



## *What's New Down On the Farm*

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

July - December 2020

### *A few bumps in the road*

Many say that life will take you down different roads. Over the last several months, we have felt our GPS was off course and kept recalculating our route. Where were we headed? Facts and figures changed every day.

The Covid-19 crisis brought everyone life to a sudden halt. Somedays, it felt like we might be rear ended at any minute. However, we had a strong sense of survival and determination and continued to grow.

At Hickory Bridge Farm, we ventured forward and completed many improvements.

In the Bed & Breakfast, we worked hard on upgrades to the Farmhouse. Several rooms are newly wallpapered and shine with a new coat of paint. In the oldest part of the house we now have a single room that dates back to 1750. The floor and woodwork is a bit slanted however the room is quaint and reasonably priced. Thomas Flooring did a wonderful job with refinishing the wood floors and steps in the house.

Bert's big project was to organize the plans for concreting the large barn where we house the farm antiques. The Martin Brothers from Sharpsburg Maryland did a fine job with detailing concrete to look like wood plank floors. Plans to do weddings and outdoor events are in the near future.



As the light changes to green, we are ready to be back in business. What will the new road look like? Like all roads, there might be few bumps along the way. But, with the support of our staff and great guests we will make it down the road to success.

*Mary Lynn, Bert & Family*

### *Carry Out Details*

During the Covid-19 crisis we have begun to offer a carry out Dinner service. Our bountiful meals are offered before regular dinner hours. Dinner includes our House Salad, Spiced Peaches, two entrees, Crab Imperial, Vegetables, Potatoes, Corn Fritters and Dessert. The cost of the carry out is \$21.50 plus tax. Orders are received online or by telephone for carry out. Gratuities are graciously accepted.

### *Children's Tea July 7th & 8th*

We are moving forward with plans for the Children's Tea. The theme for the Tea has been changed to butterflies and will be held on July 7th & 8th with guests arriving between 11:30 a.m. and 12:30 p.m. The lunch menu will include Chicken Pasta Soup, Chocolate Chip Scones, Blueberry Muffins, Chicken Salad Sandwich, and Peanut Butter & Jelly Sandwich, Pigs in a Blanket, Apple Fritters, a Fresh Melon, Rainbow Sherbet and a Butterfly Cupcake. Included in the price of the luncheon will be a beautiful butterfly balloon and a donation for Adams County Special Olympics. The cost per guest (regardless of their age) is \$20.00. Due to social distancing regulations, reservations are limited. Make your plans early for this special event.



*New!*  
***Barn Weddings & Events***  
Call 717-642-5261  
[www.hickorybridgefarm.com](http://www.hickorybridgefarm.com)

## *Summer Dinner celebrates 43 years! August 2nd Enjoy Blue Grass music!*

On August 2nd we will be celebrating our 43rd anniversary with a delicious dinner and entertainment by the Blue Grass Chapel Band. Dinner will highlight local fruits and vegetables. The menu will begin with Cold Apple Juice, Cucumbers & Onions, House Salad and Fresh Sliced Tomatoes. The featured entrees will be Open Pit Brisket, Oven Fried Chicken and Crab Imperial. Several vegetables will be served including fresh Yellow Squash, stewed Apples, and Corn Fritters. Dinner would not be complete without our popular Peach Melba ice cream pie. Reservations will be limited, so make your plans early!

## *Autumn Tea Tom Jolin, Hammer Dulcimer*

On November 10th, 11th and 12th we will feature the Autumn Tea. Tom Jolin will set the mood with his talents on a Hammer Dulcimer. The menu will include an appetizer served at table side followed by a delicious Orange and Carrot Soup and a Corn Bread Salad, featuring mixed greens topped with a blend of vegetables and cilantro. Also featured will be Sweet Potato Bread and Cranberry Orange Scones served with Devonshire cream. The main luncheon will include Open Pit Beef Baguette, Apple Chicken Salad, our signature Cucumber Sandwich and a Crab & Swiss Quiche. A dessert ensemble will be the final treat of the Tea. A special flavored tea will be served with each scrumptious course. The cost of the luncheon will be \$25.00 per person and does not include the tax or gratuity. We hope you plan to come to our very special day.

## *Country Christmas & the Blue Grass Chapel Band Wednesday, December 30th*

***The winner is... Anne Graft from  
Hagerstown Maryland won an overnight  
stay at Hickory Bridge Farm. Congrats!***

## *"Open for Lunch" Dates*

We are moving forward with our "Open for Lunch" opportunities at Hickory Bridge Farm. The following dates are planned:

Sept. 10<sup>th</sup> Roast Beef with dressing & Oven Fried Chicken

Oct. 8<sup>th</sup> Oven Fried Chicken & Baked Ham with A Pineapple Dressing

Nov. 5<sup>th</sup> Roast Turkey with dressing & Baked Ham

More dates may also be available (additional dates may be available when a banquet has been scheduled). If you have interest in coming to the Farm during the week, please call our office for more "Open for Lunch" dates.

