



A NEIGHBORHOOD BRASSERIE

STARTERS

Wings

spicy piquante sauce 11

Pickled Pork Belly Dumplings

cabbage, shallots, ginger, pickled daikon, sprouts, enoki mushrooms 9

Mixed Vegetables Grilled or Fried

Chef's selection of fresh and cured veggies with dipping sauce 5

Cured Salmon

capers, onion, herbed goat cheese, house pickles and toast points 10

Potted Terrine of Wild Boar

pickled vegetable, onion, pistachios, toast points and fruit sauce 11

Vegetable Dumplings

cabbage, shallots, ginger, enoki mushrooms, pickled daikon, sprouts 8

Braised Veal Cheeks

served over Israeli couscous
Starter 9 Entree 14

Grilled Diver Scallops

over risotto cakes with a white wine beurre blanc
Starter 11 Entree 16

Charcuterie and Cheese Plate

assorted cheeses, meats, toast points, horseradish, pickled vegetables 12

SANDWICHES

Brisket

smoked brisket with greens, fresh horseradish sauce, provolone. 10

Fish Taco

beer battered fish with cilantro, lime, pickled red onion and spicy remoulade 12

Oyster Muffaletta

battered, deep fried oysters, olive tapenade, lettuce, tomato, onion 9

Merguez Sausage

house made lamb sausage, mint/dill yogurt sauce 10

Grilled Cheese

gruyere, mozzarella, tomato, tasso ham 9

SOUP & SALAD

French Onion

beef broth, caramelized onion, crostini, gruyere 6

Soup of the Day

ask your server about our chef's current offering 6

Steak Salad

grilled ribeye, tomatoes, red onion, crumbled blue cheese, balsamic vinaigrette 12

Frisee Salad

frisee greens, lardons, vinaigrette and a fried egg 11

Duck Salad

baby arugula, shaved romano, grilled duck breast, house vinaigrette 15

House Salad

baby greens, heirloom tomatoes, red onion, goat cheese, balsamic vinaigrette
Sm 5 Lg 8

House Caesar Salad

romaine, house made dressing, croutons and parmesan
Sm 5 Lg 8

add grilled chicken 3

BURGERS

choice of ground beef, grilled chicken or vegetable burger

Goat Hollow

pickled pork belly and provolone 9

Carpenter

drunken mushrooms and gruyere 8

Mt. Pleasant

blue cheese, caramelized onions 8

Emlen

bacon and cheddar 9

Wissahickon

duck liver pate and truffled cheese 12

add hand cut fries and dipping sauce 2

MOULES ET FRITES

One Pound 10 Two Pounds 19

Goat Hollow

caramelized onion, house cured tasso, wit beer

Lincoln Drive

leeks, white wine, chile de arbol

Sedgwick

tomatoes, herbs, red wine

Durham

tomatoes, basil, mozzarella, white wine

Nippon

cured salmon, cheese curds, parsley, sake

ENTREES

Beef Carbonnade

stewed beef, sweet onion, sour ale, roasted potatoes 15

Rarebit

cauliflower, celery root, cheddar sauce, fine herbs, over toast, side rice 9

Ratatouille

eggplant, squash, onions, fresh tomato sauce, shaved romano, breadcrumbs, side cous cous 12

Herb Fried Chicken

house battered half chicken with herb seasoning 14

Poutine

cheese curds, shredded brisket, house made gravy 14

Striped Bass en Papillote

vegetables, rice, wit beer 18

Orecchiette Bolognese

a meaty blend of beef and pork, over orecchiette pasta 14

Cold Smoked Cowboy Ribeye

16 oz bone in grilled, potatoes au gratin, greens, veal demi-glace 24

Sides

greens, fries, potatoes au gratin, brussel sprouts, drunken mushrooms, roasted potatoes, rice, bread 3

* - Gluten Free Item. Gluten free bread and rolls available upon request. Alert your server if you have special dietary requirements.
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.



A NEIGHBORHOOD BRASSERIE

COCKTAILS

Floral Ricky

blanco tequila, st germain, lime juice, cherries, club soda, served in a tall glass

Clover Club

gin, lemon juice, house made grenadine, egg white, served up

Scofflaw

rye whiskey, dry vermouth, lemon juice, grenadine, served on the rocks

Goat's Tail

bourbon, lime juice, allspice syrup, whiskey barrel aged bitters, served on the rocks

Grape Gatsby

gin, concord grape juice, lemon juice, lime syrup, served up

Winter Warmer

bourbon, cinnamon ginger-birch syrup, rocks, cocktail cherry, served on the rocks

