

## BAR SNACKS

- 8. white bean toast  
*speck, oven dried tomato, arugula*
- 6. pickled baby vegetables  
*green goddess emulsion*
- 7. deviled eggs with pork scrapple
- 9. portobello fries  
*ponzu vinaigrette*
- 11. cold pressed foie gras  
*toast, cornichon, jam*
- 9. crispy frog legs  
*cress, finger pepper, philadelphia cream cheese*

## STARTERS

- 10. wild mushroom soup  
*coco nib, black walnut milk*
- 11. roasted & fresh baby beets  
*ashed goat, pistachio, cress*
- 12. asparagus with wild ramps  
*preserved lemon, minus 8 vinegar*
- 12. spring bean salad  
*soft egg, cured and crunchy pork*
- 9. anson mills polenta soup  
*fresh ricotta, cracked pepper*
- 11. gem lettuce & herbs  
*lemon vinaigrette*
- 14. roasted sweetbread salad  
*thumbalina carrots, mustard seeds, carrot butter, sherry vinegar*
- 16. local fluke crudo  
*radish, herbs, lemon, pink peppercorn*

## DINNER MENU

**prince edward island mussels** 18.  
*thai red curry, holy basil & lime*

## MAIN COURSE

- 26. amish chicken  
*dirty barley, crispy leg, rosemary jus*
- 28. alaskan halibut  
*shellfish broth, squid, sea beans, wild rice*
- 26. day boat sea scallops  
*rhubarb reduction, white asparagus, english peas*
- 19. cauliflower "steak"  
*marcona almond, caper, parsley, balsamic*
- 28. new jersey striped bass  
*tuscan kale, hedgehog mushrooms, hibiscus/red wine*
- 29. jumbo lump crab cakes  
*grainy mustard sauce, green onion*
- 24. crisp arctic char  
*artichokes in miso, licorice, young garlic*
- 29. prime creekstone hanger steak  
*roasted mushrooms, caramelized onions, potato cannon*
- 26. rack of berkshire pork  
*crisp belly, purple mustard, quinoa crust, endive*

**rt burger** 15.  
*la frieda dry aged blend, yard's ESA roll, ed's special sauce, sharp provolone, watercress*

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## SIDES 8.

- fingerling potato puree
- tavern fries
- buttermilk onion rings
- roasted broccoli  
*garlic, walnut, malt vinegar*
- kennett square mushrooms

## SUNDAY FRIED CHICKEN SUPPER

family style whole fried amish chicken 18. pp  
with buttermilk biscuits & daily side

## DESSERT 9.

- brown butter cake, rhubarb, lavender,  
crème fraiche sorbet
- caramelized white chocolate bread pudding,  
almond, strawberry, balsamic
- banana cream pie, graham crust,  
malted ice cream
- blueberry red wine soup, thyme, lemon-sage  
ice cream
- dark chocolate tarte, milk crumble,  
caramelized milk ice cream
- selection of ice creams & sorbets
- artisanal cheeses & condiments 15.

  
**RITTENHOUSE TAVERN**