




What's New Down On the Farm

96 HICKORY BRIDGE ROAD
ORRTANNA, PA 17353
717-642-5261


January - June 2025

Farm Update

As one year comes to a close after a wonderful holiday season, another will begin with many plans on the horizon. I don't believe I need to express how fast time flies by these days, however Thanksgiving seemed like yesterday.

 We had another successful year here at Hickory Bridge Farm and we owe it all to each and every one of those who came to sit at our table or stay with us. We did experience a bit of backlash from the economy this year with the rise in food cost as well as just about everything that it takes to operate a small business.

One major thing that we took part in this Fall was filling a semi-trailer for those in need in North Carolina. So many thanks go out to those who donate and made the trip possible. We took the bounty to a Baptist church who then distributed the items to those in need. It was absolutely amazing to see our community come together within one week to fill our trailer.

 Our family continues to stay very busy between the farm and restaurant. Henry who is now 12 is doing wonderful in school and catching on the baseball team. My nieces are doing very well and growing like wild flowers. Stella, 8 is in her third year of playing ukulele and Elena is now 6. They will most likely spend the winter skiing. It was a pleasure to have them visit from Ohio for a week this summer.


Once again, thank you to all who come to visit our family and sit at our table or stay in the bed and breakfast. We are looking forward to 2025 and we hope to see you soon!



~ Bert Martin

Valentine's Day

February 14th

 It is time to plan a memorable evening at Hickory Bridge Farm. On Friday, February 14th, beautiful harp music by Anita Smith will set a romantic back drop. "Special touches" can be placed on your table including homemade chocolate covered strawberries or fresh rose for your date. We have planned a nice dinner menu featuring Roast Pork with an apple dressing, Oven Fried Chicken and Crab Imperial. When booking your reservation, a "Special Touch" may be added. Please note, the purchase for the "Special Touches" will be charged seven days prior to February 14th and **are not** refundable. Make plans early!

Lunch & Country Music March 4th & 5th



Everyone enjoys Kip and Dale Young at Hickory Bridge Farm. This Spring, the duo will be showcasing Patsy Cline's and Loretta Lynn's music from the 1950s and 1960s. The lunch menu will feature Oven Fried Chicken & Roast Pork with sauerkraut. The cost of the afternoon is \$46.95 and **includes** the tax and gratuity. Reservations sell out! Make yours early!

*"The friends we meet on the path of life
make the trip worthwhile."*

by Jo Petty

Easter

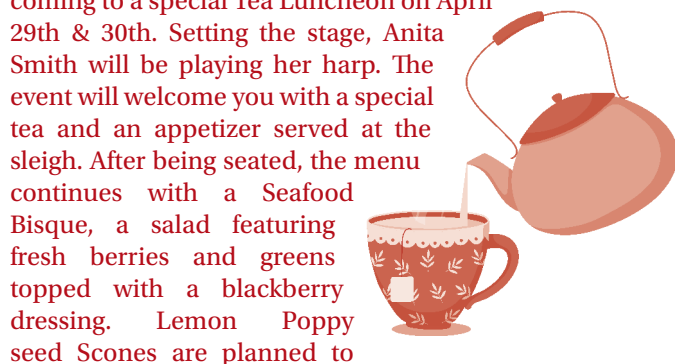
Sunday, April 20th

Make a note on your calendar (March 1st) to call Hickory Bridge Farm for your Easter reservation. Dinner hours will be extended for the holiday until 4:30 p.m. The menu features Baked Ham with a Pineapple glaze, fresh Roasted Turkey, Crab Imperial and all the trimmings. Don't forget to call!

Spring Tea Luncheon & Music

April 29th & 30th

Celebrate the beginning of the Spring season by coming to a special Tea Luncheon on April 29th & 30th. Setting the stage, Anita Smith will be playing her harp. The event will welcome you with a special tea and an appetizer served at the sleigh. After being seated, the menu continues with a Seafood Bisque, a salad featuring fresh berries and greens topped with a blackberry dressing. Lemon Poppy seed Scones are planned to compliment your salad. The main portion of the luncheon features a Boneless Breast of Chicken with a lemon asparagus sauce, steamed vegetables, corn fritters and a Crab Imperial garnish. The luncheon will be completed with a dessert medley and more tea. Reservations are taken anytime between 11:30 and 12:30. The cost of the luncheon will be \$34.95 plus tax and gratuity.



complement your salad. The main portion of the luncheon features a Boneless Breast of Chicken with a lemon asparagus sauce, steamed vegetables, corn fritters and a Crab Imperial garnish. The luncheon will be completed with a dessert medley and more tea. Reservations are taken anytime between 11:30 and 12:30. The cost of the luncheon will be \$34.95 plus tax and gratuity.

