

1863 Restaurant

Starters



- Crawfish Bisque 8.
- Market Soup- Changes Daily 6.
- Caesar Salad-White Anchovy, Grana Padano, Focaccia Crouton 8.
- Earth and Eats Greens- Red Onion, Radish, Greenhouse Tomatoes, Buttermilk Dressing 7.
- Salad of Bibb Lettuce- Gorgonzola Cheese, Grapes, Shaved Red Onion, Kettle Cooked Walnuts, Balsamic Vinaigrette 10.

Small Plates

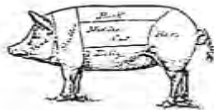


- *Poached Shrimp-Lemon, Cocktail, Endive 11.
- *Flash Fried Calamari-Caper Remoulade 10.
- *Poached Egg- Local Mushrooms, Parmesan, Chive, Truffle Oil 8.
- *Steamed Mussels-White Wine, Garlic, Tomato, Herbs, Butter 8.
- *Crab Cake- Potato Hay, Red Pepper Aioli, Petite Herbs 12.
- Spring Vegetable Risotto- Lemon Oil 8.

Plates to Share



- *Crawfish- Corn and Bacon Flatbread- Manchego, Cilantro 11.
- Tomato Mozzarella Flatbread- Pine Nuts, Arugula 9.
- Local Mushroom Flatbread- Goat Cheese, Tomato 10.
- Three Cheese Plate- Changes Daily, Grilled Rustic Bread 12.
- Jumbo Wings-Celery, Carrots, Blue Cheese, House Buffalo Sauce 10.
- Charcuterie Plate- Dry Chorizo, Sopressata, Country Style Pate, Serrano Ham, Gherkin, Onion, Crostini 14.



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.

Kitchen Specialties



- *Slow Roasted Pork Chop- Brussel Sprouts, Baby Carrots, Corn Puree, Pan Jus 26.
- Chicken Saltimbocca- Serrano Ham, Tomato Caprese Salad, Smoked Tomato Sauce, Lemon Oil 21.
- Farm Raised Trout-Saffron Braised Leeks, Spinach, Mussels, Fingerlings, Chorizo 22.
- *Diver Scallops- Tomato Fondue, Bacon Lardons, Fennel and Arugula 28.
- *Pan Seared Duck Breast- Garlic Herb Risotto, Arugula, Seasonal Vegetables, Pan Jus 22.
- *Butter Basted Rib-eye of Beef- Smoked Salt, Mashed Potatoes, Asparagus, Horseradish, Au Jus 26.
- Pappardelle Bolognese- Rich Tomato Meat Sauce, Grated Parmesan Cheese 15.
- *Salmon Caesar Salad-White Anchovy, Grana Padano, Focaccia Crouton 17.
- Chicken Wild Mushroom Gemelli-Mushrooms, Shallots, Tarragon, Rich Cream Reduction 15.

Sandwiches



- Wyndham Burger-House Cured Slab Bacon, Pickled Red Onion Gruyere Cheese, Rustic Roll 12.
- Chicken Bruschetta-Tomato Basil Relish, Mozzarella, Boursin-Garlic Bread 13.
- Slow Roasted Pork Wrap- Sofrito, Coleslaw, Cheddar Jack Cheese 12.

-All Sandwiches served with Shoestring Fries

Family Style Dinner Offerings

Please Ask Your Server For The Details

Salads

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

Meats

(Select One)

- Slow Roasted Rack of Pork 32/person or
- Peppercorn Crusted Prime Rib 35/person or
- Citrus and Herb Roasted Chicken 29/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
- (24 Hour Pre-Order /See Server For Details)

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

Seasonal Spirits



Electric Lemonade
Peach Schnapps, Blue Curacao,
House Lemonade

Fish Bowl
Vodka, Malibu, Blue Curacao, Sweet & Sour,
Pineapple, Sprite

Root Beer Float
Vanilla Vodka, Root Beer, Vanilla Ice Cream

Paradise
Light Rum, Malibu Rum, Blue Curacao,
Pineapple, Grenadine

Non-Alcoholic Beverages



Appalachian Brewing Co. 3.
Root Beer
Root Beer Float 4.
Peach/Green/Lemon Tea 3.5
Cola/Diet/Sprite/Ginger Ale 2.

House Spirits



Bloody Rum 8.
Spicy Bloody Mary,
Blue Cheese Olive, Mason Jar
Add Shrimp 2.
Peach Orchard Martini
Organic Vodka, Peach Schnapps,
Baileys 9.
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.

Local Artisans

Earth and Eats Farm
Camelot Valley Farm
Utz Potato Chips
Adams County Winery
Gettysburg Pretzel Co.
Reid's Orchard and Winery
Historic Round Barn Market
Hauser Estate Winery
South Mountain Creamery
Hickory Ridge Mushroom Farm

Local Wines



Red
Turning Point 150th Gettysburg (Adams County)
7. / Glass
Devils Den Red (Hauser Estate)
7. / Glass
White
Tears of Gettysburg 150th Gettysburg
(Adams County)
7. / Glass
Jennie Wade White (Hauser)
7. / Glass

-Please ask your server for our full wine list



Artisan Brews



Yuengling Lager (Pottsville) 4.50
Lancaster Milk Stout (Lancaster) 5.50
Troegs Pale Ale (Harrisburg) 5.50
Lancaster Brewing Co. Seasonal 5.50
Appalachian Brewing Co. Seasonal 5.50
Sam Adams (Boston) Boston Lager 5.50
Sam Adams Seasonal 5.50

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