

TROLLEY CAR CAFE

JOIN US FOR DINNER!

STARTING WEDNESDAY, MAY 8th

MENU SUBJECT TO CHANGE.

SMALL PLATES



HUMMUS PLATE

GARLIC HUMMUS SERVED WITH TOASTED PITA, KALAMATA OLIVES, CUCUMBERS, FETA CHEESE, ROASTED RED PEPPERS AND AN ARTICHOKE TAPENADE

CITRUS SALAD

ARUGULA, FETA CHEESE AND SHALLOTS, TOPPED WITH GRAPEFRUIT AND ORANGE SEGMENTS AND DRIZZLED WITH A CITRUS HONEY BASIL VINAIGRETTE

WARM BABY SPINACH SALAD

WALNUTS, BREADED GOAT CHEESE, POACHED EGG AND WARM BACON DRESSING SERVED ON A BED OF SPINACH

ROASTED BRUSSEL SPROUTS

SPROUTS ROASTED WITH GOLDEN RAISINS IN A SOY APPLE CIDER SAUCE AND SPRINKLED WITH TOASTED SESAME SEEDS

ZUCCHINI LATKES

SHREDDED ZUCCHINI PANCAKE TOPPED WITH ROASTED RED PEPPER JAM, SOUR CREAM, SMOKED NOVA AND SCALLION SHAVINGS

CHILI MAC AND CHEESE

HOMEMADE CREAMY CHEDDAR MAC AND CHEESE TOPPED WITH OUR AWARD WINNING CHORIZO CHILI

BRAISED SHORT RIB

SHORT RIB PREPARED IN A RICH TOMATO SAUCE, SERVED OVER GARLIC RISOTTO AND FINISHED WITH PARMESAN CHEESE



FEEL FREE TO BYOB!

ENTREES



CAFE BURGER

FRESH GROUND SHORT RIB AND BRISKET BURGER, TOPPED WITH MIXED GREENS, CRISPY SHALLOTS, ARUGULA, TOMATOES, DILL HORSE RADISH CHEESE, AND A SMOKY TOMATO AIOLI SAUCE

CAFÉ FISH TACOS (3)

BAKED PANKO TILAPIA ON WARM FLOUR TORTILLAS, LAYERED WITH NAPA CABBAGE, TOMATOES, CHEDDAR CHEESE, PINEAPPLE MANGO SALSA DRIZZLED WITH A CHIPOTLE CREAM SAUCE AND SERVED WITH A SIDE OF GUACAMOLE

PULLED PORK FLATBREAD

PULLED PORK ATOP WARM FLATBREAD AND DRIZZLED WITH A FIG BBQ SAUCE, CARAMELIZED ONIONS, MOZZARELLA, CHIVES AND PICKLED APPLES

SUNDRIED TOMATO PESTO FETTUCCINE

SUNDRIED TOMATOES, ZUCCHINI, SQUASH, RED PEPPERS, RED ONIONS, FRESH PARMESAN AND BASIL, SERVED ON A BED OF FETTUCCINE NOODLES

GRILLED SALMON

SALMON TOPPED WITH A DILL CREAM SAUCE, SERVED WITH TRI-COLOR LENTIL SALAD AND VEGETABLE DU JOUR

PORTOBELLO AND POLENTA

CREAMY PARMESAN POLENTA TOPPED WITH A JUICY PORTOBELLO MUSHROOM AND FINISHED WITH RADICCHIO SALAD

LAVENDER CHICKEN

GRILLED CHICKEN BREAST SERVED OVER POLENTA CAKES, TOPPED WITH A LAVENDER HONEY BALSAMIC SAUCE AND SPRINKLED WITH TOASTED SUNFLOWER SEEDS, AND ASPARAGUS

LOLLIPOP LAMB CHOPS

LAMB COVERED IN A LIGHT MINT AND FETA YOGURT SAUCE AND SERVED WITH VEGETABLE COUS COUS

TROLLEY CAR CAFE

EAST FALLS

3269 S. FERRY ROAD
PHILADELPHIA, PA 19129
267-385-6703



BREAKFAST * LUNCH * DINNER
AWARD-WINNING KITCHEN GARDEN
PICTURESQUE PATIO
ECO-FRIENDLY
DOGGIE MENU
KID-FRIENDLY
BIKE RENTAL
CATERING
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