

BEGIN

Seasonal Fruit, orange and mint	6/12
Chilled Shrimp, cucumber, tomato vinaigrette	17
Seasonal Smoked Fish, toasted bagel, cream cheese, watercress	15
Charcuterie Board, house-made and artisanal selections, pickled vegetables, preserves, mustard	13
Artisanal Cheese, curated selections, local honey, fruit, sea salt and whole wheat cracker	18
Winter Squash Soup, apple schnitz hushpuppy, nutmeg	11

FARM EGGS

includes choice of toast or house-made English muffin

Farm Eggs Any Style, two eggs, crispy potato, choice of fennel sausage, bacon, shaved ham or chicken cherry sausage*	14
Blue Crab Omelet, grilled onion, bacon, mushrooms, herbed hollandaise	17
Farm Vegetable Frittata, seasonal vegetables, foraged mushrooms, aged cheddar	13
Grilled Flatiron Steak and Eggs, crispy potato, sausage gravy*	19

BENEDICTS*

Shaved Ham, house-made English muffin	15
Avocado, house-made English muffin	13
Shaved Sirloin, house-made English muffin	14

BRUNCH SPECIALTIES

Buttermilk Pancakes, cinnamon apple compote, Pennsylvania maple syrup	10
Golden Waffle, citrus marmalade, Pennsylvania maple syrup	10
Brioche French Toast, blueberry preserves, Pennsylvania maple syrup, hazelnut butter	11
Honey Biscuit, fried egg, sausage gravy, crispy chicken leg, lemon marmalade*	15
Duck Hash, confit, potato, spinach, sunny duck egg*	17
Castle Valley Popcorn Grits, soft poached egg, shrimp, pulled pork*	17
Vanilla Yogurt Panna Cotta, berries, hand-rolled granola, biscotti	8
Steel Cut Oatmeal, dried fruit, nuts, brown sugar, choice of milk: skim, 2%, whole, soy	10

SANDWICHES

served with choice of farm fries, fresh fruit, chips or green salad

The Farm Burger, white cheddar, aioli, house-made English muffin*	16
<i>add avocado</i>	2
<i>add bacon</i>	3
Turkey Panini, bacon, cured tomato, arugula, piccalilli, focaccia	14
Grilled Chicken, bacon, gruyère, peach jam, chili aioli, brioche bun	14
<i>add avocado</i>	2

SALADS

Caesar, white anchovies, parmesan, garlic croutons*	12
Field Greens, shaved vegetables, apple, crisp quinoa, honey vinaigrette	11
Roasted Beets, grapefruit, chicory, cumin, cashew cheese	13

ADDITIONS

Grilled Chicken Breast, herb marinade	7
Creekstone Flatiron Steak, chimichurri*	11
Grilled Shrimp, espelette	11

SIDES

house-made chicken cherry sausage	6
house-made fennel sausage	6
shaved ham	6
crispy potato	5
smoked bacon	6
one egg any style*	3
seasonal fruit	6
Le Bus bread, toasted	4
bagel and cream cheese	6
daily muffin or pastry	3
English muffin	4

THANK YOU TO OUR FARMERS, FORAGERS AND PURVEYORS

Stryker Farm, Farmdale Organics, Castle Valley Mill, Barefoot Gardens, Lancaster Farm Fresh, Zone 7, Blooming Glen, Chestnut Ridge, Griggstown Farm, Fair Food Philly, Mycopolitan, Creekstone, Piedmontese Beef, 1855 Beef, Subarashii Kudamono Orchard, Tallgrass Beef, Valley Shepherd Creamery, Birch Run Hills Farm

RICHARD BROWER
executive chef

ERIC SCHLICHT
chef de cuisine

TROY CHRISTIAN
general manager



URBAN FARMER[®]
PHILADELPHIA'S STEAKHOUSE

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

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