



STATESIDE

WHISKEY • WINE • SMALL PLATES

Oysters on the Halfshell • \$17/\$30
Daily Mignonette

Artisinal Cheeses • \$14
Chef's Selection with Accoutrements

Paté of the Day • M/P
Rotating House Mustards & Jams

STARTERS

Scallop Crudo • \$10
Blood Orange, Trout Roe, Elderflower

Chilled Asparagus Soup • \$9
Charred Scallion, Crab Terrine, Lemon

Venison Tartare • \$12
Crispy Salsify, Walnut Cured Egg Yolk,
Grape Mustard

Bibb Lettuce & Goat Cheese Salad • \$8
Humboldt Fog, Candied Walnuts,
Applejack Brandy Vinaigrette

Seared Foie Gras • \$15
Whiskey French Toast, Grilled Grapes,
Ice Wine Vinegar

Cauliflower • \$8
Smoked Miso, Marcona Almonds,
Golden Raisin Puree

ENTREES

Brown Butter Tagliatelle • \$15
Black Trumpet Mushrooms, Fresh Pasta, Parsnips

Magret Duck • \$18
Cider Brine Breast, Smoked & Pickled Apple, Pistachios

Rabbit Risotto • \$16
Confit Rabbit, Broccolini, Black Garlic

Crispy Pork Belly • \$14
Smoked Beer Mustard, Apricot, Swiss Chard

Veal & Sweetbreads • \$24
Veal Loin, Oatmeal Crusted Sweetbreads, Oyster Mushrooms

Stateside Stew • \$30
Rotating House Made Sausage, Fresh Fish & Shellfish, Vegetables

————— \$15 per person food minimum during dinner service —————

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: Elijah Milligan