

WINE BY THE GLASS

gruet, brut,
NV, NM 16

malooof, where ya pjs at,
orange pinot gris, 2023, OR
draft 16

two shepherds,
vermentino, 2023, CA 16

bloomer creek,
chardonnay blend, 2023, NY 18

COCKTAILS 15

summer school president
mezcal, aperitivo, pineapple,
passion fruit, lemon, soda

sorcerer's discipline
tequila, black lime, suze,
green chili, yuzu

dirty gardener
gin, pickled vegetable
brine, gentian

BEER + CIDER 9

von trapp
helles lager, *draft*, vt 4.9%

love city brewing
unity ipa, *draft*, pa 5.5%

new trail brewing
hazy IPA, *draft*, pa 7%

ZERO PROOF

ted seger 8
regal brew, pilsner, *can* 0%

sneaking suspicion 13
cut above mezcal,
pentire seaward, black lime

mural city cellars,
chambourcin rosé, 2023, PA *draft* 15

stafford hills,
pinot noir, 2022, OR 16

pray tell, brezza,
gamay blend, 2023, OR 18

channing daughters, rosso fresco
merlot blend, 2020, NY 15

get ready with me
vodka, aloe, celery,
fenugreek, lemon

deeds most foul
botanical rum, amaro luna,
montenegro, crème de violette

from on down high
bourbon, five spice,
persimmon, sfumato, fig leaf

oxbow brewery
saison, *draft*, ME 5.5%

cider belly
dry cider, *can*, pa 6.5%

best day brewing 8
hazy ipa, *can* 0%

real piece of work 13
abstinence malt, blood orange,
apertif, free spirits vermouht, tonic

BITES

warm olives 5
bread + butter 6
black garlic knots 9
tonight's crostini 16
mortadella + grissini 15
beach blonde oysters,
celeriac + dill mignonette 12

SMALLISH

scallop carpaccio, citrus buttermilk,
cucumber, pickled ramps, lemon balm 19

house ricotta, rhubarb, basil,
pine nuts, balsamic 18

savory pea custard,
potato crumble, pecorino 16

gem salad, blue cheese vinaigrette,
strawberries, black walnuts,
chamomile 17

romaine hearts, tahini caesar,
parmesan, boquerones,
baguette crisps 18

head-on prawns, garlic, sherry 17

warm jersey asparagus,
trout roe + chive beurre blanc 17

crispy cod cheeks, ramp aioli 18

LEAVE IT TO US

75 per person

*participation of the entire table
is kindly requested*

*a 20% service charge is added to all checks for hourly staff. tips for
exceptional service are appreciated, but not expected.*

consuming raw and under-cooked foods may increase your risk of food-bourne illness.

PASTA

calamarata, braised squid,
pickled fresnos, breadcrumbs 27

mafaldine, lemon, creme fraiche,
sichuan chili oil 24

spaccatelli, trumpet mushrooms,
buckwheat, leeks, egg yolk 26

egg pappardelle,
whey braised pork shoulder,
spring pea tendrils 27

PIZZA

jersey tomato, mozzarella, basil 20

roasted alliums, chives,
lemon, parmesan 22

asparagus, pistachio,
pickled green garlic, burrata 24

crimini mushrooms,
jersey tomato, pecorino 23

pepperoni, roasted long hots,
house hot sauce 22

lamb merguez, feta, spinach,
mint, aleppo 24

BIGGER

haddock, shellfish sauce, leeks,
english peas, potatoes, cockles 38

double-cut pork chop, spring alliums,
rhubarb reduction, seeded spaetzle 37

grilled hanger steak, morels,
gem lettuce, lovage, pan sauce 40

roast half chicken, garlic jus,
schmaltzy toast, swiss chard,
sumac vinaigrette 34



HIGH STREET

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