



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

To Begin

Goat Empanadas	\$10
Linden Dale braised goat, goat cheese, truffle oil, peas with a housemade cranberry chutney	
Day Boat Scallop	\$15
Pan seared, with a chipotle sweet onion jam topped with seasonal fruit	
Calamari and Rock Shrimp	\$11
Flash fried with a smokey Long's Horse Radish sauce	
Thick Cut House Aged Bacon	\$9
Grilled, thick cut, house aged bacon seasoned with chef's blend of spices and brown sugar	
Tuna Two Way	\$12
Yellowfin tuna sliced thin, sided with pickled ginger and Ahi tuna sliced, sided with Leola Farm cucumber salad	
Artisan Cheese Plate	\$15
An arrangement of hand selected local and worldly cheeses	
Eggplant Bruschetta	\$8
Puree of eggplant with port infused onions on grilled bread, topped with Linden Dale feta cheese	
Devil-ish Eggs	\$10
Platter of deviled eggs with crab, smoked salmon, grilled asparagus and traditional fillings	

Soups & Salads

Chesapeake Blue Crab Bisque	\$10
With Cope's dried sweet corn "souffle"	
Chilled Market Soup	\$7
Fresh ingredients, inspired by the season	
Central Market Salad	\$7
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	
Asparagus Salad	\$7
Grilled asparagus with a poached egg, topped with a lemon infused olive oil, aged balsamic and Prima Donna gouda cheese	



Specialties

Seafood Stew	Pan roasted scallops, shrimp, steamed clams, mussels, rice, vegetables in a saffron broth	\$24
Day Boat Scallops	Cast iron Johnnie cakes, braised collard greens with smoked ham hock, maple vanilla butter sauce	\$24
Oven Roasted Halibut	With roasted Good Harvest Farm corn succotash, fried okra with a roasted garlic aioli, corn reduction topped with a truffle honey butter	\$26
Seared Salmon	Seared salmon topped with Longs horseradish crust in an herb butter sauce with fresh baby carrots and caramelized onion au gratin potatoes	\$21
Roasted Free Range Chicken	Eberly Farms organic frenched chicken breast with grilled Good Harvest Farm asparagus and Long's horseradish whipped potatoes	\$21
Fire Roasted Shrimp Pasta	Pasta with jumbo shrimp, Myers Farm swiss chard and a light garlic cream sauce	\$18
Monk Fish	Wrapped in prosciutto, pea puree, accompanied by radicchio, radish salad topped with honey sweet onion vinaigrette and walnut pesto orzo salad	\$25
Grilled Lamb Loin	Fried spiced chickpeas on a bed of grilled radicchio and Leola Farm cucumber salad, topped with a mint-lime vinaigrette	\$29
Seasonal Fish	Selection of fresh, exceptional quality, line caught fish, hand-cut daily.	market price

The Grille

All items include two of our seasonal fresh signature side dishes and choice of sauce

Black Angus Aged New York Strip Steak - the classic full-flavored choice	\$34
Bistro Steak - grilled and carved to order	\$22
Ribeye - Richly marbled, lush flavor	\$31
Filet Mignon - our most tender selection	\$36
Dry Aged Top Sirloin - cut from the firmer textured flavorful top sirloin	\$33
Indian Ridge Pork Chop - perfectly tender, double cut, bone-in, rib chop	\$23
Tuna Steak - delicate, sushi grade, center cut	\$26
Penn Square Signature Crab Cake - add a signature crab cake to any Grille Entree	\$8

SAUCES & CONDIMENTS

Cilantro Chimichuri Cabernet Reduction Béarnaise
 Chef's Spice Rub Bleu Cheese Crust

ADD ANY SIDE \$5

Reiff Farm Sautéed Spinach Caramelized Onion Au Gratin Potatoes
 Basciana Farm Mushroom Gratin Long's Horseradish Whipped Potatoes
 Glazed Carrots Fire Roasted Good Harvest Vegetable Farm Corn Succotash
 Grilled Good Harvest Vegetable Farm Asparagus Quinoa Salad with Roasted Almonds and Grapes
 Orzo Salad with Walnut Pesto Dressing