

# SOUTHWARK

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## SNACK

Salt & Pepper Potato Chips <i>Buttermilk Ranch</i>	\$4
Butternut Squash "Hummus" <i>Blue Cheese, Bacon, Walnut</i>	\$6
Crispy Pig's Head Slider <i>Parker House Roll, 'Nduja Mayo, Wedge Cut Steak Fries</i>	\$8
Roasted Marrow Bone <i>Salsa Verde and Warm Bread</i>	\$12

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## APPETIZER

Heirloom Carrot Salad <i>Ricotta, Walnuts, Chicory Lettuce</i>	\$9
Soup & Sandwich <i>Spiced Sweet Potato Soup w/ Pecans Bobolink Cheddar Grilled Cheese</i>	\$12
Beef Tartare <i>Egg Yolk, Fresh Horseradish, Crispy Potatoes</i>	\$10

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## PASTA

Potato Gnocchi <i>Pork &amp; Tomato Ragù, Kale Pesto</i>	\$11/21
Spaghetti w/ Mussels <i>Crème Fraîche, Pastis, Bottarga</i>	\$12/23
Winter Squash Agnolotti <i>Braised Lamb, Almonds, Pea Leaves</i>	\$13/24

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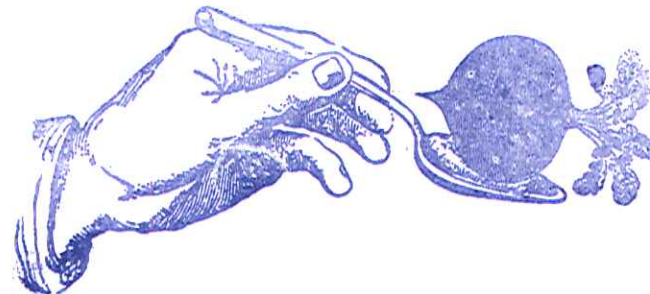
## ENTRÉE

Seared Cod <i>Whole Grain Risotto, Black Olive, Melted Leeks</i>	\$24
Braised Beef Short Rib <i>Celery Root, Potatoes, Baby Turnips</i>	\$27
Romanesco Cauliflower <i>Sautéed Greens, Hazelnuts, Brown Butter Béarnaise</i>	\$19
Roasted Chicken <i>Sweet Potatoes, Endive, King Trumpet Mushrooms</i>	\$23

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## LARDER

Homemade Bread and Butter <i>Raw Radishes, Sea Salt</i>	\$3
Marinated Olives <i>Orange Peel, Chili, Rosemary</i>	\$4
Pickled Beets w/ Tonnato <i>Almonds and Chopped Egg</i>	\$6
Smoked Mackerel Paté <i>w/ Horseradish</i>	\$11
House-Made Charcuterie Board <i>w/ Mustard, Pickles and Toast</i>	\$18
Cheese Plate <i>5 Local Selections w/ Seasonal Accompaniments</i>	\$19



Southwark Restaurant  
701 S. 4th Street  
Philadelphia, PA  
southwarkrestaurant.com

## PRE-PROHIBITION

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HOT TODDY \$11  
*Rye, Lemon Honey, Spice Blend, Hot Water*

ADONIS \$11  
*Sherry, Italian Vermouth, Salt, Orange Bitters*

## DARK AGES

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WIDOW'S KISS \$11  
*Apple Brandy, Green Chartreuse, Benedictine, Angostura Bitters*

LUCIEN GAUDIN COCKTAIL \$11  
*Gin, Dry Vermouth, Campari, Orange Liqueur, Absinthe*

## MODERN ERA

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COSMOPOLITAN \$11  
*House Orange Vodka, Orange Liqueur, Cranberry Syrup, Lime*

WHITE RUSSIAN \$11  
*Rum, Meletti, Amaro Nonino, Egg White, Demerrara Syrup, Fernet Perfume*

## HOUSE LIBATIONS

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SOUTHWARK FIREHOUSE \$11  
*Rye, Bourbon, Porter Syrup, Orange and Angostura Bitters*

PINCHOT'S PUNCH \$11  
*Red Wine, House Vermouth, Cinnamon Syrup, Lemon, Sparkling Wine*

SHOT TOWER \$11  
*Blended Scotch, Sage Spirit, Rosemary Honey, Lemon*

SHIFT DRINK \$7  
*Shot of Fernet Branca, Pony of Miller High Life*

DEALER'S CHOICE \$13  
*Ask your bartender!*

## WINE

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*Sparkling, White, Rosé*

Belle Casel N.V. \$12/65  
*Prosecco Italy*

Stoneburn \$9/40  
*Sauvignon Blanc 2014, New Zealand*

Domaine Le Fay d'Homme \$12/55  
*Muscadet 2012, France*

Firetière \$8/35  
*Chardonnay 2014, France*

Corte Gardoni \$11/55  
*White Blend 2014, Italy*

Cantina Frentana Terra Valse \$11/60  
*Montepulciano d'Abruzzo Rosé 2014, Italy*

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*Red*

Route 152 \$8/40  
*Pinot Noir 2013, US*

Fabre Montamayou \$10/55  
*Malbec 2013, Argentina*

El Grano \$11/60  
*Carménère 2014, Argentina*

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Rickshaw \$70  
*Pinot Noir 2013, US*

Canoe Ridge \$70  
*Cabernet Sauvignon 2013, US*

## DESSERT

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Cheese Plate <i>5 Local Selections w/ Seasonal Accompaniments</i>	\$19
My Grandmother's Chocolate Cake <i>Salted Caramel Ice Cream</i>	\$9
Blood Orange Upside-Down Cake <i>Castle Valley Mill Cornmeal, Rosemary Ice Cream</i>	\$7
Parsnip & White Chocolate Custard <i>Walnut Touille, Apple Compote, Grapes</i>	\$8

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### *Coffee & Tea*

French Press Coffee Other Animal Coffee Roasters, Philadelphia <i>Patchwork</i>	\$4/7
<i>Kenya</i>	\$5/8
<i>Kind Eyes (decaffeinated)</i>	\$4/7
Artisanal Loose Leaf Tea Pot <i>Assorted Variety</i>	\$4

## AFTER DINNER DRINKS

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POUSSE CAFÈ <i>Green Chartreuse, Yellow Chartreuse, Grenadine</i>	\$9
PORT OF NO RETURN <i>Brandy, Port Wine, Sherry, Whole Egg, Nutmeg</i>	\$11
SMITH WOODHOUSE 10 YR <i>Tawny Port</i>	\$14
DANDELION VINEYARDS <i>Pedro Ximénez</i>	\$12

