

SEAFOOD

1/2 Shell Oysters, lemon, mignonette*	13
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
pickled vegetables, preserves, mustard

13/21

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

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

66

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
poached pear, maple mustard, spiced walnut	
ROTISSERIE CHICKEN	27
sweet potato, cranberry, grains of paradise	
DUCK BREAST	35
foie gras bread pudding, mushrooms, Armagnac cherries	

SEAFOOD

DAYBOAT SCALLOPS	34
confit lemon, farro, heirloom carrot	
WILD STRIPED BASS	36
endive, beet, maitake, orange-tarragon	
ARCTIC CHAR	30
bacon broth, celery root, pea shoots, crispy leek and potato	

SIDES

Creamed Spinach Gratin	9
Seared Greens, carrot, sweet mustard onion	9
Butternut and Kuri Squash, maple, ginger	10
Roasted Foraged Mushrooms, shallot	11
Brussel Sprouts, pear, pinot shallot, herb	11
Farm Fries, pimenton, thyme	8
Yukon Gold Potato Purée	8
Castle Valley Popcorn Grits, poached egg, parmesan	9
Baked Mac n' Cheese, cured tomato, brioche crumb	10
Twice Baked Fingerling Potato Tart, cheddar, bacon, chive	11

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.