

# john j. jeffries

SEASONAL. SUSTAINABLE. FARM-FRESH.

John J. Jeffries' unique approach to dining is based on our belief in a sustainable Lancaster and a local food-based economy. We cook the very best local, seasonal, sustainable organic agriculture from the best Lancaster County small family farms. All of our meats are raised locally on fresh green grass pastures without hormones, antibiotics, steroids, or CAFO's. We also provide sustainable seafood and support sustainable fisheries and their communities. We are encouraging a shift in consumer demand away from over exploited fisheries and unhealthy fish farming practices. We know where our food comes from and are involved in how it is raised. We invite you to join us and taste the difference of local farm-to-table sustainable cuisine.

Chef Cavanaugh and Chef Carson

## Small Plates

### Classic Grass Fed Dry Aged Beef Tartar

Made with Much Love. Our Chefs Personal Old School Favorite.

\$8

### Summer Salad

Local Lettuce, Summer Squash, Beets, Carrots, Tomatoes, Chevre, and Tarragon Vinaigrette

\$7

### Duck Liver Pâté & Pork, Beef Terrine

\$9

### Farmer Tom's Fresh Heirloom Tomato Plate

Organic Extra Virgin Olive Oil, and Balsamic Vinagre

\$7

### Leila's Style Nanza "Personal Pizza"

Extra Virgin Olive Oil, Roasted Corn, Sweet Onion, Fresh Tomato, Farmers and Mozzarella Cheeses

\$6

### Jim Bim Bop

Spicy Pork Mix Rice, Kimchi, Mushrooms, Chile Paste, and Fried Egg

\$8

### Lancaster County Fried Potatoes

Herb Aioli

\$5

### Crispy Pork Belly Love

Melon with House Cured Ham, Port Reduction, and Goat Cheese

\$10

### Cheese Plate

A plate of Four Local Artisanal Local Cheeses

\$12

### Surf & Turf

Salt Cured Bering Sea Scallop and Shaved Raw Dry Aged Beef Sirloin with Herb Relish

\$10

### Local Tomato Gazpacho

with Wild Alaskan Stripe Shrimp, and Corn Relish

\$8

### Rachael Salad

Heirloom Tomatoes, Basil, Common Folks Blue Cheese, EVOO, Sea Salt and Aged Balsamic Vinegar

\$8

### Carson's Manza "Personal Pizza"

Tomato Sauce, Ground Beef, Pork, Ham, Pepperoni, Farmers, and Mozzarella Cheese

\$7

### Beef Liver & Onions

Sautéed Onions and Merlot Sauce

\$5

### Local Roasted Garlic, Eggplant & Tomato

#### Bisque

with Herb Oil

\$6

### Farmer Tom's Fried Eggplant & Green Tomato

layered with Tomato Basil Pesto, and Goat Cheese

\$9



# Grass Fed Burgers

## Grass Fed Dry Aged Sirloin Cheeseburger

Double Patties, Cheddar Cheese, Sauté Onion, Lettuce, and Fried Potatoes

\$10.50

## The Works

Double Patties Stacked with Cheddar Cheese, Smoked Ham, Caramelized Onions, Mushrooms, Lettuce, and Chimichurri

\$12.50

# Large Plates

## Grass Fed Beef and Jamison Farm Lamb Bolognese

Farmer Tom's Hillbilly Red Pepper and Sweet Corn Organic Risotto

\$20

## The Truth

Grass Fed Dry Aged Beef Tartare, Local Greens, Shaved Onion, Olives, Tomme Cheese, and Herb Vinaigrette. Can You Handle the Truth?

\$19

## Cressbrook Farms Grass Fed Dry Aged Prime Steak

Grilled Seasonal Vegetable, Merlot Reduction and Chimichurri

\$ Market

## Golden Zucchini Johnny Cake

Oven Roasted Tomato, Farmers Cheese, Sauté Summer Vegetables and Tomato Cream Sauce

\$18

## Meadow Run Farm Organic Pastured Chicken

Grilled Boneless Half Bird with Black Forbidden Rice, Heirloom Tomato, Arugula, and Watercress Salad with Fresh Herb Vinaigrette and Salsa

\$25

## Jamison Farm Coffee Rubbed Lamb Steak

Roasted Sweet Yummy Peppers, Cipolini Onions, and Okra with Merlot Reduction Sauce

\$24

## Gordita

Black Tamworth Pork, Johnny Cake, Black Rice, Crème Fraîche, Salsa, and Chimichurri

\$ 26

## Pan Roasted Wild Alaskan King Salmon

Sautéed Summer Succotash , Lemon Beurre Blanc and Grilled Tomato Vinaigrette

\$29