

215.375.7744

www.lapegbrasserie.com

140 N Columbus Blvd  
Philadelphia, PA 19106

# la peg.

@ fringearts

Peter Woolsey  
Executive Chef / Proprietor

Nicholas Bazik  
Chef de Cuisine

Michael Slavin  
General Manager

## SOUPS / SALADS

onion soup gratinée classic french onion soup, croutons, comté cheese	8
pho consommé reinterpreted steak and vietnamese noodle soup, oxtail ravioli, traditional garnish	10
house mesclun salad soft and bitter lettuces, tahini, lemon vinaigrette	7
grated carrot walnut vinaigrette, walnuts	3
beets orange vinaigrette, yogurt	3
potatoes piedmontaise ham, cornichon, mayonnaise	3
tomatoes sherry vinaigrette	3
lentils mustard vinaigrette, mirepoix	3
mushrooms à la grecque white wine lemon braised mushrooms	3

## SEAFOOD

mussels mariniere blue bay mussels, cream leek cloud, baguette	11
seared scallops gem lettuce, lemon, chicken jus	12
pan roasted striped bass tomatoes, olives, basil, capers, tomato water, new potatoes, cherry tomatoes	14
idaho trout potatoes, favas, chanterelles, smoked olive oil, chartruese sauce	12

## VEGETARIAN

seasonal vegetables poached, seared, braised, pureed, etc... ask your server	8
macaroni gratin too fancy to call it mac'n'cheese	8
potato rosti potato cake with shallot, fresh tomato sauce, parmesan	7

## DESSERT

paris-brest cream puff, hazelnut cream	7
apple tart the classic	7
chocolate mousse cake rich chocolate cake, red fruit, vanilla sauce	7
crème brûlée lemon grass and ginger infused cream	7
café gourmand espresso, petits fours	9

We cater parties from 10 people to 250.  
Inquire with your server or call 215.375.7744

## TARTARES

beef tartare mustard vinaigrette, scallion, cornichons, lemon, chorizo, egg yolk, grilled bread	11
tuna tartare sustainable tuna, soy, walnut oil, cilantro, pickled ginger, yellow pepper, salt and pepper tuile	14

### \$30 MENU

onion soup gratinée  
or  
trio of salads  
(choose three from the salad menu)

—

roasted half chicken and fries  
or  
salmon with lentils and horseradish

—

chocolate cake  
or  
la peg sundae

## LARGE PLATES

steak frites butter basted ny strip, pan sauce, grilled zucchini, fries	27
choucroute garnie sauerkraut, pork shoulder confit, slab bacon, bratwurst, black pudding, potatoes, mustard	25
salmon lentils, seasonal vegetables, horseradish cream	24
roasted 1/2 chicken lancaster raise, brined, spinach, brown butter mashed potatoes, jus	22

## SIDES

fries	3
slow cooked green beans	4
spinach with shallots	4
brown butter mashed potatoes	4
glazed carrots	4

## ICE CREAMS

tropical sundae mango and passion fruit sorbet, sweet coconut milk, fresh pineapple, kiwi	7
la peg sundae bourbon vanilla bean, raspberry sauce, chocolate shavings, cookie crumble, chantilly cream	7
three scoops daily selection of house made ice creams and sorbets	6

## RAW BAR

oyster trio three cold water oysters, smoked cream, blood orange and pickled carrots, sriracha and lemon	8
by the piece:	
oysters daily selection	3
shrimp	2
clams	2
crab salad 1.5 oz. crab meat, avocado, mango, cayenne, tarragon mayonnaise	7
lobster salad 1.5 oz. lobster meat, chive, lemon, mayonnaise	8
saucers: mignonette, ponzu, tabasco, lemon, cocktail, herb puree	

## MEAT

bone marrow oven roasted bone marrow, sauce grabish, scrambled eggs, toast, grey sea salt	12
lamb shoulder slow braised, bacon and cheese panade, braise reduction	12
snails 6 burgundy snails, garlic herb butter	9
foie gras torchon, pickled raisin butter, candied walnuts, frisée, brioche	13
rabbit white wine lemon braised, confit tomatoes, hand made tagliatelle	11
pork terrine onion marmalade, pickled carrots, mustard, toast	9

## SANDWICHES

fringe burger brioche bun, bacon and caramelized onion marmalade, red wine reduction, pickles, smear of delicie de bourgogne, corn shoots .... or your way	9
pan bagnat a niçoise salad on bread, tuna confit, peppers, radish, tomatoes, egg, olive oil, vinegar, garlic	8
the parisian baguette, french ham, butter, cornichons	7

## CHEESE

cloth wrapped cheddar cow's milk, apple compote	5
delicie de bourgogne triple cream cow, sweet cassis	5
boucheron aged goat, orange marmalade	5
roquefort sheep's milk blue, honey	5
epoisse washed rind cow's milk, poached pear	5

consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food born illness.