

BREAKFAST

SERVED DAILY FROM 7:00AM TO 11:00AM

STARTERS

STEEL CUT OATS CREME BRULEE	\$12
Bananas	
GRANOLA WITH BERRIES & CHIA SEEDS	\$10
Served with Choice of: Whole Milk, 2% Milk, Skim Milk, Oat Milk or Almond Milk	
PA DUTCH APPLE DUMPLING	\$14
Apple Cider Cream	
LOX & BAGEL	\$18
Norwegian Smoked Salmon, Crispy Capers, Red Onion, Tomato, Cream Cheese, Bagel	

MORNING HANDHELDS

EGG & TURKEY SAUSAGE SANDWICH	\$14
Scrambled Egg, Turkey Sausage, Swiss, Herb Aioli, Farmhouse Roll	
FRIED EGG, HAM AND CHEDDAR SANDWICH	\$16
House made English Muffin, English Brown Sauce	
OPEN-FACED AVOCADO TOAST	\$16
Poached Eggs, Mashed Avocado, Tomato, Red Onion, Chia Seeds, Wheat Toast	

CENTRAL MARKET OMELETTES

Served with Chef's Breakfast Potatoes & Choice of: Rye, Wheat or White Toast

EGG WHITE AND FARM FRESH VEGGIES	\$16
Spinach, Onion, Peppers, Avocado, Farmer's Cheese	
FRENCH ONION AND BACON	\$16
Hardwood Smoked Bacon, Gruyere Cheese, Caramelized Onions, Thyme	
CREATE YOUR OWN	\$16
Select 3: Bacon, Sausage, Turkey Sausage, Onion, Peppers, Spinach, Farmer's Cheese, American Cheese, Cheddar Cheese. Additional Topping \$1	

YORK COUNTY PLATTERS

Served with Coffee or Juice & Choice of: Rye, Wheat or White Toast

RISE AND SHINE	\$19
Two eggs made your way, Hardwood Smoked Bacon, or Dutch Sausage, Breakfast Potatoes	
COUNTRY FRIED STEAK	\$20
Pepper Gravy, Two Eggs made your way, Breakfast Potatoes	
BUTTERMILK PANCAKES & SYRUP	\$12
Choice of Blueberry, Chocolate Chip, or Plain	
BRIOCHE FRENCH TOAST	\$14
Honey-Citrus Creme Fraiche, Walnut Sauce	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more a 22% gratuity will be added.

LUNCH MENU

SERVED DAILY FROM 11:30AM-2PM

SOUPS & SALADS

MARKET SOUP	\$8
Chef's Daily Selection	
SIMPLE GREENS SALAD	\$10
Tomato, Carrot, Cucumber, Shaved Red Onion, Garlic Croissant Crouton	
CHILI-CRISP AUTUM SQUASH & FARRO SALAD	\$12
Squash Blossoms, Tangerine, Fresno Chili, Citrus Vinaigrette	

SALADS ADD ON

GRILLED CHICKEN BREAST	\$8
GARLICKY ROCK SHRIMP	\$12
10 OZ FLAT IRON STEAK	\$18

LUNCH HANDHELDS

CROQUE MADAME	\$14
Ham and Swiss on House Sourdough, Bechamel, Sunny side up Egg	
LAMB MEATBALL SUB	\$16
Tomato Ragu, Peppers & Onions, Manchego Cheese, French Baguette	
BBQ PORK BELLY & CHEDDAR GRILLED CHEESE	\$14
Cider Vinegar Slaw	
ROCK SHRIMP PO BOY	\$18
Lettuce, Tomato, Onion, Cajun Remoulade, French Baguette	
OPEN-FACED FRIED EGGPLANT PARMESAN	\$14
Red Sauce, Mozzarella, Spinach, House Sourdough	
ROYAL SQUARE SMASH BURGER	\$18
2 (4oz) Grilled House Blend Steak Patties, Lettuce, Tomato, Onion, Cheddar, Duke St Sauce, Potato Bun	

DINNER MENU

SERVED DAILY FROM 5:00PM TO 10:00 PM

APPETIZERS

EASTERN SHORE FRIED OYSTERS	\$14
Crispy Green Tomato, Cajun Remoulade	
CRISPY PORK BELLY	\$12
Plum Glaze, Nappa Slaw, Cilantro	
LAMB MEATBALLS	\$14
Smoked Tomato Ragu, Manchego, Crostini	

