WINE BY THE GLASS

bubbly 16
galen glen brut rosé
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

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

COCKTAILS 16

garden fae
vodka, amaretto, limoncello,
cherry, basil

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

bugs bunny
tequila, genepy, carrot,
jalapeño, lemon

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

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%

ZERO PROOF

the botanist 13
pathfinder NA spirit,
lemon, mint

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

mocktail 12
bartender's choice

unleaded pilsner 8
ted seger's

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**

black garlic knots, parmesan **9**

SMALLISH

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

country pâté, pear mostarda,
grilled sourdough **18**

puntarelle + radicchio salad,
garlic, anchovy, lemon **16**

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

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

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

romanesco + sprouting cauliflower,
brown butter, black walnuts **17**

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

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

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

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,
castelvetrano 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**

whole skate wing, steamed cockles,
seaweed butter **mp**

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

half chicken, schmaltzy toast,
dandelion, garlic jus **36**

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

consuming raw and under-cooked foods may increase your risk of food-bourne illness
a 20% automatic gratuity is added to checks for parties of 6 or more



HIGH STREET

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