

# A Warm Welcome to the White Dog Cafe

## Brunch Menu

### Libations

Blood Hound 8      Mimosa 8  
Kir Royal 8.5      Espresso Martini 9  
Fresh Squeezed Orange Juice  
small 2.5    large 4.5  
Fresh Squeezed Lemonade 4

### First Course

#### Potato Leek Soup 9

Bacon Lardons, Brioche Croutons

#### Wild Mushroom Soup 8

Grilled Amish Chicken, Truffle Chive Creme Fraiche

#### White Dog Harvest Bread Basket 6

House Made Breakfast Pastries and Breads  
Linvilla Local Honey, Apple Butter, Pear Butter

#### Seven Stars Yogurt Parfait 7

Morello Cherry Puree, Organic Granola  
Citrus Scented Seasonal Berries

#### Crisp Narragansett Bay Calamari 9

Lime Cilantro Jalapeno Aioli  
Ranchero Sauce

#### Artisan Cheese Plate 12 \*

Birchrun Hills Farm Blue, Pennsylvania Noble Cave Aged Cheddar, Shellbark Farms Chevre  
Slow Roasted Pecans, Organic Strawberry Jam, Linvilla Local Honey

#### Warm Oley Valley Mushroom Salad 13 \*

Winter Spinach, Sherry Vinaigrette,  
Truffled Shellbark Farms Goat Cheese Fondue

#### Heirloom Apple Salad 11 \*

Kauffman Fruit Farm Apples, Baby Frisee, Sun Dried Cranberries,  
Golden Raisins, Candied Walnuts, Gorgonzola

### White Dog Sides

Breakfast Sausage 3.5  
Green Meadow Lancaster Slab Bacon 3.5  
Fingerling Potato Home Fries 3  
Sourdough Toast 2

**All of our meat, poultry, and eggs come from small family farms where animals are raised on pasture and treated with compassion. All of our seafood comes from sustainable fisheries, and we buy fresh, local organic produce whenever possible.**

*Our support of local sustainable agriculture is driven both by taste and food politics. Seasonal, local, and organically grown ingredients taste better. Sustainable agriculture produces safe, wholesome food that works in harmony with natural systems, supports local economies, respects farm animals, and leaves a healthy environment for future generations.*

An 18% gratuity will be added to parties of 5 or more

## Breakfast Entrees

### **Big Stack of Buttermilk Pancakes 10**

Caramelized Organic Bananas, Toasted Macadamia Nuts  
Cinnamon Mascarpone, Warm Pennsylvania Maple Syrup

### **House Made Belgian Waffles 8**

Sugar Cane Roasted Heirloom Apples, Wet Walnuts  
Ginger Scented Whipped Cream, Cider Maple Syrup

### **Crème Brulee Brioche French Toast 12**

Mexican Vanilla Bean Custard, Candied Marcona Almonds  
Sun Dried Cherries, Organic Strawberries

### **Chihuahua Steak and Eggs 13**

Duet of Sunny Side Cage Free Eggs, Jack and Cheddar Cheese  
Griddled Fresh Corn Tortillas, Sliced Painted Hills Steak  
Black Bean Salsa, Ranchero Sauce

### **Smoked Salmon Benedict 13**

Cage Free Farm Fresh Poached Eggs, Scottish Smoked Salmon  
Toasted Everything Bagel, Baby Spinach, Home Fries, Lemon Dill Hollandaise

### **Lancaster County Three Egg Omelette 11**

Apple Wood Smoked Bacon, Shellbark Hollow Farms Goat Cheese, Spinach  
Oven Dried Tomatoes, Fingerling Potato Home Fries

### **Mediterranean Omelette 11**

Three Organic Eggs, Kalamata Olives, Roasted Peppers, Feta Cheese  
Tomatoes, Petite Greek Salad, Fingerling Potato Home Fries

## Lunch Entrees

### **Free Range Amish Chicken Cobb Salad 14**

Satur Farms Organic Bibb Lettuce, Nodine Bacon, Cluster Tomatoes,  
Ten Minute Egg, Danish Blue Cheese, Avocado, Sherry Vinaigrette

### **Pear & Blue Cheese Panini 13 \***

Kaufman's Farm Port Wine Poached Pears, Birchrun Hills Blue Cheese, Walnut Dressing  
Balsamic Mixed Baby Greens

### **Spicy Lamb Bolognese 15**

Meadow Run Farms Lamb, Severino Pappardelle,  
Whipped Basil Ricotta, Organic Baby Spinach

### **Orange-Ginger Tofu 13 \*\***

Crispy Tofu, Mandarin Oranges, Broccoli Florets, Bell Peppers, Green Cabbage,  
Orange-Ginger sauce, Coconut Scented Jasmine Rice

### **Smoked Turkey Salad Sandwich 13**

Green Meadow Farms Smoked Turkey Breast, Sun Dried Cherries, Candied Walnuts.  
Lancaster Heirloom Apples on Brioche

### **Roasted Duroc Pork Sandwich 14**

Broccoli Rabe, Sharp Provolone, Rosemary Garlic Aioli on Ciabatta

### **Blackened Bistro Steak Salad 14**

Baby Iceburg Lettuce, Organic Toy Box Tomatoes  
Birchrunhill Farms Blue Cheese Dressing

**\* Vegetarian/\*\* Vegan**  
Executive Chef Eric Yost