

WINE BY THE GLASS

bubbly 16
galen glen brut sparkling
andreas, PA

light white 16
pray tell vidal blanc
philadelphia, PA

aromatic white 16
haarmeyer chenin blanc
clarksburg, CA

textured white 17
osmote chardonnay
finger lakes, NY

rosé 15
mural city chambourcin
philadelphia, PA

COCKTAILS 16

garden fae
vodka, amaretto, limoncello,
cherry, basil

clothed & unknown
mezcal, aperol, elderflower,
poblano, cucumber

bugs bunny
tequila, genepy, carrot,
jalapeño, lemon

BEER & CIDER

love city 10
pilsner, PA 4.5%

second district 10
bancroft, pale ale, PA 4.2%

cigar city 10
jai alai ipa, FL 7.5%

lawson 10
hop-wired hazy ipa, VT 6.5%

manoff 12
dry hopped cider, PA 8.0%

light red 16
two shepherds carignan
mendocino county, CA

fruity red 17
crossbarn pinot noir
sonoma coast, CA

savory red 15
wayvine barbera
nottingham, PA

big red 18
pax mahl syrah
north coast, CA

into the woods
mushroom gin, salers,
honey, oregano fennel tea

the scarecrow
rum, cardamaro, drambuie,
candied lemon

how 'bout them apples
bourbon, calvados, allspice,
black walnut, maple

ZERO PROOF

the botanist 13
pathfinder NA spirit,
lemon, mint

faux-pari spritz 13
blood orange,
ginger beer, tarragon

mocktail 12
bartender's choice

ted segers 8
pilsner, non-alcoholic beer

LEAVE IT TO US 75 per person

participation of the entire
table is kindly requested

BITES

bread + butter **6**

warm olives **5**

crispy anchovy + sage **8**

garlic knots **9**

SMALLISH

house ricotta, radicchio, figs,
warm flatbread **17**

local lettuces, almond dukkah,
feta, green coriander vinaigrette **17**

gently poached shrimp,
castelvetro salsa verde,
pistachio **18**

chilled mussels, marcona almond,
pickled apples, aji dulce **19**

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

roasted caraflex cabbage,
trout roe beurre blanc **19**

gigante beans, summer savory,
parmesan broth, breadcrumbs **19**

pork + beef meatball,
marinara, parmesan **16**

PIZZA

jersey tomato, fresh mozzarella,
basil, parmesan **21**

delicata squash, burrata, honey,
calabrian chile, oregano **24**

crimini mushroom, tomato sauce,
marjoram, pecorino **22**

fennel sausage, tomato sauce,
roasted long hots, rabe pesto,
pecorino **24**

brussels sprouts, fresh mozzarella,
anchovy, garlic, lemon **23**

PASTA

tonnarelli + clams, saffron,
castelvetro olives, lemon, fennel **27**

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

rigatoni, tomato pomodoro, nduja,
parmesan, fennel pollen **26**

cavatelli, lamb sausage, dried tomato,
broccolini, pecorino, nepitella **25**

BIGGER

honeynut squash, burrata,
fermented fresno honey, pepitas **30**

bone-in monkfish, shellfish broth,
creamy polenta, wilted escarole **38**

hanger steak, shoestring fries,
green peppercorn reduction **40**

roast half chicken, eggplant caponata,
focaccia croutons **34**

pork shank, fennel agrodolce,
beluga lentils, roasted cipollini **40**



HIGH STREET

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