



WINTER

SPRING

SUMMER

Menu

*CAN NOT BE MADE GF/VEGAN

Consuming raw food could lead to higher incidents of foodborne illness

CHARCUTERIE & CHEESE

- ROASTED OLIVES**
pickled pepper, thyme, orange.....\$4
- BROOKLYN CURED SALUMI**
vegetable pickle, mustard.....\$16
- ARTISAN CHEESE**
fruit, nut, local honey.....\$16
- DUCK & FOIE RILLETTE**
grape, olive, schmaltz toast.....\$13
- BURRATA**
pickled fig, pistachio, blossom honey.....\$15
- CHICKEN LIVER MOUSSE**
blackberry, walnut, smoked maple.....\$9
- SMALL PLATES**
- RAW OYSTERS**
mignonette, horseradish.....\$18
- SPANISH OCTOPUS**
preserved fennel, olive, guajillo sauce.....\$14
- JUMBO PRAWNS**
salsa verde, pickled tomato, lemon aioli.....\$9
- BEEF TARTARE**
rye, sauerkraut, cave aged gruyere.....\$11
- LITTLENECK CLAMS**
corn, scallion, lobster broth.....\$13
- BIG EYE TUNA CRUDO**
apple, olive, tahini, chili oil.....\$12
- LAMB MEATBALLS***
date relish, green yogurt, mint.....\$13

PIZZA

- MUSHROOM***
ricotta, caper, mozzarella, pecorino tartufo
\$16
- SPICY SOPPRESSATA***
shishito, honey, provolone
\$15
- MARGHERITA***
mozzarella, tomato, basil, olive oil
\$12
- SMOKED OCTOPUS***
broccoli, chili flake, mozzarella
\$17
- FOR TWO**
- WHOLE LANCASTER CHICKEN**
sunchoke, preserved lemon, oregano
\$31
- HERITAGE PORK CHOPS**
hominy succotash, bacon, horseradish
\$39
- NIMAN RANCH RIBEYE**
truffle cheese grits, broccoli chimichurri
\$68

SALADS

- SHAVED**
bibb lettuce, crouton, green goddess.....\$8
- FARRO***
baby kale, broccoli, corn, parmigiano.....\$9
- RED BEET**
arugula, feta pesto, pumpkin seed.....\$9

PLATES

- CORN FLOUR FETTUCCINE***
duck sausage ragu, parmigiano-reggiano..\$17
- HANGER STEAK**
shiitake, charred shishito, lime leaf butter.... \$21
- DIVER SCALLOPS**
parsnip, walnut, green chermoula.....\$24
- HALIBUT**
crab, zucchini, basil, corn broth.....\$25
- FARRO PASTA***
spinach pesto, ricotta, crispy ham.....\$16

VEGETABLES

- BROCCOLI**
spicy coppa, mustard curd.....\$7
- CAULIFLOWER**
olive oil, meyer lemon, parmigiano.....\$6
- RAINBOW CARROTS**
honey, feta, pickled chili.....\$7
- BABY SPINACH**
garlic, white wine, porcini breadcrumb....\$8



1525 SANSON STREET
PHILADELPHIA, PA

Executive Chef: Karen Nicolas

Imbibe

SPILL SECRETS, NOT DRINKS.

Drink responsibly

NO	COCKTAILS	COST	NO	RED	COST
1	BLACK VELVET <i>house stout cordial, champagne, lemon</i>	\$11	1	PINOT NOIR <i>Ryder Estate, Monterey '14</i>	\$12
2	HARP & CROWN G&T <i>lavender gin, botanicals, tonic</i>	\$12	2	BORDEAUX <i>Chateau du Pin, France '14</i>	\$13
3	RUBY SLIPPERS <i>citrus vodka, elderflower, strawberry, champagne</i>	\$11	3	TEMPRANILLO <i>Navardia, Rioja '14</i>	\$11
4	SLOW FIX <i>rum, berries, lime</i>	\$10	4	CÔTES DU RHÔNE <i>Ondines, Rhone Valley '14</i>	\$12
5	THE ROYAL CREST <i>applejack, cinnamon, hard cider</i>	\$10	5	MALBEC <i>Ataliva, Mendoza '15</i>	\$12
6	MERIDIAN PEAK <i>tequila, chili, blood orange soda</i>	\$11	6	HOUSE RED	\$9
7	DYING DECLARATION <i>bourbon, cinnamon tincture, bitters</i>	\$12	NO	ROSÉ	COST
8	THE CROWN JEWEL <i>gin, raspberry, lemon, plum bitters</i>	\$10	1	CABERNET SAUVIGNON/TEMPRANILLO <i>Raimat, Catalonia '14</i>	\$10
9	THE CHARRED STONE <i>bourbon, grilled peach, ginger beer, mint</i>	\$12	2	NEGRETTE <i>Lionel Osmin & Cie, France '15</i>	\$11
10	GRAPEFRUIT SHANDY <i>grapefruit vodka, lemon, wheat ale</i>	\$10	3	AGLIANICO <i>Terredora Rosaenovae, Campania '15</i>	\$12
NO	DRAFTS	COST	NO	WHITE	COST
1	YARDS PPA <i>Pale Ale, Philadelphia, PA..... 4.6%</i>	\$6 pitcher \$21	1	CHARDONNAY <i>Grayson, California '15</i>	\$11
2	RIVERHORSE ROLY POLY PILS <i>Czech Pilsner, Ewing, NJ..... 5.3%</i>	\$6 pitcher \$21	2	ALBARINO <i>Condes de Albarei, Rias Baixas '15</i>	\$12
3	LANCASTER MILK STOUT <i>Stout, Lancaster, PA..... 5.3%</i>	\$6 pitcher \$21	3	SANCERRE <i>Jean Marc, Loire Valley '15</i>	\$14
4	2SP BELLCRACKER <i>Double IPA, Aston, PA..... 8.7%</i>	\$8 pitcher \$28	4	RIESLING <i>Wente, Livermore '14</i>	\$13
5	WEYERBACHER MERRY MONKS <i>Belgian Tripel Ale, Easton, PA..... 9.3%</i>	\$8 pitcher \$28	5	HOUSE WHITE	\$9
6	TRÖEGS PERPETUAL <i>IPA, Hershey, PA..... 7.5%</i>	\$7 pitcher \$25	NO	SPARKLING	COST
7	SLY FOX HELLES LAGER <i>Munich Helles Lager, Pottstown, PA..... 4.9%</i>	\$6 pitcher \$21	1	DE PERRIERE <i>Brut, France, NV</i>	\$13
8	VICTORY MAD KING'S WEISS <i>Hefeweizen, Downingtown, PA..... 6.2%</i>	\$6 pitcher \$21	2	SEGURA VIUDAS <i>Cava Rose, Spain, NV</i>	\$11
9	EVIL GENIUS PURPLE MONKEY DISHWASHER <i>Chocolate Porter, West Grove, PA..... 6.7%</i>	\$7 pitcher \$25	3	ELISABET <i>Prosecco, Italy, NV</i>	\$12
10	1911 HARD CIDER <i>Apple Cider, LaFayette, NY..... 5.5%</i>	\$6 pitcher \$21	4	VEUVE CLICQUOT 'YELLOW LABEL' <i>Brut, Champagne, NV</i>	\$17