



Starters



- Poached Shrimp*-Lemon, Cocktail, Endive 10.
- Wild Mushroom*-Goat Cheese Flatbread 9.
- Flash Fried Calamari*-Caper Remoulade 9.
- Crab and 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.
- Fall Harvest Salad*- Dried Cranberries, Pistachio, Sheep Milk Ricotta, Quince Vinaigrette 9.

Kitchen Specialties
Sandwiches Served with Fries



- Salmon Caesar Salad*-White Anchovy, Grana Padano, Focaccia Crouton 17.
- Wyndham Burger*-House Cured Slab Bacon, Pickled Onion, Gruyere Cheese, Rustic Roll 11.
- Grilled Cheese Burger*- Choice of Cheese, Lettuce Tomato Onion, Rustic Roll 11.
- Chicken Bruschetta*-Tomato Basil Relish, Mozzarella, Boursin-Garlic Bread 12.
- Chesapeake Crab Cake*-Radish Slaw, Challah Roll 14.
- Roasted Garlic Mozzarella Flatbread*- Tomato, Parmesan, Arugula, Fresh Basil 9.
- Chef's Garden Salad*- Turkey, Ham, Salami, Bacon, Cheddar, Egg, Farm Greens, Balsamic Vinaigrette 13.
- Jumbo Shrimp Alfredo*- Orecchiette Pasta, Bacon, Peas, Parmesan Cream 17.
- Chicken Penne*-Broccolini, Kalamata Olives, Sun-Dried Tomato Pesto 15.

Non-Alcoholic Beverages



- Appalachian Brewing Co.* 3.
- Root Beer*
- Root Beer Float* 4.
- Fresh Brewed Iced Tea* 2.5
- Cola/Diet/Sprite/Ginger Ale* 2.

Daily Kitchen Offerings



Includes House Soup
12.95

Monday-

Prime Rib Patty Melt
Cheddar, Onions, Horseradish,
Texas Toast

Tuesday-

Crab-Cobb Salad
Tomato, Egg, Olive, Bacon,
Cheddar, Guacamole, Balsamic
Dressing

Wednesday-

French Dip
Roast Beef, Swiss Cheese,
Baguette, Au Jus

Thursday-

Open Faced Turkey Flatbread,
Bacon, Tomatoes, Swiss Cheese

Friday-

Fish and Chips
Tartar Sauce, Cole Slaw, Fries



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.

House Spirits



<u>Bloody Run</u>	
Spicy Bloody Mary, Candied Bacon, Mason Jar	8.
- Add Shrimp 2.	
<u>Peach Orchard Martini</u>	
Organic Vodka, Peach Schnapps, Baileys	9.
<u>Lee's Warhorse</u>	
Rum, Apricot Brandy, Triple Sec, Citrus, Copper Cup	9.
<u>Wounded Soldier</u>	
Spice Rum, Malibu, Blue Curacao, Grenadine	9.
<u>Ambush Shooter</u>	
Kahlua, Baileys, Amaretto Truffle	8.
<u>Pickett's Charge</u>	
Vodka, Triple Sec, Citrus, Amaretto, Sloe Gin, Southern Comfort	11.
<u>Stonewall</u>	
Dark Rum, Country Acres Apple Cider	7.
<u>Gettysburg Passion</u>	
Citron, Peach Schnapps, Chambord, Cranberry, Sours	8.
<u>"Old Glory"</u>	
Grenadine, Cream, blue Curacao	8.

Local Wines



Red

Three Ships to the Wind (Adams County)
7. / Glass

White

Tears of Gettysburg (Adams County)
7. / Glass
Jennie Wade White (Hauser)
7. / Glass

Artisan Brews



<u>Yuengling Lager</u> (Pottstown)	4.2
	5
<u>Lancaster Milk Stout</u> (Lancaster)	5.2
	5
<u>Troegs Pale Ale</u> (Harrisburg)	5.2
	5
<u>Lancaster Brewing Co.</u>	5.2
Seasonal	5
<u>Appalachian Brewing Co.</u>	5.2
Seasonal	5
<u>Sam Adams</u> (Boston)	5.2
Boston Lager	5
<u>Sam Adams Seasonal</u>	5.2
	-

Starbuck's Coffee



Organic Serena Blend	3.
Decaf Serena Blend	3.
Cappuccino	4.
Espresso	4.
<u>Add a Flavor</u>	1.
Cinnamon, Mocha, Toffee Nut	
Rituals Hot Tea- Assorted	3.

House Snacks



Smoked Salmon Deviled Egg	2.
House Chips-Truffled Sea Salt	3.



Local Artisans

Earth and Eats Farms	Firefly Farms
Whispering Brook Cheese Haus	Cherry Glen Goat Cheese Co.
Hickory Ridge Mushroom Farm	Caprikorn Farm
Adams County Winery	Palmyra farm
Hauser Estate Winery	