

THE CAMBRIDGE

SOUTH STREET • PHILADELPHIA

TO START...

LOADED CORN FLAUTAS

Chorizo, Corn, Potato, Onion and Cheddar Filled Corn Tortillas, Shaved Romaine, Black Bean Salad, Spicy Roja \$9

STUFFED ANAHEIM PEPPERS

Roasted Anaheims stuffed with Cheddar, Smoked Gouda, Cream Cheese. Pico de Gallo, Queso Fresco, Spicy Roja \$8 (v)

FRENCH ONION SOUP

Veal Stock, Sweet Onion, Thyme, Garlic, Red Wine, Sherry French Baguette, Gruyere \$7

BURRATA BAGUETTE

Oven Dried Tomato, Burrata, White Anchovies, Balsamic, Maldon Salt, French Baguette \$8

SHORT RIB MAC AND CHEESE

Gruyere, Cheddar, Braised Short Rib, Herbed Bread Crumbs \$9

CHARRED OCTOPUS

Spanish Octopus, Braised in Lemon, Arugula, Cannellini Beans, Charred Tomato, Red Onion \$13

BUFFALO BRINED WINGS

Whole Jumbo Wings, Buffalo Brined, Shaved Celery and Carrot Slaw, Blue Cheese \$10

PIEROGIES

Homemade and hand rolled pierogies filled with a base of caramelized onion and potato. Ask your server about the added filling. It does rotate! \$10

PUB RINGS

Beer Battered Vidalia Onions, Roasted Garlic and Malt Vinegar Aioli \$8 (v)

LAYERED NACHOS

House Fried Corn Tortilla Chips, Vegan Chili, Kidney Beans, Cheddar, Fontina, Sharp Provolone, House Guacamole, Pico de Gallo, Pickled Jalapeño \$12 (v)

CHEESE BOARD

Noord Hollander Aged Gouda, St. Nectaire Laitier Auver, Mycella Traditional Blue, Ewephoria Sheep Gouda, Beet Mustard, Poached Pears, Nut Brittle, Homemade Brined Olives \$17 (v)



SALADS

EL TORO

Romaine, Avocado, Red Onion, Queso Fresco, Black Bean Salsa, Pico de Gallo, Sour Cream, Pickled Jalapeño, House Guacamole, Chili Lime Vinaigrette, Fried Flour Tortilla Bowl \$12 (v)

PANZANELLA

Arugula, Frisée, Tomato, Cucumber, Red Onion, Garlic, Crusty Bread, Shaved Parmigiano Reggiano, Champagne Vinaigrette \$10 (v)

GRILLED PEACH AND PECAN

Frisée, Rosemary Grilled Peaches, Candied Pecans, Herbed Goat Cheese, Sherry Shallot Vinaigrette \$11 (v)