

Barfare

OLIVES

smoked blue cheese ~ thyme ~ walnut oil

5

EGGS

red beet deviled eggs

5

ROOT CHIPS

smoked onion dip

4

BAR NUTS

4

Pickles

ASPARAGUS

hen of the wood mushrooms

11

SARDINES

olives ~ pine nuts ~ red pepper

9

~ served over sourdough toasts ~

Snacks

PIEROGIES

potato ~ onion ~ truffle

9

POTATO PANCAKE

apple marmalade ~ horseradish cream ~ salmon

12

HAMBURGER

lettuce ~ tomato ~ onion

8

RAW OYSTERS

cocktail sauce ~ lemon

~ market price ~

Soup & Salad

SALSIFY CREAM

caviar ~ oysters ~ chives

11

GREEN SALAD

market greens ~ radish ~ meyer lemon ranch

7

DUCK SALAD

frisée ~ egg ~ foie gras vinaigrette

12

Meat & Seafood

SCALLOPS

peas & carrots ~ corn cake

21

PORK BELLY

apple ~ ham broth ~ dumplings

17

SHAD

ham ~ country beans ~ cockles

20

DUCK BREAST

carrots ~ sauerkraut ~ caraway crumbs

18

SIRLOIN

green beans ~ almonds ~ golden raisins ~ demi-glacé

32

Vegetables

GREENS

7

MUSHROOMS

9

Supper

seasonally inspired multi-course menu

~ cold spring ~

the season has started with a cold first step, and flavors

and textures of winter still linger, some greens are

starting to come up and root vegetables have

benefited from this weather

~ market price ~

Dessert

SHOOFLY PIE

molasses ~ fig ~ sweet cream

8

DOUGHNUTS

cherry marmalade ~ chocolate sauce

8

ICE CREAM

seasonal offerings

8

consumers are advised that eating raw or undercooked food
may increase the risk of foodborne illness

Wine

glass

WHITE

Alverdi Pinot Grigio (Molise, Italy) 10/40
Villa Mottura Locorotondo (Puglia, Italy) 10/40

RED

Roncier Rouge (Burgundy, France) 12/45
Franco-Espanoles Royal (Rioja, Spain) 10/40

SPARKLING

Comte de Bucques (France) 10/40

bottle

WHITE

Domodimonti LiCoste Pecorino 2011 (Marche, Italy) 65
Merryvale Chardonnay 2006 (Napa Valley, California) 80

RED

Barone Ricasoli Chianti Classico Riserva 2008 (Tuscany, Italy) 65
Sharp's Hill Cabernet Sauvignon 2009 (Paso Robles, California) 80

SPARKLING

Thierry Triolet Brut NV Champagne 100

Cocktails

TWO MOONS 15

bluecoat gin, white vermouth, breckenridge bitters, lemon twist

CONSIDERING CAP 13

bourbon, orange, lime-coriander syrup

LIBERAL ARTS DEGREE 13

rye whiskey, sweet vermouth, amaro meletti, absinthe, lemon twist

PRINCE EUGENE 12

laird's, lemon, orange, green tea, angostura bitters, egg white

FLUSH'D 12

vodka, lemon, cucumber-watermelon syrup, psychaud's bitters

FUZZLED 12

white rum, lime, demerara, rhubarb-thyme shrub, club soda

WITCH'S SABBATH 15

rum, lime, demerara, amaro avertana, habaÑero tincture

GIN JAWN 12

london dry gin, tincture of fine herbs, lemon, cane sugar

Draft Beer

PILSNER URQUELL 5

Bottled Beer

WEIHENSTEPHANER HEFEWEISSBIER 6

HARVIESTOUN BITTER & TWISTED 14

CARNEGIE PORTER 8

NORTH COAST OLD RASPUTIN 6

NORTH COAST OLD STOCK 8

2 BROTHERS OUTLAW IPA 6

VANERGHINSTE OUDE BRUIN 10

WESTMALLE DUBBEL 11



Society Hill Society is the resurrection of a corner tavern that has been serving Philadelphia's oldest neighborhood for over 200 years.

Inspired by the Federalist Era architecture of the surrounding neighborhood and the tavern traditions of Philadelphia (where the American tavern was first born), Society Hill Society is a place where you can "hang your hat at night", where the twin arts of fine food and fine drink facilitate the art of great conversation.