
PERCY STREET *Philadelphia, PA*

*** APPETIZERS ***

Deviled Eggs sweet smoked paprika	4
Poached Shrimp spicy pickled vegetables, beer vinegar, saltines	8
Turkey Tails smoked and grilled	7
Skillet Cornbread cheddar, jalapeños, honey butter	6
Percy Chopped Salad black beans, sharp cheddar, buttermilk dressing	6
Macaroni and Cheese cabot extra sharp cheddar, garlic crumbs	7
Vegan Chili seitan, black beans, bell peppers	7
Country Ham green tomato preserves, drop biscuits	9
Pork Belly potato bread, cured egg yolk, maple syrup	8
BBQ Fries chopped brisket, cheddar sauce	7
Lamb Ribs braised sauerkraut and apples	9
Avocado Salad fresh lime, cilantro	6

*** MEATS ***

Smoked Brisket Creekstone Farms Angus beef, onion jam, grilled potato bread	13
Spare Ribs rootbeer-chipotle glaze, pickled watermelon rind	13
Barbecue Chicken free range Amish chicken, cumin, smoked cinnamon	13
Chopped Brisket Sandwich bread-and-butter pickles, sliced onion	10
Sliced Brisket Sandwich sharp cheddar, horseradish sauce, pickled green tomatoes	12
Pulled Pork Sandwich red cabbage-apple-sesame slaw	10
Pork Belly Sandwich spicy pickled carrots, cilantro, barbecue sauce	11
Percy Burger charcoal-grilled, house-ground brisket, pickles, onions, American or Cheddar	11
Brisket Cobb spinach, avocado, egg, cheddar, black beans, cilantro-lime vinaigrette	12
BBQ Chicken Salad romaine, pears, pecans, cranberries, onion, buttermilk dressing	12

--- The Lockhart \$18 per person* --- --- The Combo \$21 per person* ---
brisket, ribs & chicken choose 1 appetizer,
all of our sides 1 meat & 1 side

*(*for the entire table)*

*** SIDES ***

Pinto Beans brisket burnt ends	4
German Potato Salad warm bacon vinaigrette	4
Collard Greens smoked ham hocks	4
Housemade Sauerkraut allspice, clove	3
Coleslaw red cabbage, sesame, apples	3

--- Side Sampler \$12 ---

*** DESSERTS ***

Pecan Pie	7
Chocolate Mud Pie	7
Key Lime Pie	6
Yards Root Beer Float	5

- add Root or Rittenhouse Rye \$10
- sub Ten Fidy or 3 Beans \$10.50

Chef/Owner Erin O'Shea
March 2013