

A Warm Welcome to The White Dog Cafe

Lunch Menu

First Course

Potato Leek Soup 9

Bacon Lardons, Brioche Croutons

Wild Mushroom Soup 8

Grilled Amish Chicken, Truffle Chive Creme Friache

Heirloom Apple Salad 11 *

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

Crisp Narragansett Bay Calamari 9

Lime Cilantro Jalapeno Aioli, Ranchero Sauce

Warm Oley Valley Mushroom Salad 13 *

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

Hawaiian Tuna Tartare 12

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

Artisan Cheese Plate 12 *

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

Grilled Tandori Flat Bread 7 *

Roasted Red Pepper Hummus

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

Sandwiches

Pear & Blue Cheese Panini 13 *

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

Nature Source Prime Beef Burger & Lancaster Aged Cheddar 14

Bacon Aioli, Lettuce, Tomato, Pickle

Meadow Run Leg of Lamb Sandwich 16

Grilled Ciabatta, Kalamata Aioli, Arugula,

Double Smoked Ham & Cheddar Sandwich 13

Toasted Bun, Violet Mustard, Mixed Greens, Oven Dried Tomato

Smoked Turkey Salad Sandwich 13

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

Grilled Kennet Square Portobello & Spicy Cress Sandwich 12 **

Multi Grain Bread, Sun Dried Tomato & White Bean Hummus

Roasted Duroc Pork Sandwich 14

Broccoli Rabe, Sharp Provolone, Rosemary Garlic Aioli on Ciabatta

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

Maryland Crabcake 16

Jersey Tomato, Tangy Aioli & Shoestring Potato

Spicy Lamb Bolognese 15

Whipped Basil Ricotta, Severino Rigatoni, Organic Baby Spinach

Blackened Bistro Steak Salad 14

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

Orange-Ginger Tofu 13 **

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

*** Vegetarian**

**** Vegan**

Executive Chef Eric Yost