

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
- HOUSE BAKED CINNAMON AND CHEESE DANISH** \$12
Served with Fresh Cut Fruit
- 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
- TUSCAN EGG AND FONTINA WRAP** \$14
Nduja (Spicy Salami), Fontina Cheese, Crispy Potatoes, Served With Salsa Verde
- 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
- BUTTEMILK 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 SOUPS** \$8
Chef's Daily Selections

- SIMPLE GREENS SALAD** \$10
Tomato, Carrot, Cucumber, Shaved Red Onion, Garlic Croissant Crouton
- CALABRIAN CAESAR SALAD** \$12
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic

SALADS ADD ON

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

LUNCH HANDHELDS

- CROQUE MADAME** \$14
Ham and Swiss on House Sourdough, Bechamel, Sunny side up Egg
- CHICKEN CAESAR CROISSANT** \$14
Grilled Chicken, Parmesan, Romaine, Caesar Dressing
- FRENCH DIP BAGUETTE** \$15
Slow Roasted Beef, Caramelized Onion, Swiss, Hern Bone Broth
- SMOKED SALMON B.L.T** \$18
Herb Aioli, Applewood Bacon, Tomato, Lettuce, Toasted Wheatberry Bread
- 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

- "FRUITY DI MARE" COCKTAIL** \$20
Crispy Green Tomato, Cajun Remoulade
- CRISPY PORK BELLY** \$12
Plum Glaze, Nappa Slaw, Cilantro
- NDUJA CARAMELIZED ONION CROQUETTES** \$14
Raclette Espuma, Cornichons, Pimenton

SOUPS

- MARKET SOUPS** \$8
Chef's Daily Selections

SALADS

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

SALADS ADD ON

- GRILLED CHICKEN BREAST** \$8
- POACHED SHRIMP** \$12
- 8 OZ N.Y. STRIP STEAK** \$18

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

SANDWICHES

Served with Fries

- 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

- GRILLED RACK OF LAMB** \$58
Wasabi Mashed Potatoes, Snow Peas, Miso Mustard
- HOUSEMADE GNOCCHI** \$26
Sweet & Hot peeper Jam, Ricotta Cream, Spinach
- GRILLED 16 OZ N.Y. STRIP STEAK** \$52
Boulangere Potatoes, Broccolini, Compound Butter
- GRILLED PORK LOIN CHOP** \$36
Boursin Grit Cake, Peach Chimichurri, Charred Pearl Onion, Fresno Chili
- 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
- COFFEE MOCHA MOUSSE** \$14
Caramel, White Chocolate Sauce, Coffee Crumble Cake
- CARAMELIZED BANANA CROISSANT PUDDING** \$10
Chantilly Cream, Pastry Cream, Lavander Honey, Cocoa Nib

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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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