



### **Harrisburg Menu**

#### FALL | WINTER

Committed to Fresh, Local & Sustainable Products - Chef Anthony Valle

### Loup

#### FAMOUS WILD BOAR CHILI \*GF\*

Fossil Farms® boar, cheddar jack, green onion, tortilla chips::8

#### MILK STOUT FRENCH ONION SOUP

Milk Stout beef broth, garlic crustini, provolone::9

### **S**hare

#### LBC SPICY PORK POT STICKERS

wasabi cream, firecracker sauce, sweet soy drizzle, scallion, toasted sesame, lime::13

#### THE ORIGINAL REUBEN EGGROLLS

house-cured corned beef, sauerkraut, gruyère, thousand island sauce::13.5

#### KOREAN PORK BELLY BITES

sweet & spicy jalapeño slaw, sesame seeds, pickled onions, scallions::15

#### BREWERY WINGS \*GF\*

BUFFALO - BBQ - SWEET BOURBON CHILI - HOT HONEY XXX CHIPOTLE HABANERO - JERK RUB - BBQ RUB with bleu cheese & veggie::14.5

#### BEER CAN CHICKEN FLATBREAD

beer braised chicken, garlic sauce, caramelized onions, roasted peppers, cheddar jack, chipotle crema::15

#### **BREWERS MUSSELS**

Lancaster Lager, smoked sausage, honey, garlic, shallots, whole grain mustard, cream, herb toast::14

#### CRISPY GATOR

premium gator tail, lemon, cajun ranch::16

#### FIRECRACKER SHRIMP \*GF\*

creamy sriracha glaze, pickled jalapeño, toasted sesame::**15** 

#### SPICY WHIPPED FETA DIP

chopped candied pecans, EVOO, pita bread::11

#### HOMEMADE PICKLES \*GF\*

sweet house pickles with a little heat::6.5

#### PHILLY SOFT PRETZEL BRAID

beer cheese mustard fondue::8.5

#### SWEET POTATO FRIES\*GF\*

cherry pepper aioli::7.5

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## Greens

#### BLACKENED CHICKEN COBB SALAD \*GF\*

mixed greens, tomatoes, red onions, hard boiled egg, bacon, cheddar jack cheese, crispy corn nuts, cajun ranch dressing::19

#### PITTSBURGH STEAK SALAD\* \*GF\*

mixed greens, red onions, cucumbers, tomatoes, sweet potato fries, cheddar jack cheese, buttermilk ranch::22

#### HARVEST SHRIMP SALAD

mixed greens, butternut squash, red onions, goat cheese, focaccia croutons, glazed pecans, cider poppy vinaigrette::20

#### **CLASSIC CAESAR SALAD**

romaine, focaccia croutons, shaved parmigiano, housemade caesar dressing::10

#### GREEK SALAD \*GF\*

mixed greens, feta, kalamata olives, peppers, tomatoes, red onions, cucumbers, oregano, Greek vinaigrette::12

GREAT SALAD ADDITIONS FLAME GRILLED STEAK 12
ALL-NATURAL CHICKEN 9
SAUTEED JUMBO SHRIMP 10
NORTH ATLANTIC SALMON 12

#### SALAD DRESSINGS:

caesar, bleu cheese, buttermilk ranch, cajun ranch, balsamic vinaigrette, Greek vinaigrette, cider poppy vinaigrette,

# THIN CRUST Pizza

sub really good gluten free pizza crust for \$3

#### THE LBC ORIGINAL

pepperoni, sausage, caramelized onion, roasted peppers, red sauce, aged mozzarella::15

#### CLASSIC CHEESE

red sauce, aged & fresh mozzarella::13

#### THICK-CUT PEPPERONI

pepperoni, red sauce, aged & fresh mozzarella::14

#### **BBQ CHICKEN RANCH PIZZA**

bbq sauce, smoked bacon, aged mozzarella, pepper jack, red onion, jalapeño, ranch drizzle::15

#### **FUN-GUY PIZZA**

assorted mushrooms, aged mozzarella, caramelized onion, herb ricotta, spinach, truffle oil::15



