



APPETIZERS

CRAFT HOUSE FLIGHT | 5 Flying Fish craft beers & foods to match 19

POMMES FRITES | Smoked black pepper, maldon sea salt & chopped herbs, sided with Chinese mustard, green onion aioli & spicy ketchup 8/12

DUFFIFIED WINGS | Baked, fried & grilled. Have them naked, tangy beer glaze or Hot Spain with blue cheese 9

SMOKED WINGS | Apple & hickory smoked, sided with tomato bacon aioli 9

FUNKY CHICKEN ROULADE | Pulled chicken, Duffified spice, garlic, chive pesto, grana padano, roasted tomato sauce 5

TWISTED PRETZELS | Brown butter, spicy ketchup, beer mustard & lager cheese 9

POUTINE | Double fried hand cut fries, cheddar & mozzarella curd, sweet onion demi glace 10

CHARCUTERIE & CHEESE | 3 cheeses & 3 meats with jams, nuts, beer bread & flat bread 15

MAC N CHEESE | 6 cheeses, herbed butter bread crumbs, salt & herb roasted tomato 9

CALAMARI & SHRIMP | Flash fried, tossed with roasted peppers, shaved onions & drizzled with an apple cider vinegar gastrique 11

BEERS FOR THE KITCHEN | Thank your kitchen staff with a pint or two! 2.00

EAT HERE. DRINK HERE. LIVE HERE. EAT HERE. DRINK HERE. LIVE HERE. THE ART OF THE PREPARATION CREATES THE EXPERIENCE. EAT HERE. DRINK HERE.

PIZZA

BLANCA | Quattro fromage, braised spinach, roasted garlic, smoked chiles, herbs 10

MCPIE | Sauced, shredded mozzarella, fresh mozzarella & cheddar cheese sided with more sauce 8

MASHA | all natural shrimp, Maryland crab, arugula, fresh mozzarella, basil, preserved lemon & course Old Bay crust 14

BBQ PIE | BBQ glazed chicken, roasted peppers, red onions, tomatoes, aged gouda, cheddar & black pepper buttermilk ranch 12

KENNETT SQUARE | Mushroom duxelle, roasted wild mushrooms, grilled green onions, truffled goat cheese, rosemary & marjoram 11

SWINE & DINER | Cheddar, smoked ham, prosciutto, porchetta, whole grain mustard, bacon dust & a fried egg 12

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SALADS

Served with Duffified crostini | Add Protein / Chicken 5, Shrimp 6, Crab 6

FALLING UP | Duffified ESB roasted butternut squash, tangy mozzarella, arugula, red onions & toasted pepitos with a spiced agave lager vinaigrette 6/11

CHOP CHOP | Tangy chicken, carrots, fennel, red onions, tomato, avocado, romaine & iceberg lettuce with an IPA marie rose dressing, topped with crispy onions 8/13

SEAFOOD SALAD | Poached shrimp, crab, smoked fish, arugula & romaine, carrots, fennel, orange, red onion, pico vinaigrette 9/17

COBB | Heirloom tomatoes, point reyes blue, crispy pork belly, avocado, red onion & derby dressing 8/12

CAESAR | Romaine & iceberg, citrus & garlic caesar dressing, shaved locatelli, crostini & roasted pepper coulis 5/10



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SANDWICHES

Sided with beer chips & pickles | Add Fries 1

PHILLY PORCHETTA | 12 hour pork, rosemary, garlic, salt, extra virgin olive oil, sharp provolone, broccoli rabe & long hots on a cascia's roll 9

THE CHEESESTEAK | Shaved rib-eye, caramelized onions, roasted wild mushrooms, sharp provolone & American on a liscios roll 12

CRUNCHY CHICKEN | Brined freebird chicken, crusted & fried, smoked fennel slaw & grilled onion mayo 9

HOLA CUBANO | Smoked ham, pulled pork, Swiss cheese, pickles, mustard & house made Cuban loaf 10

EAT YOUR VEGGIES.. PHILLY STYLE | Sautéed roasted veggies, caramelized onions, roasted peppers & cherry peppers with aged provolone & american cheese on a liscios long roll 9

SMOKEY BRISKET (OR SMOKED PULLED CHICKEN) SAND | Sliced, house made black pepper, cheddar cheese, cabbage slaw, Flying Fish Abbey Dubbel demi glace on white bread 11

FISH SAND | Beer battered cod, herbed tartar sauce, preserved lemon, shaved lettuce & tomatoes 10

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BURGERS*

Sided on a house made beer brioche with beer chips & half sour pickle Your Choice| Allen Brothers Beef / Freebird Turkey / Grilled Seitan

CRAFTHOUSE BUILD A BURGER | Grilled, shaved lettuce, salt roasted tomato & red onion 8 | Add Veggie .50 / Add Meat 1

SHE'S CRAFTY | Cave ripened cheddar, crispy pork belly, Flying Fish porter glazed onions, fried egg 11

BOSSMAN | 2 patties, seasoned & griddled, wt American cheddar, Guldens mustard, Heinz ketchup, mayo, tomato & shredded lettuce 10

GUCCI | Spicy & classy, laced with roasted long hots, smoked chiles & topped with tequila soaked onions, roasted shishito peppers & brie drizzled with Hot Spain 12

FUN GUY | Beef burger, grilled portabello, truffled goat cheese, crispy shiitake 12

HERE PIGGY PIGGY | Slow cooked pork, smoked ham, swiss, mustard crème & pepper bacon 13

FINE I DID A STUFZ | Insanely Good ~ Changes weekly, your server has all the details 14

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SIDES

Roasted Vegetables 6 Broccoli Rabe 6 Cole Slaw 2

Hand Cut Fries 4 Beer Chips 3 Smoked Fennel Slaw 3

Salt & herb roasted tomatoes with Shaved Locatelli 5

LET'S KEEP IN TOUCH!

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#ffcrafthouse #duffified

FLYING FISH CRAFTHOUSE
1363 N. 31ST ST, PHILLY, PA
215.701.4545





BEER TODAY, GONE TOMORROW

ROTATED OFTEN, RARELY REPEATED

LOVEFISH

This super limited production features our Abbey Dubbel infused with cherries that will put you in the mood for--at the very least--another beer.

ABV 7.5% | P | 6.5

JALISCO SAISON

Farmhouse Ale aged in Cuervo® Reposado agave barrels. Golden ale with mild lemon notes, robust fruitiness and sweet, mellow tequila finish

ABV 6% | S | 7

EXIT 7 PORK ROLL PORTER

Nothing highlights the North/South divide of New Jersey more than the breakfast sandwich debate: Egg, cheese and ? Southerners call it pork roll, while further North, it's called ham. Whatever you call it, it's good! This dark brown, caramel porter, features aromas of cocoa with hints of maple and smoke from the peat smoked barley. Flavors showcase chocolate, maple, toasted nuts and a bit of spice from the pork roll.

7.5% ABV | P | 6



FLYING FISH®

CRAFTHOUSE

Brewerytown, Philly



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