

DINNER
SMALL PLATES

CHEESESTEAK TARTARE minced grass-fed beef. burrata. fried bread. basil chili vinaigrette. **14.**

BRAISED SPANISH OCTOPUS polenta fries. lemon parmesan puree. arugula. garlic chips. **13.**

MEATBALLS grass-fed beef. spicy tomato sauce. hand-dipped ricotta. **12.**

EGGPLANT DIP fire roasted eggplant puree. crispy flat bread. feta. olives. Spinach. **8.**

MARINATED ARTICHOKES shaved fennel. Pickled carrots. Olive puree. Toast. **9.**

ASSORTED PICKLES house made pickles vegetables. **9.**

CRABBY FRIES fresh cut fries. house spice blends. jumbo lump crab meat. crabby cheese sauce **9.**

SOPHI WINGS south philly spicy. blend green. baller bbq **14.**

MEDIUM PLATES

ROASTED BONE MARROW fried sweetbreads. lemon parsley salad. garlic brioche crumbs. **15.**

BRAISED CALAMARI stuffed with lentils and olives. chili. saffron. tomato. **14.**

LOBSTER + TRUFFLE MAC AND CHEESE house made shells. maine lobster. fresh black truffles. lobster cheese sauce. **12.**

TUNA POKE diced ahi tuna. warm jasmine rice. avocado. pickled onions. zucchini. baby kale. pickled romanesco. spicy mayo. **19.**

FRIED DUCK CONFIT crispy fried duck leg. apple + endive salad. crushed toasted cashews. dijon vinaigrette. **16.**

GRILLED FLATBREAD caramelized onions. roasted figs. smoked blue cheese. **13.**

SALADS

CHARRED ASPARAGUS shaved parmesan. lemon verbena mayo. poached egg. **13.**

MIXED BEAN local green and wax beans. fresh corn. charred jalapenos. bacon vinaigrette. **13.**

CAESAR baby romaine. fried white anchovies. parmesan. brioche croutons. **12.**

ROASTED BEETS pickled beets. pickled beet egg. ricotta. baby black kale. black pepper vinaigrette. **19.**

PASTAS

SPAGHETTI CACIO E PEPE fresh black pepper. parmesan. Butter. **14.**

FUSILLI + SCALLOPS fresh tomato. bay scallops. basil puree. **16.**

GARGANELLI + CHANTERELLE roasted chanterelles. sherry. thyme. fresh ricotta. **18.**

LARGE PLATES

WHOLE ROASTED LANCASTER CHICKEN local succotash. potato filling. mustard jus. **38.**

WHOLE ROASTED BLACK BASS saffron + garlic risotto. artichokes + peppers. caper chili sauce. **40.**

DOMESTIC RACK OF LAMB root vegetable gratin. salsify puree. parsnip crisps. black garlic sauce. **54.**

PORTERHOUSE STEAK 38 oz cut. duck fat fingerling potatoes. creamed truffles + swiss chard. onion jam. burgundy sauce. **60.**

VEGETARIAN LASAGNA fresh local vegetables + house made pasta. local tomato sauce. hand-dipped ricotta. **35.**

EXECUTIVE CHEF: WALDEMAR STRYJEWSKI

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness****