## 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

**sparkling red 16**
limnad pet-nat pinot noir
finger lakes, NY

**light red 16**
two shepherds carignan
lodi, CA

**fruity red 17**
crossbarn pinot noir
sonoma coast, CA

**savory red 17**
channing daughters merlot blend
long island, NY

**big red 18**
pax mahle 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

**von trapp 10**
kölsch , VT 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 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**

puntarelle salad, anchovy,
lemon **16**

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

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**

## 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

rigatoni, kabocha squash, brown butter,
chile breadcrumbs **24**

bucatini, black kale, anchovy,
garlic, lemon, parmesan **25**

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