



Cheese Board



- Drunken Goat*-Apples 5.
- Humbolt Fog*-Pecans 5.
- Morbier*-Fig Tapenade 5.
- Taste of all Three* 12.

Starters



- Poached Shrimp*-Lemon, Cocktail, Endive 10.
- Wild Mushroom*-Goat Cheese Flatbread 9.
- Flash Fried Calamari*-Caper Remoulade 9.
- Crab-Corn Chowder*-Chive Oil 8.
- Market Soup*- Changes Daily 6.
- Caesar Salad*-White Anchovy, Grana Padano, Focaccia Crouton 8.
- Earth and Eats Greens*- Red Onion, Radish, Dried Fig, Buttermilk Dressing 8.
- Spinach and Endive Salad*-Crisp Proscuitto, Pistachio, Blue Cheese, Warm Apple Cider Vinaigrette 9.

Local Artisans

- Earth and Eats Farm* Reid's Orchard and Winery
- Palmyra farm* Historic Round Barn Market
- Hickory Ridge Mushroom Farm* Gettysburg Pretzel & Snack
- Adams County Winery*
- Hauser Estate Winery*

Lounge Fare

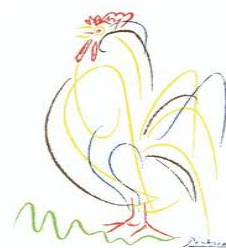


- Salmon Caesar Salad*-White Anchovy, Grana Padano, Focaccia Crouton 15.
- Jumbo Shrimp Alfredo*-Orecchiette Pasta, Bacon, Peas, Parmesan Cream Sauce 17.
- Chicken Penne*-Broccolini, Sun-Dried Tomato Pesto, Olive Oil Kalamata Olives 15.
- Wyndham Burger*-House Cured Slab Bacon, Pickled Red Onion Gruyere Cheese, Rustic Roll 11.
- Chicken Bruschetta*-Tomato Basil Relish, Mozzarella, Boursin-Garlic Bread 12.
- Chesapeake Crab Cake*-Radish Slaw, Challah Roll 14.

Kitchen Specialties



- Grilled N.Y. Strip Steak*- Asparagus, Caramelized Pierogies, Port Wine Jus 28.
- Chicken Fricassee*- Mashed Potatoes, Mushrooms, Green Beans, Root Vegetables, Pan Jus 19.
- Red Snapper Fillet*- Artichoke Barigoule, Creamed Spinach and Potatoes 24.
- Seared Diver Scallops*-Autumn Squash Risotto, Asparagus, Pomegranate 26.
- Lamb Two Ways*- Grilled Rack, Braised Shoulder, Pappardelle Pasta, Fennel-Leek Cream Sauce, White Truffle Oil 28.
- Braised Short Rib*- Buttered Brussel Sprouts, Radish, Pearl Onion, Carrot, Potatoes, Horseradish 23.



1863 Restaurant hopes you enjoy some of the great ingredients grown, raised, caught and crafted by some of our areas local purveyors who share our commitment to serving great food.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Family Style Dinner Offerings



Salads

(Select One)

- Earth and Eats Greens Salad*-Tomato, Radish Buttermilk Dressing
- or
- Roasted Fennel Salad*- Clementine, Shaved Red Onion, Goat Cheese, Pecans

Meats

(Select One)

- Slow Roasted Pork Shoulder* 21/person
- or
- Peppercorn Crusted Prime Rib* 34/person
- or
- Citrus and Herb Roasted Chicken* 24/person

On the Table

(All Sides and Dessert are Included)

- Sautéed French Green Beans*
- Garlic Mashed Potatoes*
- Vegetable Gratin*
- Rustic Rolls/Butter/Jam*

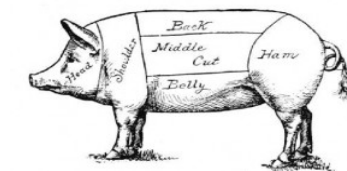
Dessert

*Bread Pudding*-Chantilly Cream

Family Style Dining For Parties of 6 and up.

\* Reservations required (72hrs in advance)

717-339-0020





**Family Style Dinner Offerings**



**Salads**

(Select One)

**Earth and Eats Greens Salad**-Tomato, Radish  
Buttermilk Dressing

or

**Roasted Fennel Salad**- Clementine, Shaved Red  
Onion, Goat Cheese, Pecans

**Meats**

(Select One)

**Slow Roasted Pork Shoulder** 21/person

or

**Peppercorn Crusted Prime Rib** 34/person

or

**Citrus and Herb Roasted Chicken** 24/person

**On the Table**

(All Sides and Dessert are Included)

Sautéed French Green Beans

Garlic Mashed Potatoes

Vegetable Gratin

Rustic Rolls/Butter/Jam

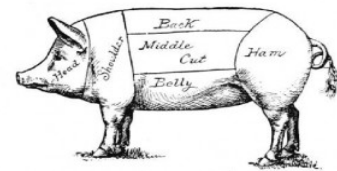
**Dessert**

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**House Spirits**



**Bloody Run**

Spicy Bloody Mary, Candied Bacon, 8.

Mason Jar

Add Shrimp 2.

**Peach Orchard Martini**

Organic Vodka, Peach Schnapps, 9.

Baileys

**Lee's Warhorse**

Rum, Apricot Brandy, Triple Sec, 9.

Citrus, Copper Cup

**Wounded Soldier**

Spice Rum, Malibu, Blue Curacao, 9.

Grenadine

**Ambush Shooter**

Kahlua, Baileys, Amaretto 8.

Truffle

**Pickett's Charge**

Vodka, Triple Sec, Citrus, Amaretto, 11.

Sloe Gin, Southern Comfort

**Stonewall**

Dark Rum, Country Acres Apple 7.

Cider

**Gettysburg Passion**

Citron, Peach Schnapps, Chambord, 8.

Cranberry, Sours

**"Old Glory"**

Grenadine, Cream, blue Curacao 8.

**Non-Alcoholic Beverages**



Appalachian Brewing Co. 3.

Root Beer

Root Beer Float 4.

Peach/Green/Lemon Tea 3.5

Country Wine Soda 4.75

Cola/Diet/Sprite/Ginger Ale 2.

**Local Wines**



**Red**

Three Ships to the Wind (Adams County)

7. / Glass

Devils Den Red (Hauser Estate)

7. / Glass

**White**

Tears of Gettysburg (Adams County)

7. / Glass

Jennie Wade White (Hauser)

7. / Glass

**Dessert**

Black Magic Red (Adams County)

7. / Glass

**Seasonal Spirits**

**Winter Café Theatre**

Bailey's, White Crème de Cacao, Hazelnut, Dark

Crème de Cacao, Coffee

\$8

**Heavenly Winter Martini**

Rum, Amaretto, Chocolate Liqueur

\$8

**Winter Break**

Whiskey, Cranberry Juice, Brandy

\$8

**Artisan Brews**



**Yuengling Lager** (Pottsville) 4.25

**Lancaster Milk Stout** 5.25

(Lancaster)

**Troegs Pale Ale** (Harrisburg) 5.25

**Lancaster Brewing Co.** 5.25

Seasonal

**Appalachian Brewing Co.** 5.25

Seasonal

**Sam Adams** (Boston) 5.25

Boston Lager

**Sam Adams Seasonal** 5.25

**Starbuck's Coffee**



Organic Serena Blend 3.

Decaf Serena Blend 3.

Cappuccino 3.5

Espresso 3.5

**Add a Flavor** 1.

Cinnamon, Mocha,

Toffee Nut

Rituals Hot Tea- Assorted 3