Lincoln Drive Liberator

vodka, melon liqueur, mango juice, lime juice, served on the rocks

Mt Airy Mist

Bluecoat gin, lime juice, dry vermouth, house made grenadine, ginger-ale, served in a tall glass

Got Goat Gimlet

vodka, house made lime cordial, served up

Mt Pleasant Manhattan

rye, antica vermouth, whiskey barrel aged bitters, cocktail cherry, served on the rocks

Rosemary Paloma

blanco tequila, grapefruit & lime juice, rosemary syrup, club soda, served in a tall glass

Duncannon Dr Rose

applejack, lemon juice, house made lime cordial, lemon twist, served up

Germantown Juice

raspberry, orange, lemon, pear, and vanilla vodkas, orange liqueur, lime juice, served in a tall glass

DRAFT BEER

Sunner Kolsch

Grassy, clean malt, quaffable, "beery"
BER 5.4%

Great Lakes Edmund Fitzgerald

Porter, coffee, chocolate OH 5.8%

Twin Lakes Greenville Pale Ale

Biscuits, caramel, grass DE 5.5%

Sly Fox O'Reilly's Stout

Irish dry stout, rich, coffee, chocolate, creamy PA 3.6%

Jack's Helen's Blend Cider

Semi-dry red cider, crisp PA 5%

Chimay Tripel (white)

Belgian wheat tripel, estery, raw honey, grainy malt, BEL 8%

Palm Belgian Amber

Caramel, malty, noble hop, BEL 5.4%

Jever Pilsener

Pilsener, grainy, crisp GER 4.9%

Flying Dog Old Scratch Lager

Caramel, citrus, wood MD 5.5%

Paulaner Hefeweizen

Lemon, clove, banana GER 5%

Yards IPA

Orange zest, caramel, mango, peach, hoppy PA 7%

Lagunitus IPA

Piney, grapefruit, hoppy CA 6.2%

Harpoon Winter Warmer

Season "ale", cinnamon, nutmeg, bread
MA 5.9%

Russian River Blind Pig

IPA, pine, orange, rosemary CA 6.1%

Houblon Chouffe

Belgian IPA tripel, herbal, honey, biscuit, grass BEL 9%

Manayunk Brewery McYunk's

Scottish 60 shilling session ale, earthy, caramel, dry PA 5.5%

Bell's Two Hearted Ale

IPA, yeasty, floral, citrus MI 7%

Ommegang Hennepin

Saison, dry, lemon, herbaceous honey, white pepper NY 7.7%

Dogfish Head Indian Brown Ale

American brown ale, smooth, nutty, roasty DE 7.2%

Rodenbach Grand Cru

Flanders Red Ale, dry, tart, funky, honey, sour cherry BEL 6%

CASK BEER

Sly Fox Chester County Bitter

English bitter, toffee, citrus, PA
4.5%

Yards ESA

ESB, earthy, balanced, PA 6.3%

BOTTLED BEER

Oskar Blues Old Chub

Monks Flemish Red

Petrus Aged Pale

New Planet Off Grid (Gluten Free)

Samual Smith's Organic Lager

Sly Fox Rt. 113 IPA

Blue Point Toasted Lager

Gaffel Kolsch

Magners Cider

New Castle Brown Ale

Great Lakes Eliot Ness Amber Lager

Weyerbacher Merry Monks

Weyerbacher Blithering Idiot

Great Lakes Dortmund Gold

Chimay Grand Reserve (Blue)

Stone Levitation Ale

Paulaner Munich Lager

Triple Karmeliet

Allagash Black

Dogfish Head 90 Minute IPA

Lagunitas Dogtown Ale

Heinekin

Corona

Yuengling Lager

Amstel Light

Coors Light

Lindemans Peche

Lindemans Framboise

Flying Dog Raging Bitch

WINE

Chardonnay, Souvrain, CA 33/7.5

Sauv Blanc, Clifford Bay, NZ 33/7.5

Riesling, Rudi Weist, DE 36/8

Dry Riesling, Robert Oatley, AU 36/8

Trebbiano, Masciarelli, IT 36/8

Rioja Blanco, Ostatu, ES 36/8

Pinot Noir, Seaglass, CA 30/7

Merlot, Velvet Devil, WA 33/7.5

Malbec, Altosur, AR 33/7.5

Zinfandel, Gravity Hills, CA 36/8

Cabernet Sauv, Tomero, AR 42/9.5

Douro Red, Flor Do Crasto, PT 36/8

Blend, Rutherford Ranch, CA 45/10

Salice Salentino, Cantele, IT 33/7.5

Cava, Segura Viudas, ES 24/6

French Dessert White 10

Port, Quintas Do Noval, LBV 10