

whetstone TAVERN

starters

CHICKEN WINGS

celery & blue cheese salad,
bourbon hot sauce or kung pao
half dozen 9 one dozen 16

ROASTED BEETS & CARROTS

mache, beet vinaigrette,
za'taar, feta, fenugreek oil,
pistachio 8 VG

BURRATINA

heirloom tomato, olive,
caperberry, basil, garlic toast 7
VG

STEAK TARTARE

hand chopped, egg yolk,
pickled green peppercorns
shallot, dijon, chips 11

MARINATED OLIVES

assortment of olives, lemon,
rosemary, roasted garlic,
chilies, za'taar 6 VG GF

salads

WHETSTONE SALAD

gem lettuce, baby arugula,
iceberg lettuce, cherry tomato,
croutons, peas, carrots, radish
choice of blue cheese, green
goddess, or vinaigrette 8
VG

CAESAR

little gem lettuce, white
anchovies, croutons 9

soups

PHILADELPHIA PEPPER POT SOUP

braised brisket, tripe, mustard
greens, potatoes, red peppers
allspice, paprika broth 10

ROASTED CORN

puree of roasted sweet corn
with garlic toast, espelette
pepper, tarragon 8 VG

FRENCH ONION SOUP

caramelized onion, beef broth
port wine, comte cheese 9

whetstone specialties

add a half salad or a half soup for four dollars

PASSYUNK PORK

12 oz bone-in pork chop, sharp provolone polenta, prosciutto
jus, broccoli rabe, crispy pork crackling 24 GF

PAN SEARED ICELANDIC COD

littleneck clams, fingerling potato, braised celery, clam broth 24
GF

STUFFED ZUCCHINI

roasted zucchini, smoked breadcrumbs, roasted tomato-caper
vinaigrette, broccoli rabe 19 VG

RABBIT TETRAZZINI

braised rabbit, sherry cream, mushrooms, fresh pappardelle,
smoked almonds 24

american classics

add a half salad or a half soup for four dollars

BEEF TENDERLOIN

creekstone farms steak, green peppercorn brandy cream sauce,
grilled spring onion, potato galette 28 GF

ROASTED HALF CHICKEN

amish chicken, salsa verde, creamed corn, blistered sugar snap
peas 23

CRAB CAKES

pan sautéed, corn & lima succotash, heirloom tomatoes, basil,
espelette pepper, pickled vegetable remoulade sauce 26 GF

sandwiches

includes fries, chips or a half salad

DAD'S BURGER

LaFrieda blend, martin's potato roll, cooper sharp cheese, iceberg
lettuce slaw, heirloom tomato, diced onion, pickles
Single 9 double 12

ROAST BEEF

28 day dry aged strip loin, sautéed onions, horseradish, beef jus,
martin's potato roll 10

CRAB CAKE

pan sautéed, pickled vegetable remoulade sauce, iceberg lettuce
slaw, martin's potato roll 14

VEGETARIAN MUSHROOM BURGER

house made ground mushroom & barley patty, martin's potato
roll, cooper sharp cheese, iceberg lettuce slaw, heirloom tomato,
diced onion, pickles 10 VG

seafood

OYSTERS

daily selection, mignonette,
cocktail sauce
half dozen 14 one dozen 24

BAKED OYSTERS

half dozen oysters, herb butter,
smoked breadcrumbs 14

MUSSELS

sautéed mussels in bloody
mary broth, toasted bread 11

STEAMED CLAMS

dozen littlenecks, narragansett
lager, herbed butter, garlic,
leeks, toasted bread 9

MOM'S CLAM CAKES

rhode island style clam
fritters, pickled vegetable
remoulade 9

sides

FRIES 4

crispy fries, sriracha ketchup,
malt vinegar, "burger" sauce
VG GF

CHIPS 3

fresh skin-on potato chips,
cracked black pepper VG GF

WARM PORK RINDS 5

warm & crispy pork rinds,
cholula hot sauce GF

BROCCOLI RABE 7

pan sauteed, crispy garlic,
chili flakes, olive oil VG GF

POLENTA 8

sharp provolone polenta,
prosciutto jus GF

PASTA & CHEESE 9

large side of cast iron baked
orrechiette, aged cheddar,
bread crumbs, rosemary
stewed tomatoes
VG GF

Chef Jeremy Nolen

Sous Chef Alex Busch

Consumer advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Not all ingredients are listed. Please inform your server if you have allergies or dietary restrictions.

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