BREAKFAST

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

STARTERS

STEEL CUT OATS CREME BRULEE $12
Sliced Bananas Brulee

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 $16
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 RICOTTA TOAST $18
Poached Eggs, Local Mushrooms, Shallot, EVOO, Wheat Toast

CENTRAL MARKET OMELETTES

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

MUSHROOM BRUSCHETTA EGG WHITE OMELET $16
Spinach, Onion, Peppers, Avocado, Farmer's Cheese

HUEVOS RANCHEROS OMELET $18
Black Beans, Peppers, Onions, Tomato, Cilantro, Cheddar, Tortilla, Salsa & Lime Crema

CREATE YOUR OWN $16
Select 3: Bacon, Sausage, Turkey Sausage, Onion, Peppers, Spinach, Farmer's Cheese, American Cheese, Cheddar Cheese. **Additional Toppings $1 ea**

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 RIBEYE 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

06/24/26

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

FULL / HALF

HOUSE SALAD $12 / $ 6
Simple Green Salad, Daikon Radish, Tomato, Carrot, Cucumber, Garlic Croissant Crouton

FULL / HALF

CALABRIAN CAESAR SALAD $14 / $ 7
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic

SALAD ADD ONS

GRILLED CHICKEN BREAST $8

7 OZ PRIME RIBEYE STEAK $20

LUNCH HANDHELDS

SOFRITO CHICKEN QUESADILLA $18
Black Beans, Cheddar Cheese, Salsa, Lime Crema, Guacamole, Cilantro

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

SLOW ROASTED TURKEY-AVO B.L.T. WRAP $16
Avocado, Bacon, Tomato, Arugula, Herb Aioli, Flour Tortilla

MUSHROOM BRUSCHETTA FLATBREAD $14
Onion, Tomato, Garlic, Spinach, Basil Ricotta, Balsamic Glaze

FOUNDING FATHER'S BURGER $18
2 (4oz) Grilled House Blend Steak Patties, Cooper American Cheese, Hard Cider Mustard, Dill Pickle Chips, Pickled Onion, Farmhouse Bun

DINNER MENU

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

APPETIZERS

CRISPY DUCK CONFIT TARTINE $18
Honey Whipped Ricotta, Fig Tapenade, Rustic Sourdough, Sherry Glaze, Micro Radish

FLASH FRIED SHRIMP $16
Sambal-Yuzu Marmalade Kewpie, Furikake

ARTISAN MEAT AND CHEESE BOARD $22
Chef's Selection of Two Specialty Cheeses, Two Cured Meats, House Pickled Vegetables, Mustard, Marmalade, Rustic Bread

SOUPS

MARKET SOUPS $8
Chef's Daily Selections

SALADS

FULL / HALF

HOUSE SALAD $12 / $ 6
Simple Green Salad, Cucumbers, Daikon Radish, Carrot, Tomato, Garlic Croissant Croutons

FULL / HALF

CALABRIAN CAESAR SALAD $14 / $7
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic

SALADS ADD ON

GRILLED CHICKEN BREAST $8

7 OZ PRIME RIBEYE STEAK $20

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DINNER MENU

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

SANDWICHES

Served with Fries

GRILLED CHICKEN MELT $16

Fontina, Calabrian Chili Aioli, Caramelized Onions, Arugula, Sourdough Bread

FOUNDING FATHER'S BURGER $18

2 (4 oz) Grilled House Blend Steak Patties, Bacon, Cooper American Cheese, Hard Cider Mustard, Dill Pickle Chips, Pickled Onion, Farmhouse Bun

MAIN COURSES

SLOW BRAISED CHARRED LAMB GEMELLI $33

Whipped Basil Ricotta, Local Mushrooms, English Peas, EVOO, Natural Jus

CARAMELIZED TRI-COLOR CARROTS $28

Carrot Top Salsa Verde, Whipped Feta, Pistachio Crunch, Bulgar Wheat

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

PAN-SEARED BRONZINO $40

Israeli Cous Cous, Caponata, Lemon Fennel Salad, Chive Oil

SMOKED PAPRIKA CHICKEN $32

Pee Wee Potato Salad, Roasted Carrots, Hard Cider MUstard

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

TRES LECHES POUND CAKE $10

Citrus, Cinnamon, Crispy Churro, Dulce de Leche

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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 Puffs, Trix, Choice of whole Milk, 2 % or Skim Milk, Oat 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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