

SEAFOOD

1/2 Shell Oysters, lemon, mignonette*	
West coast, 4 each	13
East coast, 4 each	13
Chilled Shrimp, cucumber, tomato vinaigrette	17
Maine Lobster, smoked mussels, eggplant, basil	19

SEAFOOD SAMPLINGS	
Chilled Oysters, Lobster, Shrimp, Salmon Tartare, 65/130	
Mussels*	

Caviar Service, chive crêpes, egg, caperberries MP

APPETIZERS

Prime Beef Tartare, fennel, parmesan, brioche toast*	18
Seared Foie Gras, Asian pear, cabbage, walnut, pomegranate	19
A5 Japanese Wagyu Carpaccio, Himalayan salt, pickled mushrooms, russet chips*	38

CHARCUTERIE	
house-made and artisanal selections	13/21
pickled vegetables, preserves, mustard	
CHEESE	
curated selections, local honey, fruit, sea salt and whole wheat cracker	6 per selection

SOUP AND SALAD

Shellfish Bisque, crème fraîche, Burgundy truffle cracker	13
Winter Squash Soup, apple schnitz hushpuppy, nutmeg	11
Field Greens, shaved vegetables, apple, crisp quinoa, honey vinaigrette	11
Caesar, white anchovies, parmesan, garlic croutons*	12
Roasted Beets, grapefruit, chicory, cumin, cashew cheese	13

STEAK*

NEW YORK STEAK TASTING	66
distinct flavors and textures, 6 oz each:	
Oregon grass-fed, Creekstone Prime and	
1855 Beef - 21 day dry aged	
add 6 oz 7X Wagyu	34

NEW YORK	
14 oz Tallgrass, Oregon, grass-fed	49
14 oz Creekstone Prime, Kansas, corn-finished	56
18 oz 1855 Beef, Pennsylvania, grain-finished, 21 day dry aged	56
42 day dry aged	62
12 oz 7X Wagyu Beef, Colorado, corn-fed	75
TENDERLOIN	
8 oz Piedmontese, Montana, grain-finished	46
8 oz Tallgrass, Oregon, grass-fed	44
RIBEYE	
24 oz 1855 Beef, Pennsylvania, grain-finished, bone-in	54
14 oz Tallgrass, Oregon, grass-fed	47
20 oz 7X Wagyu Beef, Colorado, corn-fed	65
BUTCHER'S CUTS	
12 oz Flatiron, Creekstone Prime, Kansas, corn-finished	34
24 oz Porterhouse, 1855 Beef, Pennsylvania, grain-finished	58
Daily cuts from our favorite ranchers	MP
ADDITIONS	
Candied Bacon, bacon jam, espelette	7
Bone Marrow, maple-mustard glaze, thyme	9
Maitre d'hôtel Butter, Burgundy truffle	12

MEAT

BONE IN PORK LOIN	28
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poached pear, maple mustard, spiced walnut

ROTISSERIE CHICKEN	27
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sweet potato, cranberry, grains of paradise

DUCK BREAST	35
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foie gras bread pudding, mushrooms, Armagnac cherries

SEAFOOD

DAYBOAT SCALLOPS	34
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confit lemon, farro, heirloom carrot

WILD STRIPED BASS	36
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endive, beet, maitake, orange-tarragon

ARCTIC CHAR	30
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bacon broth, celery root, pea shoots, crispy leek and potato

SIDES

Creamed Spinach Gratin	9
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Seared Greens, carrot, sweet mustard onion

Butternut and Kuri Squash, maple, ginger	10
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Roasted Foraged Mushrooms, shallot

Brussel Sprouts, pear, pinot shallot, herb	11
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Farm Fries, pimenton, thyme

Yukon Gold Potato Purée	8
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Castle Valley Popcorn Grits, poached egg, parmesan

Baked Mac n' Cheese, cured tomato, brioche crumb	9
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Twice Baked Fingerling Potato Tart, cheddar, bacon, chive

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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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