

Alter House

926 Lackawanna Trl 18411-9278 · +15703196665 · Updated: Jan 14, 2026

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SEASONAL SMALL PLATES 11

HOUSE FLATBREAD \$12.00

Chef's Seasonal Selection Gluten Free Cauliflower Crust +4| Vegan Mozzarella +1

VEGETARIAN FLATBREAD \$13.00

Cauliflower Crust, Gruyere, Local Roasted Harvest, Confit Garlic, Local Greens Vegan Mozzarella +1

BIANCO FLATBREAD \$11.00

BIANCO FLATBREAD11 Confit Garlic & Onion, Rosemary, Brie & Romano GLUTEN FREE CAULIFLOWER CRUST +3 VEGAN MOZZARELLA +1

CHARCUTERIE BOARD \$18.00

Cured Meats, Artisan Cheeses, Seasonal Mustard, Seasonal Compote, Assorted Nuts, Local Honey, Crostini (gluten-free crackers available upon request)

PAN SEARED DAY BOAT SCALLOPS \$18.00

Pan Seared, Thyme Asiago Polenta, Crisp Apple & Fennel Salad

CRAB & BRIE FRIES \$11.00

House-Cut Fries, Jumbo Lump Crab, Brie Cream, Dill

"HUMMUS" FRIES \$10.00

Roasted Garlic, House-made French Onion Dip

CLAMS & HERBS \$17.00

Littleneck Clams, Sweet Italian Sausage, Lemon Herb Broth, Romano Cheese, Grilled Baguette

SQUASH BOARD \$12.00

Roasted Seasonal Squash, Pepitas,Pomegranate Arils, Whipped Goat Cheese, Pistachio, Pomegranate Reduction, Naan

SEASONAL SOUP \$10.00

Chef's Seasonal Selection

BAKED BRIE \$16.00

Local Honey, House-Made Granola, Toasted Local Baguette

FROM THE FIELD 3

HOUSE SEASONAL CAESAR \$10.00

Rowlands Greens,EVOO, Anchovy Crumble, House Garlic Dressing-chicken+6/shrimp+8/salmon+13

SALT ROASTED BEETS \$10.00

Salt Roasted Red & Golden Beets, Honey Whipped Ricotta, Brown Butter Crumble, Honey Vinaigrette

WINTER GREENS	\$10.00
Local Greens, Blood Orange, Toasted Pecans, Halloumi, House-Made Apple Cider & Maple Balsamic Vinaigrette	

SEASONAL ENTREES 11

COAL FIRED CHICKEN	\$28.00
Wood Fire Grilled Free Range Chicken, Celery Root & Potato Gratin, Cheese Crusted Cauliflower, Roasted Carrot, Jus de Poulette	
WOOD FIRE GRILLED PRIME PORK CHOP	\$31.00
Picciocchi's Gnocchi, Roasted Onion, Shaved Local Brussels, Honey Crisp Apple, Cranberry Chutney	
WOOD FIRE GRILLED NEW YORK STRIP	\$49.00
Prime 16oz Strip Steak, Roasted 3rd Kingdom Mushrooms, Grilled Asparagus, Garlic Smashed Potatoes, Demi-Glace	
PASTA FEATURE	\$20.00
PAN SEARED HALIBUT	\$32.00
Farrotto, Local Golden Beets, Carrot, Roasted Cauliflower, Grapefruit Supremes	
SOLSTICE HARVEST BOWL	\$22.00
Ginger-Shallot Basmati, Local Carrot, Wilted Kale, Radish, Roasted Lunchbox Peppers, Cauliflower Salad, Sweet Soy ...add grilled portabella +4 add chicken +6 add shrimp +8 add salmon +13	
SUMMIT SMASH PATTY	\$18.00
Twin Grass Fed Beef Patties, Cooper, House Secret Sauce, Chef's Pickles, Toasted Brioche, Pommes Frites BOARDWALK+2 *TRUFFLE+5	
926 BURGER	\$17.00
Wood Fire Grilled Grass Fed Beef, Smoked Cheddar, Candied Jalapenos, Grilled Slab Bacon, Fire Roasted Jalapeno Aioli-BOARDWALK+2 *TRUFFLE+5	
BUNLESS BLACK BEAN VEGGIE BURGER	\$16.00
Wood Fire Grilled, Local Greens, Apple Jalepano Ketchup, Vegan Mozzarella, Pomme Frites BOARDWALK+2 *TRUFFLE+5	
SEARED CRESCENT FARMS DUCK BREAST	\$34.00
Thyme-Asiago Polenta, Local Cabbage, Grilled Local Asparagus, Preserved Lingonberry Jam	
BRAISED SHORT RIB	\$36.00
House-Braised Beef Short Rib, Creamy Garlic Smashed Potatoes, Charred Cipollini, Roasted Local Carrots, 3rd Kingdom Mushrooms	

SEASONAL KIDS MENU 4

MAC & CHEESE	\$8.00
Penne Pasta with House-Made Creamy Cheese Sauce	
CHICKEN TENDER MEAL	\$12.00
Breaded Chicken Tenders, Pommes Frites	
PRIME BEEF SLIDERS MEAL	\$12.00
Two Prime Beef Sliders, Cheese, House Pickle, Pommes Frites	
CHEESE FLATBREAD	\$8.00
House Red Sauce, Pizza Cheese Blend (Gluten-Free Cauliflower Crust +2)	

