



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...

Soups, Salads & Small Plates

Roasted Butternut Squash Soup Topped with fried sage and a brown butter drizzle	\$4 / \$8
Market Soup Fresh ingredients, inspired by the season	\$4 / \$7
Caesar Romaine hearts, parmesan crisp and garlic crouton	\$8
Hearts of Iceberg Baby iceberg wedges topped with a "Blue Island" dressing, house cured, thick-cut bacon and bleu cheese	\$8
Central Market Hand selected fresh greens, Linden Dale Farm goat cheese, dried cranberries, toasted almonds and citrus vinaigrette	\$7
Spinach Salad Baby spinach served with roasted butternut squash and red onion, topped with a honey poppyseed dressing, toasted almonds and bleu cheese crumbles	\$8
Calamari Flash fried with a smokey Long's Horseradish sauce	\$11
Crab Cake Jumbo lump crab cake served with a basil caper aioli and local greens	\$10

Penn Square Signature Sandwiches

All sandwiches served with choice of hand-cut fries or local greens

Penn Square Trio House salad paired with our soup and half sandwich du jour	\$10
Crab Cake Sandwich Jumbo lump Maryland blue crab lightly seasoned and topped with local greens, sided with basil caper aioli	\$13
Grilled Chicken Marinated breast of chicken topped with candied jalapeño pepper, hand pulled mozzarella and fried green tomatoes	\$11
Grilled Ham and Cheese Thin sliced Kunzler smoked ham and candied dates, topped with a creamy Danish bleu cheese on brioche	\$10
Grilled Vegetable Stack Market fresh vegetables, basil hummus and housemade mozzarella on toasted sourdough bread	\$9
Texas Tommy <i>"From the Historic Watt & Shand Menu"</i> Two jumbo frankfurters wrapped in Kunzler bacon, topped with Oak Shade cheddar and housemade relish	\$9
Rachel Thinly sliced roasted turkey and Swiss cheese, topped with cole slaw and Thousand Island dressing	\$9
BLT Our famous thick-cut house bacon, spicy aioli, arugula and pickled tomatoes, served between toasted brioche	\$10

Specialties

Pan Seared Salmon Pan seared salmon topped with herb butter, roasted potatoes and Good Harvest Farm seasonal vegetable	\$12
Crab Pappardelle Pasta Pasta with crab and market fresh peas in roasted tomato sauce, finished with wilted arugula	\$14
Skirt Steak Seasoned and grilled to perfection, served with hand-cut truffle fries and local greens tossed in red wine vinaigrette	\$14
Chicken and Biscuits Rich homemade chicken gravy with tender vegetables, served over warm house-baked biscuits	\$11
Kennett Square Chicken Pan seared, malleted chicken breast topped with a roasted mushroom Chablis sauce, served with roasted potatoes	\$11

Daily Lunch Specials

All Specials \$11

Monday - Chicken Pot Pie

Butter poached vegetables and roasted chicken in creamy chicken gravy, topped with a warm house baked flaky crust

Tuesday - Roasted Pork

Tender slow roasted pork shoulder served with Harvest Farm seasonal vegetables and mashed potatoes, topped with a rich housemade pork gravy

Wednesday - Oven Roasted Cod

White flaky seasoned oven-roasted cod served over a roasted tomato, onion and herb couscous, topped with a caper lemon butter sauce

Thursday - Roasted Fresh Turkey

With cornbread dressing, local Harvest Farm seasonal vegetables, old fashioned country gravy and mashed potatoes

Friday - Fish & Chips

Lightly battered whitefish with fries and housemade tartar

"From the Historic Watt & Shand Menu"

Classic Burgers

Served on house baked buns with hand-cut fries or fresh local greens

Farmer's Burger Oak Shade cheddar cheese, smoked bacon, sliced red onion, ripe tomato, crisp lettuce and pickles	\$9
Watt & Shand Bacon Burger Topped with house cured, thick-cut bacon, arugula, Linden Dale Farm goat cheese and housemade relish	\$10
Mushroom Burger Roasted mushrooms and Swiss cheese, crisp lettuce, tomato, onion and pickle	\$9
Chicken & The Pig Angus beef burger topped with Oak Shade cheddar cheese, pancetta, a crispy fried egg and pickled cole slaw	\$10