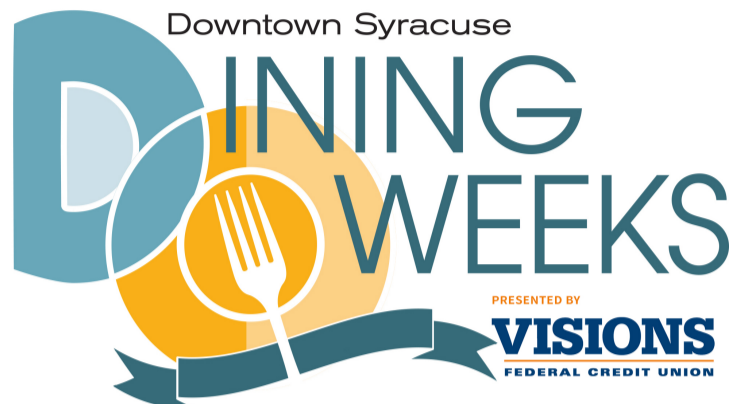


THE YORK

DINING WEEKS MENU



PURVEYOR
OF
**PROVISIONS
& POTABLES**
EST. 2015

FIRST COURSE

SEASONAL SOUP

CAESAR SALAD

Romaine Hearts, Grated Parmesean, Sriracha Bread
Crumb, White Anchovy, Lemon, Ancho-Chili
Dressing

SECOND COURSE

STEAK TACO

Carne Asada Steak, Corn Jalapeño
Relish, Pico de Gallo, Fresno Crème,
Pepperjack, Corn Tortilla

FRIED CHICKEN

Corn Flake Crust, Kimchi Slaw,
Pineapple Gochujang

CAST IRON MEATBALL

Tomato, Ricotta, Parmesan Cheese,
Basil, Crostini

THIRD COURSE

FAROE ISLAND SALMON

Everything Crust, Dill Crème Fraîche, Kale, Brussels Sprouts, &
Cabbage Blend, Lemon Vinaigrette

BRAISED CHICKEN PASTA

Pulled Chicken, Stewed Tomatoes, Asiago Cheese, Spinach,
Artichokes, Rigatoni, Sundried Tomato Pesto

THE YORK BURGER

1/2 lb. Tri-Blend Patty Of Ground Short Rib, Sirloin, and Chuck
Fried Onions, Slab Bacon, Shaved Lettuce, Tomato Slice, House
Sauce, Brioche Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if a person in your party has a food allergy or special dietary need. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens.