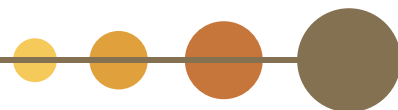


# Standing O Bar Bistro



## Starters

### Hot Chicken Wings

Alabama white sauce, burnt scallions 10

### Chicken Quesadilla

pico de gallo, fresh guacamole, sour cream 14

### Crab Cake Trio

green dijon, Thai chili, toasted jalapeno 16

### Grilled Chicken Nachos

pico de gallo, fresh guacamole, lime crema 12

### Fried Rock Shrimp

miso aioli, scallions 16

### Spreads and Bread

pimento cheese, bacon jam, garlic hummus, toasted baguette 10

### Buffalo Chicken Flatbread

ranch spread, bleu cheese, Monterey Jack, tomato, arugula 12

### Black Bean Falafel

cucumbers, tzatziki, marinated tomatoes 10

### Smoked Brisket Taco

collard greens, pickled red onion slaw 14

## Salads and Soups

Add a topping to any salad: Chicken +3, Shrimp +6 or Salmon +8.

### Chopped Cobb

greens, corn, avocado, pico de gallo, bacon, black beans, tortilla strips, creamy chipotle dressing 14

### Kale Caesar

parmesan crouton crumble, pickled onion 12.00

### Baby Spinach

shaved red onion, Kennett Square mushrooms, cranberries, boiled eggs, toasted almonds champagne vinaigrette 12

### Rustic Chicken Noodle

hand pulled chicken, carrots, onions, celery 8

Half Roasted Turkey Sandwich + 4.00

### Soup du Jour

house made daily 8

Half Roasted Turkey Sandwich + 4.00

## Main Plates

### Roasted Lancaster Chicken Breast

smashed crispy yukon potatoes, grilled asparagus, rosemary jus 24

### Steak Frites

NY Strip steak, seasonal vegetables, house cut fries, herb garlic butter 34

### Pan Seared Salmon

squash succotash, bacon lardon, corn jus 28

### Vegetable Quinoa

broccoli, zucchini, yellow squash, charred grape tomatoes, kale 22

### Baked Whole Fish of the Day

Chef's daily preparation with seasonal vegetables 28

## Sandwiches

Served with regular or sweet potato fries

### THE Burger

100% Angus Beef, Lancaster cheddar, house made pickles, basil-lemon aioli, lettuce, tomato 15

### Lamb Burger

tapenade mayo, arugula, cucumber, feta 16

### Roasted Turkey

avocado, bacon, herb mayo, multigrain bread 14

### Nashville Fried Hot Chicken

house made pickles, butter lettuce, ranch spread 15

### Veggie Burger

Beyond Meat brand patty, curry catsup, caramelized onions, butter lettuce 14

### Philadelphia Cheesesteak

shaved beef, sauteed onions, provolone 15

Consuming raw or under cooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness. Please ask your server for substitutions.

An 18% gratuity added to parties of 6 or more



# WINE LIST

OUR BY THE GLASS WINES ARE OFFERED IN 6 AND 9 OUNCE POURS

## WHITES

Sonoma - Cutrer Russian River Ranches Chardonnay Sonoma County, CA	14/17	60
Decoy Chardonnay Sonoma County, CA	16/19	65
Starmont Chardonnay Carneros, CA	18/20	75
Quilt Chardonnay Napa Valley, CA	—	64
Castello Banfi San Angelo Pinot Grigio Toscana IGT, Italy	12/15	60
Joel Gott Sauvignon Blanc Central Valley, CA	16/19	70
Matanzas Creek Sauvignon Blanc Sonoma County, CA	14/17	60
Chateau Ste. Michelle Riesling Columbia Valley, WA	14/17	60
Bella Sera Moscato Italy	10/13	45

## REDS

	Glass	Bottle
Storypoint Cabernet Sauvignon Sonoma County, CA	13/16	55
Columbia Crest H3 Cabernet Sauvignon Horse Heaven Hills, WA	16/19	75
Seven Falls Cellars Merlot Wahluke Slope, WA	14/17	60
Jargon Pinot Noir St. Helena, CA	13/16	55
Acrobat Pinot Noir Acrobat, OR	18/21	80
Bodega Norton Barrel Select Malbec Mendoza, Argentina	14/17	60
Zaca Mesa Blend Santa Ynez, CA	15/18	70

## ROSE AND SPARKING

	Glass	Bottle
Fleur de Mer Rose Cotes de Provence, France	12/15	55
Whispering Angel Rose Cotes de Provence, France	—	75
Riondo Prosecco Spumante Italy	—	50
LA Marca Prosecco Split Italy	15	18
Domaine Ste. Michelle Brut Columbia Valley, WA	12	45
'etoile Rose Carneros, CA	—	90
Moët and Chandon Imperial Brut Epernay, France	—	150
Veuve Clicquot NV Rose Reims, France	—	175
Veuve Clicquot Yellow Label Reims, France	—	225
Dom Perignon Champagne, France	—	450

