

STARTERS

- gem lettuce & herb salad, lemon vinaigrette 11.
- wild mushroom soup 10.
walnut milk, coco nib
- charcuterie plate 16.
purple mustard, jam, pickles
- bowl of canadian mussels 18.
thai curry, fesh lime, chili thread
- yogurt with house granola & fruit 7.
- anson mills stone cut oatmeal 6.
caramelized brown sugar
- house specialty breads 12.

SIDES

- blue grits 6.
- bacon 7.
- roasted vegetables 7.

BRUNCH COCKTAILS

- classic bloody mary 10.
stoli jalepeno, classic house made bloody mix
- golden wallbanger 11.
harvey with a grand marnier float
- royal hawaiian 9.
gordon's gin, lemon, velvet falernum, pineapple
- mimosa 9.
cristalino cava & orange juice
- the RT belini 11.
fresh peach purée & jeio rose prosecco
- beermosa 6.
stouts pils with a splash of orange juice
- tavern lemonade 8.
house made lemonade, don q rum, fresh mint

- rt burger** 15.
la frieda dry aged blend, yard's esa roll, ed's special sauce, sharp provolone, watercress
- lamb burger** 17.
pugliese roll, feta, house pickles, tzatziki

MAIN COURSE

- heritage turkey schnitzel 15.
grain mustard fingerlings, red eye gravy
- buckwheat pancakes 10.
vermont maple syrup, chantilly
 - with fresh berries +5.
 - with pan seared foie gras +25.
- baby romaine "caesar" salad 12.
lemon, elephant garlic
 - with arctic +12.
 - with amish chicken +9.
- hanger steak & eggs 28.
tavern fries
- smoked salmon 16.
traditional garnish, egg, hallah
- braised pork belly 21.
poached egg, beluga lentil, maderia
- spinach omelette 14.
fresh goat cheese, roasted mushroom, preserved lemon
- roasted scallop salad 22.
fennel, arugula and grapefruit

BRUNCH MENU

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