



Harrisburg Menu

SEASONAL MENU

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

WILD BOAR CHILI +GF+

Fossil Farms® boar, cheddar jack, green onion, tortilla chips::7.5

LBC SPICY PORK POT STICKERS

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

KOREAN PORK BELLY BITES

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

THE ORIGINAL REUBEN EGGROLLS

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

SUMMER BURRATA

fresh tomatoes, blueberries & strawberries, crispy prosciutto, toasted almonds, lemon poppy vinaigrette dressed arugula, grilled garlic ciabatta::14.5

BREWERY WINGS + GF+

buffalo, BBQ, sweet bourbon chili, hot \$#!t, jerk rub or bbq rub, with bleu cheese & veggie::14.5

BAKED BLUE CRAB PRETZEL

our famous Philly pretzel braid, creamy blue crab & cheese blend, Old Bay, green onions::15

CRISPY GATOR BITES

premium gator tail, lemon, cajun ranch sauce::15.5

FIRECRACKER SHRIMP + GF+

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

WHIPPED FETA DIP

olive tapenade, pita bread, carrots::11

HOMEMADE PICKLES + GF +

sweet house pickles with a little heat::6.5

PHILLY SOFT PRETZEL BRAID

beer cheese fondue::8

SWEET POTATO FRIES+6F+

cherry pepper aioli::7.5

469 EISENHOWER BLVD. HARRISBURG, PA 17111 717-564-4448 LANCASTERBREWING.COM



+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 ask your server for special requests *Consuming rav or under-cooked meats, fish, shellfish or eggs may increase your risk of foodborne illness.

FFNS

CHICKEN CAPRESE SALAD

arugula & romaine, fresh mozzarella, tomatoes, red onions, focaccia croutons, basil oil, balsamic vinaigrette::19

PITTSBURGH STEAK SALAD* + GF+

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

BLACKENED SHRIMP KALE SALAD

cucumbers, red onions, craisins, toasted almonds, goat cheese, lemon poppy vinaigrette::20

CLASSIC CAESAR SALAD

romaine, focaccia croutons, shaved parmigiano, housemade caesar dressing::9.5

GREEK SALAD + GF+

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

9



SALAD DRESSINGS:

caesar, bleu cheese, buttermilk ranch, balsamic vinaigrette, Greek vinaigrette, lemon poppy vinaigrette



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

BBO CHICKEN RANCH PIZZA

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



American Farmland Trust SAVING THE LAND THAT SUSTAINS US No Farms ... No Food

HANDCRAFTED SANDWICHES

substitute Sweet Potato Fries for \$2

12 HOUR PULLED PORK

BBQ sauce, country slaw, sweet Maui chips::14

BLACK BEAN BURGER

cheddar, caramelized onion, arugula, roasted red peppers, cherry pepper aioli, sweet Maui chips::**13.5**

CIABATTA CHICKEN CLUB

sliced chicken breast, smoked gouda, bacon, basil mayo, roasted tomato, arugula, sweet Maui chips::14 plain grilled chicken w lettuce & tomato available

CRISPY FISH SANDWICH

Lancaster Lager battered fresh white fish, lettuce, tartar, sweet Maui chips:: $\ensuremath{\textbf{14.5}}$

CAJUN SALMON CAESAR WRAP

cajun dusted fresh salmon, roasted tomatoes, romaine, crispy prosciutto, 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**

THE ORIGINAL HAND PRESSED LAMB BURGER*

USDA choice ground lamb, whipped feta spread, lettuce, tomato, red onion, tzatziki sauce, house-cut fries::**16.5**

PUREBRED AMERICAN WAGYU BURGER*

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

HOUSE SWEET TREATS

Peanut Butter Pie

Classic Creme Brulee

Hot Fudge Brownie Gundae

Homemade Strawberry Pie for Two





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+

bbq or honey chili glazed fresh-cut fries, country slaw::26

AMISH CHICKEN +6F+

100% hormone and antibiotic free seared boneless skin on chicken breast, roasted summer vegetables, creamy mushroom polenta, pan jus::21

BEER BANGERS & COLCANNON

beer braised bratwurst, caramelized onions, Milk Stout demi-glace, colcannon (whipped potatoes w/ kale, leeks & cabbage), whole grain mustard::**18.5**

HOUSE-CUT RIBEYE STEAK*+GF+

14oz. Premium Certified Angus Beef[®] herb rubbed, whipped potatoes, honey roasted carrots, house steak sauce::34

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

CRISPY SKIN PAN SEARED SALMON

North Atlantic Faroe Island Salmon lemon herb compound butter, creamy pesto orzo, summer roasted 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!

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