



STATESIDE

WHISKEY • WINE • SMALL PLATES

MEATS

- Rabbit Rillettes • \$10
grape preserves
- Duck & Pork
Terrine • \$10
house made mustard
- Chicken Liver &
Foie Gras Mousse • \$11
rhubarb gelée

Extra Bread • \$1

PICKLES

- Asparagus &
Golden Beets • \$4
orange, horseradish, & fennel seed
- Cucumbers &
Onions • \$4
sesame, lemon, & garlic
- Carrots • \$4
ginger & cumin
- Cauliflower & Raisin • \$4
turmeric, coriander, & scallion
- (Pickle Plate: \$14 for all 4)

CHEESES

- Rogue Crater
Lake Blue • \$5
(Central Point, OR)
spiced honey
- Meadow Creek
Mountaineer • \$5
(Galax, VA)
blueberry-fig mustard
- Harbison • \$5
(Jasper Hill, VT)
almond puree
- (Cheese Plate: \$13 for all 3)

SMALL PLATES

- Oysters on the Halfshell • M/P
kumquat-black pepper mignonette
- Steak Tartare • \$11
quail egg, hazelnuts, truffled vinaigrette
- Spring Pea Soup • \$10
lump crab salad, mint, yogurt
- Chilled Lobster & Bibb Lettuce Salad • \$9
fennel, asparagus, green goddess
- Smoked Mackerel Croquettes • \$10
horseradish aioli, cucumber salad, dill
- White Asparagus Flan • \$8
fresh hearts of palm, radish, sesame seeds
- Whipped House Made Goat Cheese • \$9
farm greens, pancetta, citrus vinaigrette
- Crispy Cauliflower • \$8
pine nuts, capers, mint
- Charred Broccolini • \$7
house cured bacon, chili flake, citrus breadcrumbs
- Fish of the Day • M/P
mussels, fennel, tomato-lobster broth
- Bone Marrow & Truffle Sausage • \$13
brussels puree, sunchoke pickle, parsley oil
- Grilled Marvesta Shrimp • \$12
preserved lemon, chili oil, baby arugula
- Crispy Maple Glazed Pork Belly • \$12
fried nora mills grits, pickled apples, cider jus
- Day Boat Scallops • \$14
favas, citrus, pickled chorizo vinaigrette

LARGE PLATES

- Steamed Manila Clams • \$16
house made andouille sausage, duck fat potatoes, beer broth
- Free Range Chicken Breast • \$17
grilled romaine, artichokes, anchovy dressing
- Pineland Farms Top Sirloin • \$23
three time potatoes, grilled green onions, ramp ranch dressing

Consuming raw or under cooked food may increase your chances of food borne illness
Please inform your server of any food allergies

1536 East Passyunk Avenue • 215.551.2500 • StatesidePhilly.com • Follow us on Twitter @statesidephilly

Executive Chef: George Sabatino