

The  
**GASLIGHT**  
 PHILA·PA

DINNER

CHIPS & DIPS

A crunchy combo of rice crackers, pita-style flat bread crisps & San Roman fresh tortilla chips (\$3 for extra chips).

- ♦ **Classic Hummus**  
Grilled lemon, marinated roasted garlic cloves .....\$8
- ♦ **Charred Eggplant Salsa**  
Za'atar crème fraîche, black olive.....\$8
- ♦ **Spice Baked Pumpkin**  
Herbed pumpkin seeds, pickled cherry condiment .....\$8
- ♦ **French Onion Soup Dip**  
Caramelized onions, gruyère cheese .....\$8
- ♦ **Whipped Foie Gras**  
Earl Grey raisins, orange rind, sherry .....\$11
- ♦ **Queso**  
Aged cheddar, piquillo peppers.....\$8

Choice of 2 for \$15 (\$3 supplement for Foie)

WINGS

Old School Hot Sauce

Thai Peanut

Whiskey - Caramel Mustard

Chipotle -Tamarind

1/2 dz \$7 ♦ dozen \$12

SAM'ICHES

- ♦ **VLT**  
Thick cut braised & fried veal bacon, 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**  
(Hot or cold) Harissa tomato preserves, cucumber salad, dill yogurt dressing .....\$12
- ♦ **GSLT Burger**  
8oz beef patty, aged cheddar, creamy-spicy sauce, smoked pickles, brioche bun .....\$12
- ♦ **GSLT Veggie Burger**  
Farro, quinoa, & smoked paprika patty, aged cheddar, creamy-spicy sauce, smoked pickles, brioche bun ...\$12
- ♦ **Grilled Cheese**  
Fontina & Gruyère, oven dried tomatoes, mushroom "bacon" on sourdough .....\$11

SMALL BITES

- ♦ **Medium-Rare Beef Tartare**  
Marinated beef tenderloin, bone marrow butter crostini, egg yolk, steak sauce .....\$10
- ♦ **Grilled Caesar**  
Lightly grilled romaine heart, toast, house-preserved anchovy, creamy parmesan dressing .....\$10  
(add chicken for \$5)
- ♦ **GSLT Greens**  
Mixed organic baby greens with seasonal garnishes & vinaigrette .....\$8
- ♦ **Pickle Board**  
Plate of 3 house-made pickles .....\$7
- ♦ **Reuben Rolls**  
Corned beef, sauerkraut, & Swiss cheese, in a crispy wrapper with Rye-Russian dip .....\$9
- ♦ **Skate Ribs**  
Roasted bone-in skate wings, glazed in chipotle-tamarind BBQ over Chinese cabbage salad .....\$11
- ♦ **Long Beans**  
Bacon butter, toasted almonds .....\$7
- ♦ **Onion Rings**  
Sweet onion rings, long hot peppers, yuzu aioli .....\$8
- ♦ **GSLT Fries**  
Seasoned or simply salted .....\$7

BIG PLATES

- ♦ **Hand-Pulled Spaghetti Bolognese**  
Parmesan, black-garlic bread .....\$14
- ♦ **Beef Short Ribs**  
Beer braised greens, parsnip purée, cipollini onions .....\$16
- ♦ **Scottish Salmon**  
Pan-fried cauliflower, herbed gnocchi, brown butter..\$15

DESSERT

House made seasonal puddings served in a sugar cookie cup \$7

Smoked Vanilla Crème Brûlée  
 White Chocolate Pudding, Blood Orange Jam  
 Banana Pudding, Peanut Butter Caramel

\*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