

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

STARTERS

STEEL CUT OATS CREME BRULEE	\$12
Bananas	
YOGURT CRUNCH BOWL	\$14
Granola, Apples, Dried Fruits, Nuts, Chia, Semi-Sweet Chocolate, Cider Glaze	
HOUSEMADE BEAR CLAW & YOGURT HONEY CRUNCH	\$12
Almond Paste, Raisins, Toasted Almonds	
LOX & BAGEL	\$18
Norwegian Smoked Salmon, Crispy Capers, Red Onion, Tomato, Cream Cheese, Bagel	

MORNING HANDHELDS

EGG & TURKEY SAUSAGE SANDWICH	\$15
Scrambled Egg, Turkey Sausage, Swiss, Herb Aioli, Farmhouse Roll	
GRILLED THREE CHEESE EGG SANDWICH	\$14
Fried Egg, Fontina, Cheddar, Swiss, Tomato Jam ADD HAM: \$3.00 ADD BACON: \$3.00	
OPEN-FACED AVOCADO TOAST	\$18
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	
HUEVOS RANCHEROS OMELET	\$18
Jumbo Lump Crab Meat, Cheddar Cheese	
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	\$24
Two eggs made your way, Hardwood Smoked Bacon, or Dutch Sausage, Breakfast Potatoes	
CHIMICHURRI FLAT IRON STEAK & EGGS	\$24
Two Eggs made your way, Breakfast Potatoes	
BUTTERMILK PANCAKES & SYRUP	\$14
Choice of Blueberry, Chocolate Chip, or Plain	
"CINNAMON BUN" FRENCH TOAST	\$16
Cinnamon Bun Streusel, Citrus Glaze, Candied Walnuts	

03/06/26

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	
HOUSE SALAD	\$12 / \$ 6
Simple Green Salad, Daikon, Tomato, Carrot, Cucumber, Garlic Croissant Crouton	
CALABRIAN CAESAR SALAD	\$14 / \$ 7
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic	

SALADS ADD ON

GRILLED CHICKEN BREAST	\$8
8 OZ PRIME RIBEYE STEAK	\$20

LUNCH HANDHELDS

CROQUE MADAME	\$14
Ham and Swiss on House Sourdough, Bechamel, Sunny Side Up Egg	
GRILLED CHICKEN MELT	\$16
Fontina, Calabrian Chili Aioli, Caramelized Onions, Arugula, Sourdough Bread	
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	
THE "CIRCUIT" BURGER MELT	\$18
2 (4oz) Grilled House Blend Steak Patties, Bacon, Blue Cheese, Arugula, Tomato Jam, Farmhouse Bun	

DINNER MENU

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

APPETIZERS

MUSHROOM AND GOAT CHEESE ARANCINI	\$14
Pomodoro Coulis, Fennel	
LOBSTER-SWEET CORN FRITTER	\$16
Spicy Agave, Avocado Crema	
ARTISAN MEAT AND CHEESE BOARD	\$22
Chef Selection of Two Specialty Cheeses, Two Cured Meats, House Pickle Vegetables, Mustard, Marmalade, Rustic Bread	

SOUPS

MARKET SOUPS	\$8
Chef's Daily Selections	

SALADS

HOUSE SALAD	\$12 / \$ 6
Simple Green Salad, Cucumbers, Daikon Radish, Carrot, Tomato, Garlic Croissant Croutons	
CALABRIAN CAESAR SALAD	\$14 / \$ 7
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic	

SALADS ADD ON

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DINNER MENU
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SANDWICHES

Served with Fries

- GRILLED CHICKEN MELT** \$16
Fontina, Calabrian Chili Aioli, Caramelized Onions, Arugula, Sourdough Bread
- "THE CIRCUIT" BURGER MELT** \$18
2 (4 oz) Grilled House Blend Steak Patties, Bacon, Blue Cheese, Arugula, Tomato Jam, Farmhouse Bun

MAIN COURSES

- VEAL SALTIMBOCCA** \$42
Prosciutto, Sage, Fennel Risotto, Baby Carrots, Pan Jus
- HOUSE MADE BUTTERNUT SQUASH RAVIOLI** \$30
Pistachio, Sundried Tomato, Sage Brown Butter
- GRILLED 14 OZ DELMONICO STEAK** \$50
Rapini, Garlic Mashed Potato, Blue Cheese Butter
- TAMARIND-GINGER GLAZED PORK CHOP** \$32
Roasted Parsnips, Smoked Sweet Potato, Broccolini
- CORIANDER RUBBED FAROE ISLAND SALMON** \$34
Root Vegetables Succotash, Apple Cranberry Chutney
- JAPANESE FRIED CHICKEN (KAARAGA)** \$32
Egg Fried Rice, Kewpie-Wasabi Aioli, Furikaki

DESSERTS

- APPLE BUTTER MONKEY BREAD** \$12
Vanilla Bean Creme Fraiche, Wildflower Honey
- CHOCOLATE TRIO MOUSSE** \$14
White Chocolate Ganache, Dark & Milk Chocolate Mousse, Cake Crumbles
- MOCHA CREME BRULEE** \$12
Chocolate Pistachio Cake Truffle



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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