Lunch will cost \$19.95 per guest and does not include the tax or gratuity. Don't forget your reservations!

## *Murder Mystery Time!*

The Fall Murder Mystery event is planned to be held at Hickory Bridge Farm on September 23rd and 24th. The show is called "Til Death do us Part". Three actors representing a professional Murder Mystery Company will be coming to the Farm. As guests arrive, the show will begin and continues past dessert time. They offer an interactive show with comedy and mystery. A full Hickory Bridge Farm dinner will be served featuring Roast Turkey, Baked Ham and Crab Imperial. Invite your friends and come for a fun evening of good food, friendship and comedy. The evening begins at 6:00 and is complete at \$65.00 per guest including the meal, show, tax and gratuity. Tickets must be purchased in advance. Call now!

## *Thanksgiving Reservations Pre & Post Thanksgiving*

Thanksgiving is the most popular holiday at Hickory Bridge Farm. We will begin taking reservations on October 1st at 9:00 a.m. by telephone only. If you are unable to come on Thanksgiving, consider a "pre" Thanksgiving dinner on Sunday, November 22<sup>nd</sup>. Dinner will be served from 12:00-4:00; or a "post" Thanksgiving dinner on the weekend after the holiday. Reservations for these days may be scheduled anytime.



*Time to book your Christmas Party! Dates available Monday thru Saturday.*



## Bed 'n Breakfast • Country Dining

96 Hickory Bridge Road • Orrtanna, PA 17353

www.hickorybridgefarm.com • (717) 642-5261

## Featured Entrees

July-December, 2020

Friday & Saturday 4:00-8:00 p.m.

Sunday 12-3 p.m.

*Serving Banquet Daily | Reservations advised - 717-642-5261*

*Carry Out - Fri., Sat. & Sun. (pre-order with a special price)*

*Office Hours: Daily 9:00-4:00*

### July

- 3,4,5 Oven Fried Chicken, Roast Beef with dressing, Crab Imperial
- 10,11,12 Country Style Barbequed Ribs, Oven Fried Chicken, Crab Imperial
- 17,18,19 Baked Ham with pineapple glaze, Roast Turkey with dressing, Crab Imperial
- 24,25,26 Roast Pork Tenderloin with sauerkraut, Oven Fried Chicken, Crab Imperial
- 31 Oven Fried Chicken, Pit Beef Brisket with homemade Apple Butter BBQ sauce, Crab Imperial

### August

- 1 Oven Fried Chicken, Pit Beef Brisket with homemade Apple Butter BBQ sauce, Crab Imperial
- 2 Summer Dinner/"Bluegrass Chapel Band" Oven Fried Chicken, Pit Beef Brisket with homemade Apple Butter BBQ sauce, Crab Imperial
- 7,8,9 Roast Pork Tenderloin with Amaretto sauce, Oven Fried Chicken, Crab Imperial
- 14,15,16 Country Style Barbequed Ribs, Oven Fried Chicken, Crab Imperial
- 21,22,23 Baked Ham with pineapple glaze, Roast Turkey with dressing, Crab Imperial
- 28,29,30 Oven Fried Chicken, Open Pit Pork with homemade Apple Butter BBQ sauce, Crab Imperial

### September

- 4,5,6 Oven Fried Chicken, Pit Beef Brisket with homemade Apple Butter BBQ sauce, Crab Imperial
- 11,12,13 Baked Ham with Maple-Raisin glaze, Oven Bar-b-que Chicken, Crab Imperial
- 18,19,20 Roast Beef with dressing, Oven Fried Chicken, Crab Imperial
- 25,26,27 Country Style Barbequed Ribs, Oven Fried Chicken, Crab Imperial

### October

- 2,3,4 Baked Ham with pineapple glaze, Roast Turkey with dressing, Crab Imperial
- 9,10,11 Roast Pork Tenderloin with apple dressing, Oven Fried Chicken, Crab Imperial
- 16,17,18 Chicken with Biscuits and gravy, Baked Ham with Maple-Raisin glaze, Crab Imperial
- 23,24,25 Oven Fried Chicken, Pit Beef Brisket with homemade Apple Butter BBQ sauce, Crab Imperial
- 30, 31 Roast Beef with dressing, Oven Fried Chicken, Crab Imperial

### November

- 1 Roast Beef with dressing, Oven Fried Chicken, Crab Imperial
- 6,7,8 Baked Ham with pineapple glaze, Roast Turkey with dressing, Crab Imperial
- 13,14,15 Roast Pork Tenderloin with sauerkraut, Oven Fried Chicken, Crab Imperial
- 20,21,22 Country Style Barbequed Ribs, Oven Fried Chicken, Crab Imperial
- 23,24,25 Baked Ham with pineapple glaze, Roast Turkey with dressing, Crab Imperial
- 26 Happy Thanksgiving! Baked Ham with pineapple glaze, Roast Turkey with dressing, Crab Imperial
- 27,28,29 Oven Fried Chicken, Pit Beef Brisket with homemade Apple Butter BBQ sauce, Crab Imperial

