

The  
**GASLIGHT**  
PHILA·PA

**BRUNCH**

*all day*

**SMALL BITES**

- ♦ **Pickle Board**  
*Plate of 3 house made pickles ..... \$7*
- ♦ **Deviled Eggs**  
*Spanish chorizo ..... \$7*
- ♦ **Smoked Salmon**  
*Rye griddle bread, cucumber salad, dill ..... \$8*
- ♦ **Daily Oysters**  
*Smoked green olive mignonette ..... \$3 per/3 pc min*
- ♦ **GSLT Greens**  
*Shaved kale with seasonal garnishes & vinaigrette... \$8*
- ♦ **Grilled Caesar**  
*Lightly grilled romaine heart, toast, house-preserved anchovy, creamy parmesan dressing..... \$10  
(add chicken for \$5)*

**WAFFLES**

**Sticky-Icky Cinna-Waffles \$12**

*Sticky bun style waffles covered in cream cheese icing, cinnamon sugar*

**Sausage Waffles \$13**

*Savory sausage & herb batter, smoked syrup*

**Foieful \$13**

*Savory batter with foie gras, smoked syrup, & cherry*

**Birthday Cake Waffles \$12**

*Birthday cake batter, buttercream & strawberries*

**Whiskey N' Waffles \$11**

*Traditional batter, dipped in scotch whiskey syrup, golden raisin & walnuts*

**WaffaMul \$15**

*Savory waffle grilled cheese with fontina, gruyère, oven dried tomatoes & bacon*

**Rye Waffle \$11**

*Rye batter, ricotta cheese, pineapple, local honey*

*(add eggs \$3 or fried chicken \$5)*

**EGGS**

*all eggs served with hashbrowns*

- ♦ **Three Eggs Your Way**  
*Scrambled, fried or coddled, choice of meat ..... \$9*
- ♦ **French Onion Omelet**  
*Caramelized onions, gruyère cheese ..... \$11*
- ♦ **Eggs Benny**  
*Shaved ham, fried onions, hollandaise ..... \$12*
- ♦ **Wild Mushroom Omelet**  
*Roasted garlic, fontina, & herbs ..... \$11*
- ♦ **Corned Beef Hash**  
*Two coddled eggs, gruyère & saurkraut ..... \$12*

*(add bacon, sausage, ham for \$5)*

**WINGS**

**Old School Hot Sauce**

**Thai Peanut**

**Whiskey - Caramel Mustard**

**Chipotle -Tamarind**

*1/2 dz \$7 ♦ dozen \$12*

**SAM'ICHES**

- ♦ **VLT**  
*Thick cut veal bacon braised & fried, romaine lettuce, tomato, garlic-beer mayo on sourdough ..... \$13*
- ♦ **Buttermilk Fried Chicken**  
*Crispy chicken thigh, mashed potato, bacon, & fried onion gravy on a biscuit bun ..... \$12*
- ♦ **Pulled Duck**  
*Sweet & sour Peking duck, Chinese cabbage, house made duck sauce on griddled flat bread ..... \$13*
- ♦ **Lamb Meatloaf**  
*Harissa tomato preserve, cucumber salad, dill yogurt dressing (hot or cold) ..... \$12*
- ♦ **GSLT Burger**  
*8oz beef patty, aged cheddar, creamy-spicy sauce, smoked pickles, brioche bun ..... \$12*
- ♦ **GSLT Veggie Burger**  
*Farro, quinoa, & porcini patty, aged cheddar, creamy-spicy sauce, smoked pickles, brioche bun ..... \$12*

*\*Consuming raw or under cooked foods may be a health risk  
An 18% gratuity will be added to parties of 6 or more*

*Menu by Jason Cichonski & James Fujioka*