

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

Duck Liver Mousse

Local Seasonal Fruit, Crème Fraîche, and Crostini
\$6

Kookaburra Farms Grass Fed Dry Aged Steak

Tartare
Crostini and Quail Egg
\$9

Chilled Eggplant & Chevre Dip

Crostini and Herb Oil
\$6

Cheese Plate

A plate of Four Local Artisan Local Cheeses
\$12

"Release the Kracklin!"

Heirloom Tomato, Cucumber, Feta, Lemon Herb
Vinaigrette and Sea Salted Lip Smacking Crackling.
\$7

Beef Liver & Onions

Sautéed Onions and Merlot Sauce
\$5

Leila & William's Style Nanza

Alfredo Sauce, Bell Peppers, Meatballs, Fresh
Tomato, Farmers and Mozzarella Cheeses
\$8

JJJ's Grass Fed Beef & Pork Chili

Crème Fraîche and Local Farmers Cheese
\$8

Fried Yukon Gold & Sweet Potatoes

Herb Aioli
\$5

Black Tamworth Pork Terrine

Arugula, Pickled Beets, Fennel, Lentils, and Roasted
Garlic Vinaigrette
\$9

Surf & Turf

Salt Cured Bering Sea Scallop, Shaved Raw Dry
Aged Beef Sirloin and Herb Relish
\$10

Seasonal Salad

Local Seasonal Lettuce, Vegetables, Linden Dale
Feta Cheese, and Herb Red Wine Vinaigrette
\$7

Linden Dale Farm's Fresh Mozzarella

Fresh Mozzarella and Tomato with Roasted Garlic,
Almond Pesto and Balsamic Vinaigrette
\$9

Albondigas

Pork and Bacon Meat Balls with Fire Roasted
Tomato Sauce and Farmers Cheese
\$7

Jim Bim Bop

Spicy Pork Mix Mix Rice, Kimchi, Mushrooms,
Chile Paste and Fried Egg
\$8

Crispy Pork Belly Love

Johnny Cake, Port Poached Pear, and Pennsylvania
Maple Syrup
\$9

Shrimp and Potato Chowder

Sweet Onion Relish
\$8

Consuming raw or under cooked meats, seafood, eggs may increase your risk of food born illness. 20% gratuity added to tables of 6 or more



Large Plates

Vegetarian Dosas

Fermented Rice and Lentil Crepes Layered with Seasonal Vegetables and Coconut Curry Pumpkin Sauce
\$18

JJJ's Grass Fed Beef and Pork Chili & Eggs

topped with 2 Farm Fresh Sunny Side Eggs, Crème Fraîche, and Local Farmers Cheese
\$18

The Truth

Grass Fed Dry Aged Beef Tartare, Tomatoes, Fresh Mozzarella and Roasted Garlic, Almond Pesto
\$19

Kookaburra Farms Grass Fed Dry Aged Steak

Potato "Risotto", Seasonal Vegetables, Reduction Sauce, and Chimichurri
Market

Kookaburra Farms Grass Fed Bistro Steak Salad

Local Lettuce, Olives, Pickled Onion, Tomato, Feta and Red Wine Herb Vinaigrette
\$19

Wild Alaskan Sockeye River Salmon

Local Eggplant Puree, and Fire Roasted Tomato Sauce
\$29

Meadow Run Farm Organic Pastured Chicken

Boneless Half Bird, Sauté Seasonal Vegetables and Cocoa Mole Sauce
\$25

Gordita

Black Tamworth Pork, Johnny Cake, Black Rice, Crème Fraîche, Salsa, and Chimichurri
\$ 26

Pond Raised Duck

Sweet Potato Mash, Roasted Stanley Prune Plums, and Reduction Sauce
\$28