SOUPS

MARKET SOUP	\$8
Chef's Daily Selectio	
CRAB BISQUE	\$10
Sherry, Creme Fraiche, Chive	

SALADS

GREENS	\$10
Lettuce Blend, Carrot, Onion, Breakfast Radish, Garlic Croissant Crouton	
CHILI -CRISP AUTUMN SQUASH & FARRO SALAD	\$12
Squash Blossoms, Tangerine, Fresno Chili, Citrus Vinaigrette	
THE HARVEST	\$10
Petite Kale, Amish Blue Cheese, Apple Persimmon, Candied Pecans, Charred Onion & Blackberry Vinaigrette	

SALADS ADD ON

GRILLED CHICKEN BREAST	\$8
GARLICKY ROCK SHRIMP	\$12
10 OZ FLAT IRON STEAK	\$18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more a 22% gratuity will be added.

DINNER MENU

SERVED DAILY FROM 5:00PM TO 10:00 PM

SANDWICHES

Served with Fries

ROCK SHRIMP PO BOY	\$18
Lettuce, Tomato, Onion, Spicy Remoulade	
OPEN FACED TURKEY SANDWICH	\$14
Red Sauce, Fresh Mozzarella, Spinach, House Sourdough	
ROYAL SQUARE SMASH BURGER	\$18
2 (4 oz) Grilled House Blend Steak Patties, Lettuce, Tomato, Onion, Cheddar Duke Street Sauce, Potato Bun	

MAIN COURSES

TRADITIONAL SHEPARD'S PIE	\$29
Minced Lamb and Vegetable Stew, Parmesan Mashed Potato	
HOUSEMADE GNOCCHI	\$26
Sweet & Hot peeper Jam, Ricotta Cream, Spinach	
24 OZ PORTERHOUSE	\$85
Potato Pave, Mushroom Ragù	
LAGER BRAISED PORK SHANK	\$35
Sweet Potato Mash, Roasted Brussels Sprouts, Charred pearl Onions	
ROCK SHRIMP STUFFED RAINBOW TROUT	\$38
chayote-Sweet Potato Hash, Piccata Sauce	
CRISPY CHICKEN SCALLOPINI	\$32
Roasted Fall Spice Delicata Squash, Fennel-Persimmon Salad, Citrus Olive Oil	

DESSERTS

PENNSYLVANIA DUTCH APPLE DUMPLING	\$10
Apple Cider Cream	
WHITE CHOCOLATE-TOFFEE NUT PATE	\$14
Walnut Caramel Sauce, Almond Nut Crunch	
CARAMELIZED BANANA CROISSANT PUDDING	\$10
Chantilly Cream, Pastry Cream, Lavander Honey, Cocoa Nib	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more a 22% gratuity will be added.



— THE —
YORKTOWNE
HOTEL
TAPESTRY COLLECTION
by Hilton™

IN-ROOM DINING



KID'S MENU

BREAKFAST

SERVED WITH SIDE OF BREAKFAST POTATOES OR APPLESAUCE

SILVER DOLLAR PANCAKES	\$8
Choice of Chocolate Chip or Plain, Whipped butter, Breakfast syrup	
SCRAMBLED EGGS, BACON AND TOAST	\$10
Fluffy Scrambled Eggs, Bacon, Choice of White, Wheat or Rye Toast	
TURKEY SAUSAGE, EGG AND CHEESE SANDWICH	\$10
Fluffy Scrambled Eggs, Bacon, Choice of White, Wheat or Rye Toast	
CEREAL AND MILK	\$8
Cocoa Puff, Trix, Choice of whole Milk, 2 % or Skim Milk	

LUNCH & DINNER

SERVED WITH SIDE OF BREAKFAST POTATOES OR APPLESAUCE

CHICKEN TENDERS	\$10
CHEESEBURGER	\$10
MAC & CHEESE	\$10
GRILLED CHEESE	\$10

BEVERAGES

FRESHLY BREWED HOUSE COFFEE	\$4
MILK OR CHOCOLATE MILK	\$4
SOFT DRINKS	\$4
SWEET & UNSWEETENED TEA	\$4
HOT TEA (ASSORTMENT OF TEA BLENDS)	\$4
JUICE (APPLE, ORANGE, CRANBERRY)	\$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more a 22% gratuity will be added.