

Altland House

Dinner Menu

Starters

French Onion Crock

rich beef broth, Swiss cheese, multi-grain croutons, garlic-pepper onion crisps, frenched scallions 9

Turtle Soup

70-year tradition, cream sherry sidecar (GF) 8

Soup Du Jour

chef's daily selection 7

Fusion Brussels Sprouts

crispy fried brussels sprouts, chopped bacon, parmesan cheese, balsamic glaze 12

Baked Crab Dip

creamy Chesapeake cheese dip, lump crab, cheddar jack cheese, chopped bacon, garlic crostini 16

Butternut Squash Fundido

smooth butternut squash, three-cheese blend, chili spice blend, pico de gallo, toasted pepitas, crisp corn chips (GF) 14

Happenings

Happy Hour

4p - 6p daily

Smash Burger & Trivia Night

Thursdays in the Brewery

Prime Rib Fridays

Live Entertainment

Fridays & Saturdays

in the Brewery

Sunday Brunch

11a-2p

Banquet Room Rentals



Roman-Style Pizzas

Classic Cheese

marinara sauce, mozzarella & shaved Italian cheese blend 14

Pepperoni Cheese

our classic cheese with crispy cup pepperoni 16

Margherita

fall harvest EVOO, mozzarella & shaved Italian cheese blend, diced tomatoes, fresh basil, balsamic glaze 15

Chicken Bacon Ranch

diced grilled chicken, chopped bacon, diced tomatoes, frenched scallions, mozzarella & cheddar jack cheese, jalapeño ranch 17

Wine Lovers

candied pepper bacon, Brie cheese, dried figs, toasted almonds, baby arugula, merlot syrup 18

Florentine White

creamy spinach dip, artichokes, diced tomatoes, mozzarella, crumbled goat cheese 17

Eastern Shore

creamy Chesapeake cheese dip spread, lump crab, fire-roasted corn, diced tomatoes, mozzarella & shaved Italian cheese blend 19

Salads

ADD Chicken 6 | Atlantic Salmon* 9 | Shrimp 8 | Seared Ahi Tuna* 9 | Tenderloin* Tips 12 | Crab Cake 15

The Farmer mixed field greens, grape tomatoes, shaved red onions, sliced cucumbers, julienne carrots, multi-grain croutons, balsamic vinaigrette (GF) half 7 | full 12

Traditional Caesar crisp romaine, shaved parmesan, multi-grain croutons, classic Caesar dressing (GF) half 9 | full 14

Crispy Brussels crisp romaine, fried brussels sprouts, chopped bacon, shaved red onions, smoked gouda cheese, CSB IPA vinaigrette 17

Pittsburgh mixed field greens, grilled tenderloin* tips, grape tomatoes, sliced cucumbers, cheddar jack cheese, shaved red onions, hardboiled egg, fresh cut fries, buttermilk ranch (GF) 22

Blackened Salmon Salad crisp romaine, seared Atlantic salmon,* street corn salad, tomato, avocado, tortilla crisps, jalapeño ranch dressing (GF) 24

Late Harvest mixed field greens, roasted butternut squash, craisins, shaved red onion, goat cheese, toasted pepitas, raspberry walnut vinaigrette (GF) 18

Lite Fare

Tuna Nachos seared rare blackened Ahi tuna,* wonton crisps, cheddar jack cheese, diced tomatoes, frenched scallions, diced avocado, wasabi aioli, sriracha (GF) 18

Crispy Wings choice of: CSB BBQ, garlic parmesan, buffalo, sweet Thai chili, Old Bay, Nashville hot, or jerk with celery & bleu cheese 6 wings 14 | 12 wings 24

Garlic Butter Mussels one pound of PEI mussels, white wine garlic cream, toasted garlic baguette (GF) 16

Handhelds

Served with House-Made Chips: **SUB** Fresh Cut Fries, Sweet Potato Fries, Petite Farmer Salad or Petite Caesar Salad 3
SUB Gluten Free Roll or Wrap 2

Pub Burger 8oz. steak burger,* American cheese, lettuce, tomato, pickles, artisan roll (GF) 15

CSB Burger 8oz. steak burger,* fried egg, thick-cut bacon, cheddar cheese, lettuce, tomato, pickles, CSB sauce, artisan roll (GF) 17

