

SOUPS

Butternut Squash vanilla-brown butter poached lobster and crispy salsify	9
Korean "Hot Pot" sweet chili glazed monk fish and crayfish tails	10
Lobster Bisque duck confit ravioli and parsnips	13

SALADS

House Cured Citrus Smoked Salmon Salad watercress, charred tomatoes and bourbon barrel aged organic maple syrup	11
Beets, Endive and Frisée house made duck prosciutto, poached egg and cranberry vinaigrette	12
Yellow Fin Tuna "Caesar" Salad fingerling potatoes, white anchovies, haricot vert and candied grape tomatoes	13

SMALL PLATES

COLD

Petite Salad little gems greens, preserved tiny vegetables, sherry and local honey vinaigrette	7
Yellow Fin Tuna Tostadas marinated red onions, avocado and lime cream	9
Turbot Tiradito candy striped beets, hearts of palm and shaved fennel	10

House Cured and Smoked Salmon capers, onions, eggs and yuzu cream	12
Ginger Marinated Yellow Fin Tuna shallots, scallions, avocado, sesame oil and potatoes	13
Six Oysters on the Half Shell organic soy, shallot and jalapeno vinaigrette	18

HOT

Petite Poblano Pepper en Nogada pork, beef, pomegranate and cold walnut emulsion	7
Seared Mini Scallops soy caramelized pearl onions and warm wasabi potato purée	7
Serrano Ham saffron, san marzano tomatoes, sourdough bread and manchego cheese	8
Charred Octopus garlic and lemon marinated artichokes and olive oil	9
Maine Lobster Tacos black bean purée, roasted pineapple and guajillo sauce	12

Bacalao Cake saffron-tomato-garlic sauce	8
South American Shrimp garlic, lime, romesco sauce and angel hair pasta	9
Potato and Sage Gnocchi truffles and parmigiano reggiano	14/20
Duck Sausage Cassoulet smoked bacon, white beans and miatake mushrooms	14
Lobster Pot Pie maine lobster, rutabaga, parsnips and puff pastry	16

LARGE PLATES (perfect for sharing)

Chilled Shellfish Platter stone crab claws, alaskan king crab legs, oysters, and poached shrimp with chipotle aioli, salsa verde, sesame mignonette	Market Price
Lemon Scented Hummus herb and garlic naan bread	10

Artisanal Cheese Board nuts and fruit bread	3 for 12 / 6 for 18
Roasted Vegetables baba ghanoush, tabouli, with grilled artisan country bread	16

ENTREES

Vegetable Lasagna portobello mushrooms, zucchini, yellow squash, red bell peppers, hazelnuts, cracked wheat salad, aged balsamic and brown butter	16
Oven Roasted Amish Chicken spicy oven roasted tomatoes and creamy beet pasta	19
Pan Seared Halibut white sweet potatoes, roasted corn and truffle vinaigrette	23
Black Cod in Porchetta creamy polenta, leek confit and caramelized fennel	22
Alaskan Wild Salmon spicy napa cabbage, ginger tapenade and duck fat fingerling fries	25

Black Striped Bass caramelized eggplant and petite root vegetables	24
Yellow Fin Tuna and Ginger Braised Short Ribs root vegetables and korean barbeque sauce	26
Roasted Squab port wine braised cabbage, crispy noodles, caramelized endive, and chanterelle mushrooms	35
Local Lamb Rack and Loin white beans, chorizo, mint and spicy tomato jam	33
NY Strip pressed purple peruvian potatoes, burgundy carrots and blue cheese gratin	30

Executive Chef Guillermo Tellez

Chef Tellez Supports Monterey Bay Seafood Watch through River & Glen in Warminster Pennsylvania

Private Dining & Special Events - Book your holiday party or special events on the Square in Philadelphia's newest restaurant. For more information, give us a call at 215.563.5008.

18% Gratuity on Parties of Six or More

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.