Bed & Breakfast Get-away!

Do you need a little change? Consider coming to Hickory Bridge Farm for some rest and relaxation. Enjoy a cottage or a room in the farmhouse. Amenities range from fireplaces, Wi-Fi, and whirlpool tubs for two. A full breakfast is served at the farmhouse except on Sunday when a basket breakfast is delivered to your room!

Lunch & Elvis Presley

May 6th & 7th

Yes, Elvis is coming back to Hickory Bridge Farm! Last October, Taylor Brown was a big hit portraying Elvis Presley. The afternoon starts with a delicious lunch featuring Oven Fried Chicken and Baked Ham with a pineapple dressing. Following lunch, guests will enjoy a show of laughter and music. This show will cost \$46.95 and includes the tax and gratuity. Make your reservations early!



Mother's Day & Father's Day

Holidays are very popular at Hickory Bridge Farm. Many families have made it a tradition to come to the farm for their special gatherings. Reservations for Mother's Day will be accepted on April 1st and Father's Day on May 1st. We hope to see you for these special holidays.

Open for Lunch & Dinner

During the week, we serve lunch and evening dinner to many groups and small parties. On these reserved dates, we can take additional reservations for individual dining.

If you like, stay a while and visit with your friends or play a game of cards. Please take note of these selected dates on our Special Event Calendar and make your reservation.

2025 Events January-July

Forever Young, Lunch & Show March 4th & 5th
Spring Tea Luncheon with Harpist April 29th & 30th
Taylor Brown as Elvis Presley May 6th & 7th
Children's Butterfly Tea July 15th & 16th

Reservations necessary

Gift Certificates Available!

Redeem for dinner, the gift shop or for a Bed & Breakfast stay!

Dinner Menu – January–June 2025

Restaurant Hours: Friday & Saturday 3:30-8:00 p.m. • Sunday 12:00-2:30 p.m.

Office Hours: Daily 9:00-5:00 • Reservations advised. 717-642-5261

JANUARY

- 1 Roast Pork with Sauerkraut, Oven Fried Chicken & Crab Imperial
3,4,5 Roast Beef with Dressing, Oven Fried Chicken & Crab Imperial
10,11,12 Braised Brisket with an herb dressing, Oven Fried Chicken & Crab Imperial
17,18,19 Oven Fried Chicken, Baked Ham with a pineapple dressing & Crab Imperial
24,25,26 Roast Turkey with dressing, Baked Ham with a pineapple sauce & Crab Imperial
31, 1,2 Oven Fried Chicken, Open Pit Pork with a cornbread dressing & Crab Imperial

FEBRUARY

- 7,8,9 Country Style Barbequed Ribs, Oven Fried Chicken & Crab Imperial
14,15,16 Roast Pork with an Apple Dressing, Oven Fried Chicken & Crab Imperial
21,22,23 Boneless Breast of Chicken with a Cordon Bleu sauce, Baked Ham & Crab Imperial
28,1,2 Open Pit Beef Brisket with a cornbread dressing, Oven Fried Chicken & Crab Imperial

MARCH

- 7,8,9 Roast Beef with Dressing, Oven Fried Chicken & Crab Imperial
14,15,16 Oven Fried Chicken, Open Pit Pork with a cornbread dressing & Crab Imperial
21,22,23 Roast Turkey with dressing, Baked Ham with a pineapple sauce & Crab Imperial
28,29,30 Country Style Barbequed Ribs, Oven Fried Chicken & Crab Imperial

APRIL

- 4,5,6 Open Pit Beef Brisket with a cornbread dressing, Oven Fried Chicken & Crab Imperial
11,12,13 Oven Fried Chicken, Open Pit Pork with an apple dressing & Crab Imperial
18,19,20 Roast Turkey with dressing, Baked Ham with a pineapple sauce, & Crab Imperial
25,26,27 Oven Fried Chicken, Open Pit Pork loin with a savory herb dressing & Crab Imperial

MAY

- 2,3,4 Open Pit Beef Brisket with a cornbread dressing, Oven Fried Chicken & Crab Imperial
9,10,11 Herb Roasted Pork Loin with Apricot Preserves, Oven Fried Chicken & Crab Imperial
16,17,18 Roast Turkey with dressing, Baked Ham with a pineapple sauce & Crab Imperial
23,24,25 Roast Beef with Dressing, Oven Fried Chicken & Crab Imperial
30,31,1 Oven Barbequed Chicken, Baked Ham with a pineapple dressing & Crab Imperial