Old English Melt 8oz. smash burger,* caramelized onions, English pub cheese, rustic honey wheat toast (GF) 16

Jumbo Crab Cake 7oz. house jumbo lump crab cake, tartar sauce, lettuce, tomato, artisan roll 24

Short Rib Grilled Cheese slow braised short rib, tangy coleslaw, cheddar jack cheese, Swiss cheese, baby arugula, sourdough toast 17

Open-Faced French Dip thinly sliced prime rib, caramelized onions, Swiss cheese, garlic-pepper onion crisps, frenched scallions, toasted garlic baguette, au jus 19

Coastal

ADD Crab Cake to any entrée 15

Crab Cake Entrée 7oz. house jumbo lump crab cake, tartar sauce, farmer's rice pilaf, chef's vegetable 34

Mediterranean Branzino pan seared branzino*, grape tomatoes, olives, grilled lemon, fresh dill, farmer's rice pilaf, chef's vegetable (GF) 28

Kodiak Salmon fire grilled salmon*, snow crab, lobster cream sauce, creamy risotto, chef's vegetable 36

Shrimp Pasta Alla Vodka sautéed shrimp, tomato vodka cream, ziti, fresh basil, shaved parmesan, toasted garlic baguette 28

Fuyu Tuna seared rare Ahi tuna,* sweet soy glaze, Asian vegetable stir fry, edamame dumplings 29

Butcher Shop

ADD Crab Cake to any entrée 15

Glazed Rib-Eye grilled 14oz. USDA Choice rib-eye,* sweet and smoky glaze, rosemary red potatoes, chef's vegetable (GF) 40

Sous Vide Pork Shank tender bone-in pork, apple butter demi-glace, creamy risotto, honey glazed carrots (GF) 38

Chicken Marsala parmesan herb crusted tenders, golden fried, served over pappardelle pasta, rich mushroom marsala wine sauce, toasted garlic baguette 29

Filet Mignon grilled 8oz. USDA Choice filet,* portobello demi-glace, chive smashed potatoes, chef's vegetable (GF) 42

Farm Stand

ADD Chicken 6 | Atlantic Salmon* 9 | Shrimp 8 | Seared Ahi Tuna* 9 | Tenderloin* Tips 12 |

Crab Cake 15

Mediterranean Bowl grilled seasonal vegetables, quinoa grain blend, roasted garlic hummus, fried garbanzo beans, goat cheese, fall harvest EVOO (GF) 19

Eggplant Parmesan crisp fried eggplant, marinara sauce, fresh mozzarella cheese, baked ziti alla vodka, spinach herb cheese, toasted garlic baguette 21

Pumpkin Ravioli pumpkin mascarpone ravioli, candied walnuts, brown butter, fresh sage, shaved parmesan 26

Inn Traditions

ADD Crab Cake to any entrée 15

Chicken & Waffles roasted chicken, freshly made waffle, chive smashed potatoes, rich gravy, broccoli, baby top carrots 18

Bacon Wrapped Meatloaf house meatloaf blend, thick-cut bacon, brown sugar tomato jam, garlic-pepper onion crisps, chive smashed potatoes, chef's vegetable 22

Fish & Chips beer battered haddock, fresh cut fries, coleslaw, tartar sauce 22

Fried Shrimp hand breaded jumbo shrimp, fresh cut fries, coleslaw, cocktail sauce 24

Hand Breaded Chicken Tenders three tenders, crisp Korean style breading, fresh cut fries, house-made BBQ sauce 23

Cocktails

Fresh Squeezed Orange Crush Orange Vodka, Triple Sec, fresh squeezed orange juice, sprite, orange wheel 12

Campfire Mule Knob Creek Smoked Maple, lemon juice, maple syrup, ginger beer, toasted marshmallows 15

The Perfect Angel Angel's Envy Bourbon, sweet & dry vermouths, orange bitters, Luxardo cherry 16

Mango Mojito Bacardi Silver Rum, mango nectar, fresh mint, fresh lime juice, club soda 12

Blueberry Lemon Drop Absolute Vodka, Triple Sec, fresh lemon juice, blueberry simple syrup, muddled blueberries 15

