

N. LIBERTIES



PHILADELPHIA

# SMALL PLATES

- BEER BATTERED PICKLES {v}.....7**  
herbed tofu mayo
- HANDCUT FRIES {v}.....4**  
beet ketchup
- URBAN VILLAGE FRIES.....8**  
braised brisket, chili relish & wildye wheat - sharp cheddar cheese sauce
- FRESH WHIPPED RICOTTA.....8**  
honey rhubarb & toasted sourdough bread
- SMOKED WINGS.....10**  
tossed with spicy buffalo or moroccaan chili sauce served with bleu cheese & carrots
- ROASTED BEETS {v}.....7**  
vegan beer cheese, mint & pestachio pesto
- ASPARAGUS & PORTOBELLO.....7**  
white balsamic, grated pecorino, lemon zest
- JERSEY BLUEFISH FRITTERS.....8**  
applewood smoked, mustard seed, fresh herbs & house tartar sauce

# MUSSELS

{served with toasted sourdough bread}

- SPICY RED.....12**  
house fennel sausage, capers, roasted tomato & herb broth
- BEER.....12**  
nectar witbier, fingerling potatoes, mustard seed & ramp butter

# SALADS

- VILLAGE {v}.....10**  
local greens, toasted cashews, peaches, lemon i.p.a vinaigrette
- SHAVED.....10**  
daylilly shoots, asparagus, golden fennel, ricotta salata, almonds & basil vinaigrette
- CAESAR.....10**  
romaine hearts, boquerones, pecorino, crispy lardons & sourdough crumb

# PIZZA

our pizza dough is made with a natural levain & slow proofs for three days

## red

- ROSE {v}.....9**  
tomato sauce, fresh oregano, roasted garlic
- RITA.....11**  
tomato sauce, house-made mozzarella & basil
- PENELOPE.....14**  
house made pepperoni, fresh house ricotta & basil pesto
- SAMANTHA.....14**  
spicy fennel sausage, golden fennel, tomato sauce & ricotta salata
- OLIVIA.....15**  
slow roasted octopus, garlic scapes, house cured panchetta, tomato & romesco sauce

## white

- KELLY.....13**  
black kale, cream, pecorino, mozzarella pitachio pesto & pickled onion
- ALMA.....13**  
asparagus, house bacon, house mozzarella & black pepper
- MABLE.....13**  
kennet mushrooms, pickled banana peppers, cream, house mozzarella & pecorino
- BECCA.....14**  
brisket, fresh horse radish, house mozzarella, pecorino, escabeche, farm egg, chili relish & cream
- FIONA {v}.....14**  
fennel pollen, olives, artichokes, roasted garlic & almond creme

# SANDWICHES

served on sourdough with hand cut fries

- PORK BELLY.....10**  
pickled fennel, goat cheese & romesco
- BRISKET.....10**  
sharp provolone, pickled onion, & horseradish dijon
- KENNETT {v}.....8**  
brick fired mushrooms & zesty fava bean puree

5/29/2017

{v} vegan

KITCHEN HOURS: SUN-WED 11:00AM-12:00AM | THU - SAT 11:00AM-1:00AM

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition