

THE COFFIN BAR

30 W. LEMON ST., LANCASTER

SHARES

NASHVILLE EGG ROLLS 13

shredded chicken, pickle slaw, provolone, nashville hot dipping sauce

LITTLE DUTCHIES 11 V

japanese sweet potato fritters, sweet corn, mozzarella, scallion, miso maple mustard dipping sauce

DUCK POUTINE 14

duck fat steak fries, confit duck, white cheddar curds, mushroom gravy

GOAT BALLS 10 V

panko fried goat cheese, micro arugula, hot honey drizzle

LOBSTER MAC AND CHEESE 16

three cheese cavatappi, lobster meat, toasted garlic parmesan breadcrumbs

CHICKEN KATSU TACOS 13

panko fried chicken, asian citrus glaze, umami slaw, scallion, sesame, wonton shell

KIMCHI FRIES 10 VEGAN

steak fries, kimchi, gochujang aioli, sesame, scallion

CRAB RANGOON DIP 15

jumbo lump crab three cheese, thai chili drizzle, scallion, wonton chips

SHBC WINGS 8/15

6 or 12 bone-in and crispy
served with celery and choice of bleu cheese or ranch
wet: mild, hot, holy water, hot honey, apple butter bbq, citrus thai, garlic parmesan, spicy garlic parmesan, korean bbq

dry rubs: cajun, lemon pepper, old bay

SOUP

SEAFOOD CHOWDER 7/13

lobster, crab, scallop, shrimp, corn, potato

TOMATO GOCHUJANG

BISQUE 5/10 VEGAN/GF

SALAD

THE DEVILS LETTUCE 12 VEGAN/GF

butterleaf, arugula, apple, cranberry, candied walnuts, maple miso vinaigrette

HOUSE 6/11 VEGAN

butterleaf, cucumber, red onion, carrot, crouton

CAESAR 6/11

romaine, white anchovy, caesar, crouton, parmesan

add chicken +4 | shrimp +5 | steak +6

SAMMIES

choice of fries or side salad
duck fat fries +2 | GF Bun +2

SHBC SMASHBURGER 13

blend of brisket, chuck, and ribeye smash patty, american cheese, lto, secret sauce, potato roll
add bacon +1 | add egg +1 | extra patty +2
sub plant based burger +2

BURGATORY 16

smashburger, candied pork belly, holy ghost cheese, spicy b&b pickles, tomato bacon jam, frisée, bacon fat washed brioche bun

COFFIN BURGER* 18

wagyu beef, dippy egg, provolone, fried shallots, black garlic aioli, frisée, bacon fat washed brioche bun

NASHVILLE NA' CHICKEN 11 VEGAN

fried mushroom, nashville hot, pickle slaw, ciabatta

CHEESUS CHRIST 11 V

sourdough grilled cheese, american cheese, provolone
add cup gochujang bisque +4

SHROOM BANH MI 12 VEGAN

sauteed mushrooms, pickled daikon & carrots, cucumber, jalapeno, vegan aioli, micro cilantro, french bread

RIBEYE SANDWICH* 17

prime ribeye, fig jam aioli, caramelized onions, arugula, provolone, ciabatta

SHRIMP PO'BOY 14

fried cajun shrimp, lto, pickles, harissa remoulade, corropolese roll

PBLT 13

candied pork belly, shrettuce, tomato, apple onion mayo, lizzy's sourdough

CHICKEN SALAD 12

greek yogurt & harissa chicken salad, frisée, red onion, b&b pickles, pretzel roll

LAST SUPPER

AFTER 4PM

BOLOGNESE 25

bison bolognese, rigatoni, parmesan, micro basil

BOURGUIGNON 18 VEGAN/GF

local mushrooms, peas, carrots, pearl onions, burgundy sauce, truffle potato mash

CHICKEN AND BISCUITS 24

butter poached airline chicken, charred corn puree, buttermilk biscuits, pea and carrot relish

RAVIOLI 24

squid ink raviolis, ricotta chorizo filling, fra diavolo, micro basil, parmesan

RIBEYE* 32 GF

hand cut twelve ounce prime ribeye, black garlic compound butter, pancetta brussels hash

SCALLOPS 29 GF

pan seared diver scallops, goat cheese polenta, corn, pancetta, scallion

DESSERTS

death by chocolate cheesecake & rotating selection

V - VEGETARIAN | GF- GLUTEN FREE | VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.