### December

- 4,5,6 Oven Fried Chicken, Baked Ham with a pineapple dressing and Crab Imperial
- 11,12,13 Roast Pork with an Orange Cran Sauce, Oven Fried Chicken and Crab Imperial
- 18,19,20 Roast Beef with dressing, Oven Fried Chicken, Crab Imperial
- 26,27 Boneless Breast of Chicken with Cordon Bleu sauce, Baked Ham with Cran Raspberry sauce, Crab Imperial
- 31 Country Style Barbequed Ribs, Oven Fried Chicken and Crab Imperial

### January

- 1 Roast Pork Tenderloin with sauerkraut, Oven Fried Chicken, Crab Imperial

**\* All dinners include our house salad, vegetables, stewed apples, fritters, beverage & dessert**

**\* Special provisions can be made for those guests with restricted diets-24hr advance notice required**

**\* Adult \$29.95; 6-12 yrs \$10.95; 5~under \$5.95; high chairs free. Rates do not include the tax or gratuity**

**\*Spirited beverages are available**



RETURN SERVICE REQUESTED

## Bed 'n Breakfast • Country Dining

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Orrtanna, PA 17353

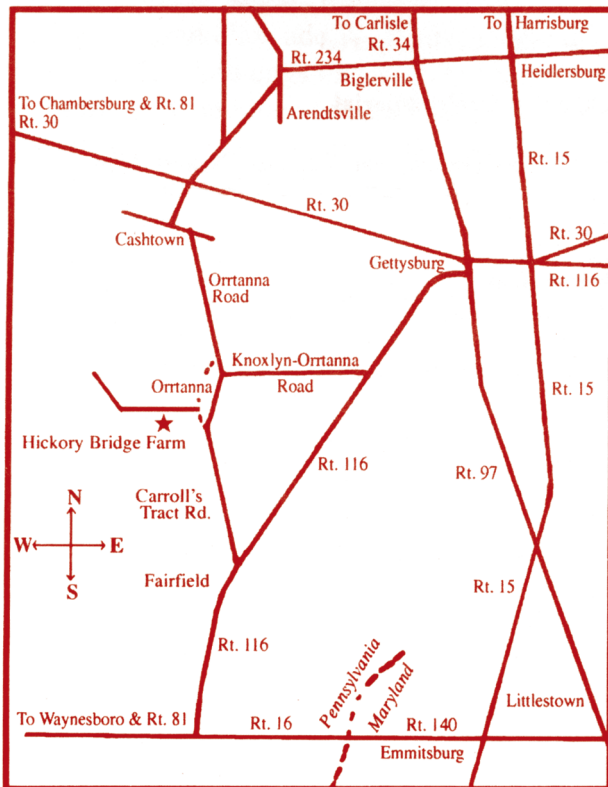
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Greencastle, PA

## Country Dining

In a charming old barn  
specializing daily in  
bus groups, banquets, luncheons

Serving Individuals Fridays 4:00 - 8:00,  
Saturdays 4:00 - 8:00 and Sundays 12:00 - 3:00  
Reservations Advised (717) 642-5261

## Bed 'n Breakfast



## Calendar of Events

### July

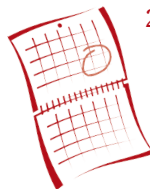
7 & 8 Children's Butterfly  
Tea

### August

2 Summer Blue Grass  
43rd Anniversary  
Dinner

### September

10 Open for Lunch



23&24  
Murder  
Mystery  
Dinner

### October

1 Reservations open  
for Thanksgiving 9am  
8 Open for Lunch

### November

5 Open for Lunch  
10, 11 & 12 Autumn Tea  
22 Pre-Thanksgiving  
Dinner

26 Thanksgiving

### December

30 Country Christmas  
with the Blue Grass  
Chapel Band

## Maple Bacon Brussels Sprouts

4 slices thick bacon, cut into 1 inch pieces  
2 tablespoons butter  
3 garlic cloves, cut in half  
1 lb. Brussels sprouts, trimmed & cut in half  
3 tablespoons maple syrup  
3 tablespoons dried cranberries

In a large skillet, fry bacon until crisp, remove bacon with a slotted spoon and drain reserving one tablespoon of bacon grease. Mix the garlic and the bacon grease and toss with the Brussels sprouts. Stir fry until Brussels sprouts are browned and garlic is softened. Add maple syrup, toss in dried cranberries and bacon. Enjoy!



[www.hickorybridgefarm.com](http://www.hickorybridgefarm.com)

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Quality Approved B&B's, Inns, and Small Hotels

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.