

CAFE MENU



V • VEGETARIAN | G • GLUTEN-FREE

STARTERS

V VEGGIE WINGS 11

crispy seitan + choice of: house hot, bbq, sesame ginger
bleu cheese dressing + carrot & celery sticks

SMOKED TROUT 10

limestone maine smoked trout + lemon chive oil
micro greens + cucumber + horseradish aioli + flatbreads

V LAVENDER BURRATA 11

burrata + toasted coriander seed + lavender oil
heirloom tomatoes + apple balsamic

V SOY CHORIZO TACOS 7

marinated soy chorizo + queso fresco
pickled slaw + cilantro crema + avocado

CHICKEN WINGS 11

choice of: house hot, bbq, sesame ginger
bleu cheese dressing + carrot & celery sticks

V HALLOUMI CROSTINI 10

grilled halloumi + roasted eggplant
black garlic vinaigrette + butter toasted baguette

V VEGETABLE FRITTERS 8

zucchini & broccoli + gouda pan-fried fritters
smoked paprika aioli

G GAZPACHO 6

tomato gazpacho + grilled cajun shrimp + guacamole

V ROASTED GARLIC HUMMUS 11

crudite + fire roasted bell peppers
olives + feta + grilled pita

SALADS

VG FIELD 10

asian pear + shaved turnip + black & watermelon radish
micro greens + cucumber + spicy chili dressing

V PURPLE KALE 10

purple kale + spinach + curried chickpeas
roasted cauliflower + mango vinaigrette

V CAESAR 10

romaine + brioche croutons
grated parmesan + creamy caesar dressing

GRILLED ROMAINE 11

grilled romaine hearts + baby brussels + crispy pancetta
hard-boiled egg + caramelized vidalia onion
browned butter maple vinaigrette

+ ADD ON SOME PROTEIN +

[grilled chicken +5] [spicy seitan +5]
[shrimp +7] [tofu +5]

SIDES

V EGGPLANT FRIES 7

horseradish ranch sauce

V SWEET POTATO FRIES 7

agave nectar + chili sugar

V HAND-CUT FRENCH FRIES 6

VG ROASTED CAULIFLOWER 4

V GERMAN POTATO SALAD 4

MORE ITEMS ON THE BACK

BEVERAGES

FRESH BREWED
ICED TEA 2.5

JUICES 3.25

SAN PELLEGRINO 3/6

SODA 3

barq's bottled root beer • coke
diet coke • sprite • ginger ale • lemonade

RED BULL 5

regular or sugarfree

COFFEE 2.75

HOT TEA 2.5

DASANI 2.75

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SANDWICHES

Served with fries or side salad.
Substitute eggplant fries, sweet potato fries or caesar salad: +2
Add bacon: +1.5
gluten-free rolls available

ANGUS BEEF BURGER 12

chimay belgian cheese + shredded romaine
bermuda onion + heirloom tomato + seeded potato bun

V VEGGIE CHEESESTEAK 11

sautéed seitan and onions + daiya cheese
baby brussels + cremini mushrooms
romesco sauce + long roll

BRAISED PORK 11

braised pork shoulder + mustard bbq sauce
shaved pear + salt & pepper bun

DUCK REUBEN 12

shredded duck confit + baby swiss
paprika aioli + braised cabbage + rye bread

GRILLED CHICKEN 11

tandoori spiced chicken + halloumi + cilantro
cucumber yogurt sauce + naan bread

ENTREES

DUCK CONFIT 17

cherry gastrique + german potato salad
roasted cauliflower

V KOREAN TOFU 15

spicy cabbage slaw + chili garlic sauce
purple rice

SHRIMP PASTA 15

jumbo shrimp + angel hair pasta + black garlic pesto
tear drop tomatoes + english peas

STRIPED BASS 17

saffron rice + roasted tomato & garlic + chive oil

SWEETS

VG SORBET DUO 8

mango + strawberry sorbet

V CREME BRULEE 8

vanilla bean custard + caramelized sugar
seasonal berries

VG CHOCOLATE TORTE 8

raspberry melba

THE PHILADELPHIA DEPARTMENT OF HEALTH ADVISES AGAINST EATING UNDERCOOKED MEAT OR SEAFOOD

HAPPY HOUR

MONDAY - FRIDAY
5-6PM & 10-11PM

DRINKS

- \$2 Yuengling Lager Light Bottles
- \$2 Yuengling Black & Tan Bottles
- \$3 Yuengling Lager Drafts
- \$4 Sam Adams & Harpoon Drafts
- \$4 House Wine
- \$5 Well Drinks
- \$6 Red Bull & Vodka
- \$8 Yuengling Lager Pitchers