Cranberry Bramble Gordon's Gin, cranberry juice, lemon juice, orange juice, rosemary sprig 9

Caribbean Peach Parrot Bay Coconut Rum, Peach Schnapps, pineapple juice 11

Chai Old Fashioned Knob Creek Bourbon, chai tea, brown sugar cinnamon syrup, orange bitters, charred orange peel 12.5

Autumn Old Fashioned Captain Morgan's Spiced Rum, maple syrup, orange bitters, cinnamon stick 10.5

Smokey Old Fashioned Knob Creek Smoked Maple Bourbon, chocolate bitters, charred orange peel, Luxardo cherry 15

Cucumber Basil Gimlet Hendrick's Gin, fresh cucumber, basil simple syrup, fresh lime juice 13

Lavender Lemon Drop Martini Tito's Vodka, lavender syrup, fresh lemon juice, sugar rim 12

Apple Cider Margarita Hornitos Black Barrel Tequila, Cointreau, apple cider, brown sugar cinnamon syrup, cinnamon sugar rim 13

White Elderflower Cosmo Ketel One Vodka, St. Germain Elderflower Liqueur, white cranberry juice, fresh lemon juice, lemon wheel 14

Pomegranate Martini Absolute Citron, Triple Sec, Pama Liqueur, sugar rim 12

Lavender French 75 Bombay Sapphire Gin, Asti Spumante Champagne, fresh lemon juice, lavender syrup 15

Brown Sugar White Russian Pinnacle Vodka, Kahlua, brown sugar cinnamon syrup, cream 10.5

Wines

Whites

Canyon Road Chardonnay 8
The Calling Chardonnay 11 | 34
Canyon Road Pinot Grigio 8
Riporta Pinot Grigio 11 | 34
Squealing Pig Sauvignon Blanc 11 | 34
Chateau Ste. Michelle Riesling 10 | 32
Canyon Road Moscato 8
Canyon Road White Zinfandel 8
La Jolie Rosé 10 | 32
Adams County Tears of Gettysburg 7.5 | 25

Red

Canyon Road Pinot Noir 8
J. Lohr Pinot Noir 11 | 34
Canyon Road Merlot 8
J. Lohr Merlot 11 | 34
Canyon Road Cabernet 8
Josh Cabernet 10 | 32
Black Stallion Cabernet | 65 Bottle Only
Alamos Malbec Mendoza 9 | 30
Adams County Rebel Red 7.5 | 25

Sparkling

Korbel Split 11
Martini & Rossi Spumante 7 | 34

Beers

Domestic Classics 4.5

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

Craft / Specialty 5.5

Heineken 0
Big Hill Cider
Corona Extra
Guinness Draught
Samuel Adams
Stella Artois
Troegs Perpetual IPA

Drafts

Proudly Serving:



Rotating Selections
Pints | Flights | Growlers

Mocktails

Sparkling Strawberry Basil Lemonade lemonade, fresh strawberries, basil simple syrup, club soda 7.5
Cranberry Mojito cranberry juice, simple syrup, fresh lime juice, fresh mint, club soda 7.5
Mango Mule mango nectar, fresh lime juice, Bundaberg Ginger Beer, fresh cucumber, fresh mint 7.5
Lavender Lime Spritz lavender syrup, fresh lime juice, simple syrup, club soda 7.5
Apple Cider Punch apple cider, orange juice, lemon juice, ginger ale, cinnamon stick 7.5
Grapefruit Mule grapefruit juice, ginger beer, fresh lime juice, simple syrup, fresh mint 7.5

Specialty Spirit-Free

Coke 3
Sprite 3
Diet Coke 3
Ginger Ale 3
Shirley Temple 3.5
Roy Rogers 3.5
Bundaberg Ginger Beer 4
Coffee 3
Hot Tea 3
Freshly Brewed Iced Tea 3
Lemonade 3
Raspberry Iced Tea 3
Perrier Sparkling Water 4

Check Out Our Other Locations:



Hanover, PA



Fayetteville, PA



Mechanicsburg, PA

FenderZ Grill & Pub

York, PA



Our in-house brewery, Center Square Brewing, features hand crafted beer with a local flair. CSB strives to incorporate fresh & local ingredients whenever possible.

Cheers!