

A Warm Welcome to the White Dog Cafe

Dinner Menu

First Courses

Wild Mushroom Soup 9

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Organic Carrot and Ginger Soup 9 *

Local Carrots, Fresh Ginger, Golden Raisins, Toasted Almonds, Greek Yogurt

Fried Green Tomatoes 14

Green Valley Organics Fried Green Tomatoes, Jersey Cucumber Tomato Crab Salsa
True Leaf Micro Basil, Orange Olive Oil

Hand Cut Steak Tartare 14

Shallots, Dijon Mustard, Lemon Oil, Arugula Salad,
Crostini, Quail Egg, Beet-Truffle Vinaigrette

Beet & Bean Salad 12*

Roasted Lancaster County Beets, New Jersey Wax Beans, Shellbark Farm Chevre
Frisee, Truffle Herb Vinaigrette

Hawaiian Tuna Tartare 13

Sashimi Yellow Fin Tuna, Hajiki Seaweed Salad, Crispy Wonton Chips, Thai Curry Paste

Heirloom Tomato Panzanella 14

Local Heirloom Tomatoes, Feta Cheese, Grilled Red Onion, Olive Oil Croutons,
True Leaf Micro Basil, Aged Balsamic Syrup

Prince Edward Island Black Mussels 12

Housemade Andouille Sausage, Local Corn, Bell Peppers & Basil

Artisan Cheese Plate 12 *

Birchrun Hills Farm Blue, Pennsylvania Noble Cave Aged Cheddar, Shellbark Farms Blooming Rind Goat Cheese
Slow Roasted Pecans, Pomegranate Syrup, Apricot Mostarda

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

Entrees

Spicy Lamb Bolognese 21

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

Pocono Brown Trout 27

Whole Grilled Trout, Local Rainbow Swiss Chard, Kennett Square Wild Mushrooms,
Lemon Caper Butter

Green Meadow Farm Filet Mignon 36

Gorgonzola Mashed Potatoes,, Wild Mushrooms, Olive Oil Poached Heirloom Cherry Tomatoes

Seitan Stir Fry 20 *

Scallion Lo Mein Noodles, Mushrooms, Baby Bok Choy, Trio of Peppers, Cilantro
Spicy Citrus Sweet Chili Sauce, Crushed Peanuts

Green Meadow Farm Shortrib 32

Organic Parsnip Puree, Branch Creek Baby Vegetables, Zinfandel Demi

Pan Seared Ahi Tuna 29

Green Meadow Farm Baby Bok Choy, Wills Valley Organic Kim-Chee, Sesame Soy Reduction

Orange-Ginger Tofu 20 **

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

Summer Jersey Flounder 29

Local Plum Tomatoes, Toasted Parmesan, Branch Creek Baby Arugula,
Extra Virgin Olive Oil

Meadow Run Pork Chop 28

Double Cut Pork Chop, Beet Greens, Fingerling Potatoes, Balsamic Bell Peppers

Thyme Roasted Amish Chicken 27

Lancaster Fresh Vegetables, Green Meadow Applewood Smoked Bacon, Branch Creek Fava Beans

Pan Seared Natural Beef Hanger Steak 29

Yukon Gold Country Mash, Caramelized Cauliflower, Brussels Sprout Leaves,
Roasted Shallot Demi Glaze

White Dog Sides 7

Artichoke Bacon Risotto

Tomatoes, Shaved Grana Parmesan

Creamy Anson Mills Grits *

Farm House Smoked Cheddar Cheese

Hand Cut Garlic French Fries **

Russet Potatoes, Garlic Parsley Oil

Roasted Baby Farm Vegetables *

House Made Black Pepper Gnocchi

White Dog Lobster Mac-N-Cheese 10

Lancaster White Cheddar, Maine Lobster, Truffle Herb Crust

*** Vegetarian**

**** Vegan**

Executive Chef Eric Yost

Chef de Cuisine Youness Jaafar