

BREAKFAST

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

STARTERS

STEEL CUT OATS CREME BRULEE Bananas	\$12
GRANOLA WITH BERRIES & CHIA SEEDS Served with Choice of: Whole Milk, 2% Milk, Skim Milk, Oat Milk or Almond Milk	\$10
HOUSE BAKED CINNAMON AND CHEESE DANISH Served with Fresh Cut Fruit	\$12
LOX & BAGEL Norwegian Smoked Salmon, Crispy Capers, Red Onion, Tomato, Cream Cheese, Bagel	\$18

MORNING HANDHELDS

EGG & TURKEY SAUSAGE SANDWICH Scrambled Egg, Turkey Sausage, Swiss, Herb Aioli, Farmhouse Roll	\$14
TUSCAN EGG AND FONTINA WRAP Nduja (Spicy Salami), Fontina Cheese, Crispy Potatoes, Served With Salsa Verde	\$14
OPEN-FACED AVOCADO TOAST Poached Eggs, Mashed Avocado, Tomato, Red Onion, Chia Seeds, Wheat Toast	\$16

CENTRAL MARKET OMELETTES

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

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

YORK COUNTY PLATTERS

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

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

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 SOUPS Chef's Daily Selections	\$8
SIMPLE GREENS SALAD Tomato, Carrot, Cucumber, Shaved Red Onion, Garlic Croissant Crouton	\$10
ICEBERG WEDGE SALAD Cured Egg Yolk, Candied Bacon, Roasted Tomato, Pickled Onion Petals.	\$12
CALABRIAN CAESAR SALAD Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic	\$12

SALADS ADD ON

GRILLED CHICKEN BREAST	\$8
GARLICKY ROCK SHRIMP	\$12
8 OZ N.Y. STRIP STEAK	\$18

LUNCH HANDHELDS

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

DINNER MENU

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

APPETIZERS

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

SOUPS

MARKET SOUPS Chef's Daily Selections	\$8
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SALADS

GREENS Lettuce Blend, Carrot, Onion, Breakfast Radish, Garlic Croissant Crouton	\$10
ICEBERG WEDGE SALAD Cured Egg Yolk, Candied Bacon, Roasted Tomato, Pickled Onion Petals	\$12
CALABRIAN CAESAR SALAD Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic	\$12

SALADS ADD ON

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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 STEAK TARTINE ON BRIOCHE	\$24
8 oz Strip Steak, Jus Lie, Fresh Shaved Horseradish, French Fries	
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	
GRILLED 16 OZ N.Y. STRIP STEAK	\$52
Boulangere Potatoes, Broccolini, Compound Butter	
LAGER BRAISED PORK SHANK	\$35
Sweet Potato Mash, Roasted Brussels Sprouts, Charred pearl Onions	
MARKET CATCH OF THE DAY	\$ MKT PRICE
CHICKEN "CALABRESE"	\$29
Calabrian Chili, Spinach, Squid Ink Spaghetti, Spicy Seafood Tomato-Nduja Sauce	

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	

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— 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

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