

HAWAIIAN HULI-HULI BOWL
tender smoked pork, grilled pineapple, black beans, coconut rice, pickled red onion, shredded carrots, jalapenos, huli-huli bbq sauce| 19

CRISPY FISH & CHIPS
wild caught cod, hand-cut fries, slaw, tartar sauce| 19.5

PAN SEARED JAIL ISLAND SALMON
rice pilaf, sauteed green beans, red pepper/garlic/basil cream sauce, frizzled onions| 26

SPICY MAC & CHEESE
pasta shells, creamy 5-cheese sauce, crispy bread crumbs, sriracha drizzle| 18

ADD

SAUSAGE| 20 **CHICKEN| 22** **STEAK| 28.5** **SHRIMP| 26.5**

GRILLED PRIME SIRLOIN*
USDA PRIME® Sirloin
sauteed green beans, red-skin mashed potatoes, fresh herb compound butter| 27.5

FETTUCINE & BROCCOLI PESTO
creamy basil pesto cheese sauce, broccoli, pecorino romano, panna gratta| 19

w/CHICKEN| 21 **w/STEAK| 28** **w/JUMBO SHRIMP| 26**

PRETZEL CRUSTED CHICKEN
100% hormone & antibiotic free
mashed redskin potatoes, roasted seasonal vegetable, bavarian mustard/honey sauce| 20

DESSERTS

CLASSIC CREME BRULEE
whipped cream| 8

BASSETTS ICE CREAM |5.5

SALTED CARAMEL LAVA CAKE
vanilla ice cream, whipped cream| 10

CHOCOLATE LAVA CAKE
vanilla ice cream, caramel sauce, whipped cream| 10

NY STYLE CHEESECAKE
fresh berry sauce| 8.5

VISIT OUR GIFT SHOP OR SHOP ONLINE FOR GREAT SWAG, AWARD-WINNING SPIRITS & BEER, GLASSWARE, CANDLES & MORE!

Thank you for supporting Independent Craft!

American Farmland Trust
SAVING THE LAND THAT SUSTAINS US
NO FARMS...NO FOOD

Many of our menu items may be prepared without gluten upon 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.