American Farinland Trust saving the Land that sustains us NO FARMS...NO FOOD

### HANDCRAFTED SANDWICHES

substitute Sweet Potato Fries for \$2

#### 12 HOUR PULLED PORK

piled high with our house BBQ sauce, country slaw, sweet Maui chips::14

#### CRISPY CHICKEN SANDWICH

crispy chicken breast, sweet & spicy jalapeño slaw, creamy bbq comeback sauce, sweet Maui chips::15 plain grilled chicken w/ lettuce & tomato available

#### **BLACK BEAN BURGER**

cheddar, caramelized onion, arugula, roasted red peppers, cherry pepper aioli, sweet Maui chips::14

#### CRISPY FISH SANDWICH

Lancaster Lager battered fresh white fish, lettuce, tartar, sweet Maui chips::15

#### CAJUN SALMON CAESAR WRAP

cajun dusted fresh salmon, roasted tomatoes, romaine lettuce, caesar dressing, shaved parmesan cheese, garlic herb wrap, sweet Maui chips::16

#### THE LBC 1/2 LB. BURGER\*

signature ground chuck & steak blend, American cheese, lettuce, tomato, red onion, house-cut fries::15.5 add bacon for::1 double the beef::20

#### TAVERN FRENCH DIP

slow roasted USDA choice strip loin, provolone cheese, caramelized onions, seeded long roll, au jus dipping sauce, sweet Maui chips::16

#### **ORIGINAL LAMB BURGER\***

hand-pressed USDA choice ground lamb, spicy whipped feta spread, lettuce, tomato, red onion, tzatziki sauce, house-cut fries::17

#### **PUREBRED WAGYU BURGER\***

American Wagyu by Eleven Oaks Farm® - Newville, PA baby swiss, sweet onion jam, rosemary aioli, fresh onion poppy roll, house-cut fries::20

### HOUSE SWEET TREATS

Homemade Apple Pie for two
Peanut Butter Pie
Classic Creme Brulee
Hot Fudge Brownie Sundae





# Large Plates

#### LBC WAGYU MEATLOAF

Eleven Oaks Farm® Wagyu & Heritage Pork whipped potatoes, honey roasted carrots, Milk St. demi-glace, sauteed mushrooms::22

#### BABY BACK RIBS \*GF\*

choose bbq or hot honey fresh-cut fries, country slaw::26

#### CIDER GLAZED AMISH CHICKEN \*GF\*

100% hormone and antibiotic free herb seared boneless skin on chicken breast, creamy herb polenta, roasted brussels, toasted pumpkin seeds, cider glaze::22

#### BEER BRAISED BRATWURST (3)

whipped potatoes, Milk St. demi-glace, caramelized onions, whole grain mustard::19

#### HOUSE-CUT RIBEYE STEAK\* \*GF\*

14oz. Premium Certified Angus Beef® herb rubbed, whipped potatoes, broccolini, house steak sauce::34

#### HOUSE-CUT NY STEAK FRITES\* \*GF\*

10oz. Premium Certified Angus Beef® fresh-cut fries, homemade chimichurri sauce::26

#### ANGRY MAC & CHEESE

Choice of Blackened Chicken, Shrimp or Gator bacon, jalapeno, cheesy gouda, pepper jack & parmesan, herb bread crumbs, sweet & spicy bbq drizzle, scallions - Gator::25 Shrimp::21 Chicken::17

#### FISH & CHIPS

hand battered with Lancaster Lager fresh white fish, house-cut fries, country slaw, tartar sauce, malt vinegar::19.5

#### CRISPY SKIN PAN SEARED SALMON \*GF\*

North Atlantic Faroe Island Salmon miso mustard glaze, scallion whipped potatoes, stir-fried seasonal vegetables::26









We cook like we brew our award-winning brews; with craftsmanship and quality in every detail. There's really no substitute for fresh, natural ingredients prepared from scratch.

Located among some of the world's richest farmland, we're committed to fresh, local and sustainably grown products. Our menu changes often to take advantage of the seasons and utilize the fresh produce, dairy, poultry, cheeses and meats produced on the 5,300+independent, family farms located in Lancaster & Dauphin County.

Growlers & Fills Available!

+GF+ Denotes Gluten Free items - Many items without the GF can also be prepared glutenfree at your request - Our facility is not a 100% gluten free environment. Please askyour server for special requests \*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness.