

please see our board for today's raw deal

raw

tenderloin / red pepper relish, nori mustard,
garlic croutes

arctic char tiradito / root salsa, serrano, charred
lime amba, trout roe, crème fraiche

(r)air salt/air/time

(with warm olives and bread)

chorizo iberico (fermin, SPAIN)

country ham (benton's, TN)

wagyu bresola (1732, PA)

salmon gravlax (house)

pickled turnip, cardamom labneh, hazelnut dukkah,
lavash

selection of all

raw milk cheeses

(with butternut squash jam and bread)

etxegarai (sheep, SPAIN)

fromage l'ottavia (cow, ITALY)

fourme d'ambert (cow, blue, FRANCE)

selection of all

the variety

warm olives / pickled cabbage, fennel

hand cut fries / fried leeks, smoked mayo
bottarga, ancient gouda

tuna / lemongrass, crispy rice, soy caramel, butter
lettuce

brussels sprouts salad / frisée, pecorino,
anchovy dressing, rye

fall greens / preserved butternut squash, sunflower,
shropshire blue, honey cider vinaigrette

garganelli / spicy baby octopus, lamb merguez
sausage sofrito, fennel pollen

beet fettuccini / fried and dried broccoli, trumpet
mushrooms, citrus, yeast, shadow spice

chef/owner ~ **anthony** marini

on instagram **@i.AM.therarest**

exec.sous chef ~ **marietta** carreno

on instagram **@mariettacarreno**

for news, find us on twitter, facebook and
instagram **@rarestphilly**

daily requirements

braised chicken thigh / baby turnips, prunes, cured
olives, cocoa nib

double cut pork chop / white asparagus hash,
sour gherkins, mustard salad, meyer lemon emulsion

smoked cabbage / fried wild rice, mushroom roast,
golden raisins, pine nut tahini, caraway saltine
crumbs

sea scallops / duck confit crêpinette, butternut
squash, frisée, banyuls vinaigrette

hanger steak / creamed dandelion greens, veal
reduction, new potatoes, crème fraiche, trout roe

branzino for two / quinoa, crushed herbs,
sunchokes, charcoal vinaigrette

ingredients are sometimes local, sometimes
not, but all are well prepared and delicious.
but with that said..... consumption of
raw or undercooked food could increase the
risk of food borne illness

