



*A celebration of products grown or raised locally, prepared to recall
the rich cultural heritage of Lancaster County and
the Central A Market. Season by season...*

To Begin

Goat Empanadas	\$10
Linden Dale braised goat, goat cheese, truffle oil, peas with cranberry chutney	
Calamari	\$11
Flash fried with a smokey Long's Horseradish sauce	
Thick Cut House Cured Bacon	\$9
Grilled, thick cut, house cured bacon, seasoned with chef's blend of spices and brown sugar	
Butcher Block Sampler	\$15
Assorted cured meats, seasonal vegetables with a selection of artisanal cheeses	
Roasted Apple Scallops	\$13
Perfectly grilled scallops served over roasted cinnamon apples, topped with a butternut squash foam	
The Flat Bread	\$12
Our housemade flat bread topped with thinly sliced aged salami, oven-roasted tomatoes, onion, garlic, mustard greens, Linden Dale Farm goat mozzarella with a truffle oil drizzle	
Sweet Potato & Ricotta Gnocchi	\$10
Housemade sweet potato gnocchi stuffed with creamy ricotta, roasted in a sage brown butter sauce, topped with roasted pecans	

Soups & Salads

Roasted Butternut Squash Soup	\$8
Topped with fried sage and a brown butter drizzle	
Market Soup	\$7
Fresh ingredients, inspired by the season	
Central Market Salad	\$8
Hand selected fresh greens, Linden Dale Farms goat cheese, dried cranberries, toasted almonds, citrus vinaigrette	
Hearts of Iceberg Salad	\$8
Iceberg wedges topped with a Blue Island dressing, house cured thick cut bacon and bleu cheese	
Classic Caesar Salad	\$8
Hearts of romaine, parmesan crisp, garlic crouton and white anchovies	
Spinach Salad	\$8
Baby spinach served with roasted butternut squash and red onion, topped with a honey poppyseed dressing, toasted almonds and bleu cheese crumbles	



Specialties

Day Boat Scallops	Pan seared, served with stewed lentils, fennel, tomatoes and smoked pork, topped with Swiss chard, brown butter, dressed with pistachio dusting	\$23
Seared Salmon	Seared salmon topped with Long's horseradish butter sauce, served with roasted potatoes and sautéed spinach	\$22
Kennett Square Mushroom Chicken	Pan seared local organic chicken breast topped with a roasted Kennett Square mushroom Chablis sauce, served with a sweet potato and ricotta gnocchi	\$21
Lobster Pappardelle	Pasta with lobster, market fresh English peas in a roasted tomato sauce, topped with wilted arugula	\$22
Braised Short Ribs	Four-hour braised short ribs served over sautéed Swiss chard, sided with a sweet potato gratin, topped with a marshmallow brûlée	\$29

The Grille

Black Angus Aged New York Strip Steak	The classic full-flavored choice served with roasted potatoes and sautéed spinach, topped with an herb butter	\$34
Skirt Steak	Grilled and carved to order, served with hand-cut truffle fries and local greens, tossed in a red wine vinaigrette	\$27
Filet Mignon	Our most tender selection, topped with herb butter and poached mushrooms and a cabernet reduction, sided with Oak Shade cheddar and Kunzler bacon infused roasted potatoes	\$36
Indian Ridge Pork Strip	Perfectly tender, double cut strip served with housemade sauerkraut and mashed potatoes	\$23
Tuna Steak	Delicate sushi grade center cut, topped with grilled scallions, served with a saffron cream and beef risotto cake	\$26

Penn Square Signature Crab Cake \$8
Add a Signature Crab Cake to Any Grille Entree

ADD ANY SIDE \$5

- Sweet Potato Gratin topped with Marshmallow Brûlée
- Sautéed Swiss Chard Stewed Lentils with Fennel and Tomatoes
- Truffle Fries Mashed Potatoes
- Long's Horseradish Mashed Potatoes
- Roasted Fingerling Potatoes Sautéed Spinach