

Appetizers

Sauerkraut Balls *a secret blend of spices, pork & beef roasted with savory kraut with traditional cocktail sauce & house mustard* 9⁹⁵

Bacon Jam & Biscuits *(3) oven-fresh Shaker-style biscuits, homemade bacon & habanero jam and honey* 3⁹⁹

Chilled Shrimp Dijonaise *four domestic gulf shrimp, house-made dijonaise & pickled mustard seeds* 14⁹⁵

Hickory Smoked Chicken Wings^{GF} *whole dry-rubbed wings, chef's creamy dip, fresh celery ribs* 3 ea. (min. order of 3)

Pimento Cheese & Shredded Chicken Dip *a creamy dip with spinach, red peppers, pickled jalapeno, house-made shredded chicken served with sea salt chips, celery & carrots* 10⁹⁵

Basket of Cheese Curds *house-made ranch dip* 8⁷⁹

G.L. Farms Picnic Platter *creamy egg salad, spicy green beans with fresno peppers, sweet pickle chips, tomato confit with olives, organic ricotta with honey, shaved local ham, house-made crackers and crostinis* 16⁹⁵

Salads & Soups

Enhance Your Salad

NY STRIP STEAK* 9⁹⁵ SEARED SALMON* 8⁹⁵

BRONZED CHICKEN BREAST 6⁹⁵

Signature House^{GF} *field greens, creamy balsamic dressing, smoked cheddar, candied pecans, green apple* 9⁹⁵

Iceberg Wedge Salad *tomato, shaved red onion, local egg, bacon, crispy onions, cheddar cheese, creamy chef's dressing* 9⁹⁵

SOUP: bowl 6⁹⁵ or half-bowl 3⁹⁵

Creamy Tomato Bisque^{GF} *with toasted parmesan & basil oil*

Shaker Chicken & Spaetzle *with fresh herb bomb!*

Historic Dining

enjoy a signature salad for 3⁹⁵ with your historic dining selection

Golden Lamb Roast Turkey Dinner *brined and slow-roasted turkey breast, sage sausage & apple dressing, seasonal vegetables, cranberry chutney, mashed potatoes with two-day turkey gravy* 22⁹⁵

Classic Shepherd's Pie^{GF} *Pennsylvania raised lamb, roasted local mushrooms, garlic, edamame, pearl onions, lamb stock reduction baked with goat cheese & herb potatoes* 21⁹⁵

Center Cut Filet Mignon* *sliced and topped with chimichurri butter, served with a medley of ancient grains, roasted corn & heirloom beans topped with fried avocado wedges & natural beef jus* 37⁹⁵

Hickory-Roasted Prime Rib* *crushed red potatoes with leeks, bacon, aged cheddar, battered onion ring garnish & rosemary jus* 33⁹⁵

Local Maple-Glazed Salmon*^{GF} *roasted pecans, cauliflower puree, rustic vegetable pan roast, citrus essence* 27⁹⁵

Wild Pacific Halibut^{GF} *toasted parmesan, pesto creamed potatoes, green beans & pickled red onions, charred lemon emulsion* 29⁹⁵

Certified Angus Beef New York Strip*^{GF} *24-hour tangy & sweet marinade, sliced and finished with bleu cheese butter, atop a rustic mushroom & vegetable pan roast* 30⁹⁵

Braised Lamb Shank*^{GF} *free-range Pennsylvania lamb, mashed potatoes, seasonal vegetables, cabernet-infused braising jus* 32⁹⁵

Couscous, Mushroom & Vegetable "Cobbler" *pearl couscous topped with local mushrooms, roasted garlic, green beans, dried tomato, spinach, goat cheese cream topped with a buttery biscuit crumble* 20⁹⁵

Ohio Fried Chicken Dinner *skillet gravy, mashed potatoes, fresh seasonal vegetables*

ORIGINAL 1/2 CHICKEN 22⁹⁵

1/4 DARK - LEG & THIGH 15⁹⁵

1/4 WHITE - BREAST & WING 17⁹⁵

Historic Dining meals will have a split plate fee of 6⁹⁹.

All split meals are served with a full complement of sides items, yeast rolls & apple butter.

We take pride in being an all-scratch kitchen, and our Chefs will gladly craft a special meal for guests with food allergies or dietary needs

*GF denotes menu items without gluten in the recipe**

You are encouraged to continue to practice physical distancing while visiting the Golden Lamb

Burgers & Sandwiches

served with tavern fries unless otherwise stated
mixed greens with creamy balsamic available upon request
Sonny Marie's gluten-free bun on any sandwich 1⁷⁹

Pulled Chicken BBQ *shredded chicken simmered in sweet BBQ sauce, topped with crispy onions and house pickles, served on a soft bun* 13⁹⁵

Prime Rib Dip* *sliced prime rib, white cheddar, homemade giardiniera, garlic aioli, au jus, crispy onion on a toasted baguette* 18⁹⁵

Original Sticky Burger* *house-made peanut butter, bacon, bbq, sharp cheddar, garlic aioli & crispy onions* 14⁹⁵

Turkey Reuben *Golden Lamb roast turkey, caramelized green apples, sauerkraut, Russian dressing, butter-toasted rye bread* 14⁹⁵

Tavern Cheeseburger* *Tillamook cheddar, garlic aioli, crisp lettuce, tomato, onion & pickle* 13⁹⁵

Grilled Lamb Burger *Pennsylvania lamb seasoned with toasted fennel, caramelized onions, creamy herb cheese & tomato chutney* 16⁹⁵

1803 Chicken Salad Sliders *chicken breast, red grapes, pecans, celery, onion, mixed with creamy dressing served with sea salt chips* 13⁹⁵

Egg Salad Sandwich *fresh mayonnaise, lemon, chives, dill & arugula on Irish butter organic sprouted wheat served with sea salt chips* 13⁹⁵



Many of our ingredients are regionally sourced throughout the year starting with our own **Golden Lamb Farm** established in 2018

**We are required to inform you that consuming raw or undercooked ingredients increase your risk for foodborne illness*