SNACKS

- \$5 Chicken Wings
- \$5 Hummus
- \$5 Veggie Fritters
- \$5 Veggie Wings
- \$3 Sweet Potato Fries
- \$3 Eggplant Fries
- \$3 Hand-cut Fries

NIGHTLY

Available: 6pm- Midnight

- MON \$3 Lager Draft
- TUE \$4 Sam Adams Draft
- WED \$4 Amstel Light Draft
- THU \$4 Harpoon Draft
- FRI \$4 Blue Moon Draft

LIBATIONS



BEER LIST

DRAFTS

UPSTAIRS

Sam Adams Rotating Tap
6.75

Amstel Light
6.75

Yuengling Lager
5

Harpoon Rotating Tap
6.75

Blue Moon
6.75

DOWNSTAIRS

Goose Island IPA
6.50

Shiner Rotating Tap
6.75

Sierra Nevada Rotating Tap
6.75

Yuengling Lager
5

Newcastle Brown Ale
6.75

ASK US ABOUT OUR ADDITIONAL ROTATING DRAFTS

MEZZANINE

Yuengling Lager
5

Shiner Rotating Tap
6.75

Please see your server for additional draft selections.

BOTTLES

Bells Two Hearted(16oz can).....	8
Ommegang Three Philosophers(25oz).....	18
Breckenridge Vanilla Porter.....	7
Stone Arrogant Bastard(22oz).....	15
Flying Fish Seasonal	Ask Server for Price
Dogfish Indian Brown.....	7
Weihenstephaner Hefeweiss.....	7
Great Lakes Eliot Ness Amber Lager.....	6.5
Sierra Nevada Pale Ale.....	6.5
Victory Dirtwolf.....	8
Yards Love Stout.....	6.5
Oskar Blues IPA.....	6.5
Terrapin Sound Czech Pils.....	6.5
Starr Hill Grateful Pale Ale.....	6.5
Goose Island Sofie(25oz).....	18
Heineken.....	6.5
Yuengling Lager Light.....	5.5
Yuengling Black & Tan.....	5.5
Guinness.....	7
Corona.....	6.5
Michelob Ultra.....	5.5
Coors Light.....	5.5
Pabst Blue Ribbon.....	4.5
Budweiser.....	5.5
Buckler N/A.....	5
Sam Smith Organic Cider.....	9.5
Angry Orchard Cider.....	7

LIBATIONS



SPECIALTY COCKTAILS

FIRE ON THE MOUNTAIN

milagro tequila | cointreau | jalepeño-agave syrup

lime juice | cilantro-lime bitters

12.

WHISKEY, YOU'RE THE DEVIL

bulleit bourbon | fresh lemon juice | honey | grapefruit bitters

12.

GIN BOTTLE BLUES

bluecoat gin | green chartreuse | blackberry-lemon shrub | club soda

12.

PENNIES FROM HEAVEN

bacardi rum | copper & kings aged brandy | lime juice

cinnamon bark simple syrup

11.

MUDDY WATERS

monkey shoulder scotch | tawny porto | black walnut bitters

13.

BARREL AGED COCKTAIL

blended and aged in-house | see server for details

12.

WINE LIST

RED

*House Wines by the Glass 8
Cabernet Sauvignon & Merlot*

LES HAUTS DE LAGARDE/RED BLEND(Vegan) France '13..	9/34
TRUE MYTH / CABERNET SOUVIGNON Paso Robles '13.....	10/38
TRUCHARD / SYRAH California '13.....	9/34
NIETO SENETINER / MALBEC Argentina '13.....	10/38
BOGLE / OLD VINE ZINFANDEL California '13.....	9/34
DELOACH / PINOT NOIR California '14.....	10/38
JEAN-LUC COLOMBO / COTES DU RHONE France '13.....	10/38
PAULO LAUREANO / RED BLEND Portugal '12.....	9/34

WHITE

*House Wines by the Glass 8
Chardonnay, Pinot Grigio, & White Zinfandel*

LES HAUTS DE LAGARDE / WHITE BLEND(Vegan) France '13..	9/34
VINHO VERDE Portugal '14.....	9/34
SA PRUM / RIESLING Germany '14.....	9/34
PEIRANO ESTATE / CHARDONNAY California '13.....	10/38
GIESON / SAUVIGNON BLANC New Zealand '14.....	9/34
ADELSHEIM/PINOT GRIS Willamette Valley '14.....	9/34

SPARKLING

MARQUIS DE LA TOUR / BRUT France NV.....	9/34
JUVE Y CAMPS / BRUT Spain NV.....	40