JUNE

- 6,7,8 Braised Beef Brisket with a cornbread dressing, Oven Fried Chicken & Crab Imperial
13,14,15 Boneless Breast of Chicken with a Cordon Bleu sauce, Baked Ham & Crab Imperial
20,21,22 Open Pit Beef Brisket with a cornbread dressing, Oven Fried Chicken & Crab Imperial
27,28,29 Country Style Barbequed Ribs, Oven Fried Chicken & Crab Imperial

All dinners are served family-style (at your own private table)

**Dinner includes: house salad, spiced peaches, vegetables, stewed apples, corn fritter, beverage & dessert*

**Special provisions can be made for guests with restricted diets-24 hour advanced notice is appreciated.*

**Adults \$39.75, Children ages 6-12, \$14.95 and under \$7.95 *Rates do not include tax or gratuity. *Spirited beverages are available.*

Special Events 2025

FEBRUARY

- 14 Valentine's Day with beautiful harp music by Anita Smith

MARCH

- 4 **Lunch & Country Show with Forever Young**, Roast Pork with sauerkraut & Oven Fried Chicken
5 **Lunch & Country Show with Forever Young**, Roast Pork with sauerkraut & Oven Fried Chicken
13 **Open for Dinner** – Menu to be determined
22 **Open for Lunch** – Fresh Roasted Turkey with dressing & Baked Ham

APRIL

- 26 **Open for Lunch** – Oven Fried Chicken & Baked Ham with a pineapple sauce
29 & 30 **Spring Tea Luncheon** with beautiful harp music by Anita Smith

MAY

- 6 & 7 **Lunch & Taylor Brown as Elvis Presley** – Oven Fried Chicken & Baked Ham with a pineapple sauce

Open for Lunch – All lunches include house salad, **two entrees**, vegetables, stewed apples, corn fritters, beverage & dessert \$25.95 plus tax & gratuity

Open for Dinner – All dinners include house salad, **two entrees plus Crab Imperial**, vegetables, stewed apples, corn fritters, beverage & dessert

*Adults \$39.75, Children ages 6-12, \$14.95, Children 5 years old and under \$7.95 *Rates do not include tax or gratuity. *Spirited beverages are available.*



Bed 'n Breakfast • Country Dining

96 Hickory Bridge Road
Orrtanna, PA 17353

PRSR STD
U.S. POSTAGE
PAID
GREENCASTLE, PA
PERMIT NO. 10

RETURN SERVICE REQUESTED

Red Shed Venue

Weddings & Special Events

The Red Shed Venue hall has been very well received. We host a variety of parties (with over 75 guests) including weddings, anniversaries, club events and Christmas celebrations. Our event coordinators, Jen Newton and Angie Kays will make planning your special event a breeze. If you have an interest, send an email or give us a call for special pricing. info@hickorybridgefarm.com

Free gift certificates!

Yes, you have a chance to win a free gift certificates for Hickory Bridge Farm. Every time a newsletter is written we randomly choose a name from the milk pail. The milk pail is located in the lobby of the restaurant. Please complete the form and enter! Another way to win, is to "Like" or follow our Facebook page and look for our posting of fun trivia. A gift certificate will be given each month! We wish you good luck for 2025!

Kay from Rohrersville Maryland won a \$100.00 gift certificate from the milk pail drawing for Hickory Bridge Farm.

Baked Pears

"a Bed & Breakfast wintertime favorite"

1 (15oz.) cans of pear halves ½ teaspoon roasted cinnamon
2 tablespoons brown sugar ¼ cup dried cranberries
1 tablespoon butter, diced

Preheat oven to 350 degrees. Drain juice from fruit. Arrange fruit in a deep baking dish and sprinkle with remaining ingredients. Bake for 25 to 30 minutes or until bubbling hot. Stir before serving.

Calendar of Events

DECEMBER

31 New Year's Eve Dinner

JANUARY

1 New Year's Day Dinner

FEBRUARY

1 Call for Easter Reservations
14 Valentine's Day

MARCH

5 & 6 Lunch & Show, Forever Young as Patsy Cline & Loretta Lynn

APRIL

20 Easter
29 & 30 Spring Tea Luncheon

MAY

6 & 7 Lunch & Show, Taylor Brown as Elvis Presley
11 Mother's Day

JUNE

15 Father's Day

***Check our website for available dates when we are "Open for Lunch" or "Open for Dinner"*



www.hickorybridgefarm.com



Please take note that we have a new Facebook page, "Hickory Bridge Farm Restaurant and Bed & Breakfast". If you use Facebook, you will find current events, featured menus, recipes, discounts and even giveaways. "Friend us" and stay connected with Hickory Bridge Farm.