




WINTHORPE + VALENTINE

BAR AND GRILL

OPENING BELL



7.00	:	French Onion Soup Gruyere Cheese Crouton
7.00	:	Roasted Garlic Hummus Cucumbers Sea Salt Grilled Flatbread 
16.00	:	Jumbo Shrimp Cocktail Fresh Horseradish Cocktail Sauce
16.00	:	Pan Seared Crab Cake Charred Corn Smoked Tomato Mango Red Onions Cilantro

FLATBREAD FUTURES

12.00	:	Margherita Fresh Tomato Mozzarella Basil	13.00	:	Philly Cheese Steak Shaved Sirloin Onions Peppers Mozzarella
13.00	:	Mediterranean Artichokes Onions Tomatoes Peppers Zucchini Olives Mozzarella Feta Herbs 	13.00	:	Bionda Garlic Cream Caramelized Onions Ricotta Mozzarella Sea Salt & Herbs Wild Arugula

FIELD FUTURES

Choose from the Freshest Variety of Vegetables, Proteins, and Dressings to Create Your Perfect Salad

12.00	:	Classic Caesar Romaine Reggiano Parmesan Garlic Croutons
13.00	:	Baby Spinach Crisp Apple Blueberries Fennel Jasper Hill Farms Bayley Bleu Cheese Candied Pecans 
12.00	:	Chopped Salad Romaine Iceberg Applewood Smoked Bacon Tomatoes Eggs Avocado Jasper Hill Farms Bayley Hazen Bleu Cheese 
13.00	:	Beet & Arugula Robiola Cheese Fried Shallots Toasted Pistachio Citrus Vinaigrette
11.00	:	Iceberg Wedge Tomatoes Red Onions Applewood Smoked Bacon Bleu Cheese Crumbles

Add Protein: Grilled Lancaster County Chicken 5 | Skirt Steak* 8 | Poached or Grilled Shrimp 7 | Seared Ahi Tuna* 8 | Jumbo Lump Crab Cake 8

Add Dressing: Champagne Vinaigrette | Caesar | Bleu Cheese | Red Wine Vinaigrette | Balsamic | Sesame Ginger | Peppercorn Ranch | Honey Dijon | Raspberry Vinaigrette

QUICK. WINTHORPE + VALENTINE LUNCH


17.00	:	Soup and Sandwich, for <i>Those on the Go...</i>
	:	Today's Soup Artisanal Sandwich of the Day Fresh Baked Cookies to Take with You

BASIC COMMODITIES

Choice of Skinny Fries | Sweet Potato Fries | Dressed Baby Greens | Seasonal Cut Fruits

15.00	:	Lump Crab Cake Sandwich Tomato Arugula Aioli Brioche Bun	16.00	:	Salmon BLT* Applewood Smoked Bacon Onion & Tomato Relish Baby Arugula Mustard Grain Aioli Sourdough
16.00	:	Black Angus Burger* Shredded Lettuce Red Onion Tomato Brioche Bun Choose Two Crisp Bacon Sautéed Onions Mushrooms Avocado Aged Cheddar Swiss Provolone Bleu Cheese	16.00	:	Philly Cheese Steak Sandwich* Shaved Angus Ribeye Caramelized Onions Sautéed Mushrooms Colby Cheese
12.00	:	Lancaster County Chicken Quesadilla Grilled Amish Chicken Pepper Jack Cheese Flour Tortilla	14.00	:	Lancaster County Chicken Panini Bacon Avocado Tomato Friendly Farms Colby Cheese Garlic Aioli Sourdough
15.00	:	Turkey Burger* Mozzarella Arugula Tomato Red Onions Avocado Garlic Aioli Purple Wheat Bun 	15.00	:	Capellini Grilled Pesto Vegetables Spinach Sun-Dried Tomatoes Add Grilled Shrimp 8.00 
13.00	:	Omelet Your Way French Fries	16.00	:	#7 Reuben Corned Beef Swiss Cheese Sauerkraut Thousand Island Marble Bread

CLOSING BELL

8.00	:	Homemade Bread Pudding Vanilla Ice Cream Caramel Sauce
9.00	:	Citrus & Berry Symphony Lemon Sorbet Berries Mandarin Oranges Candied Ginger Toasted Almonds 
8.00	:	Chocolate Torte Cake Caramel Ice Cream Raspberries
8.00	:	Junior's Famous Cheesecake Berry & Lemon Zest Compote
3.00 each scoop	:	Ice Cream Selection Vanilla Bean Strawberry Chocolate Caramel
3.00 each scoop	:	Sorbet Selection

LIQUIDITY

4.00	:	Assorted Soft Drinks
4.00	:	Homemade Lemonade
5.00	:	Starbucks Coffee Regular Decaffeinated
4.00	:	Tazo Specialty Teas
6.50	:	Cappuccino
5.00	:	Espresso
6.50	:	Latte

SIDES

6.00	:	Daily Vegetable
6.00	:	French Fries
6.00	:	Sweet Potato Fries
6.00	:	Fruit Plate
6.00	:	Dressed Baby Greens

*Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness. Please notify your server of any food allergies.

