

WALNUT STREET

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ALL DAY

TUESDAY – FRIDAY 11:00AM – CLOSE | SATURDAY 4:00PM – CLOSE

SNACKS

HALF DOZEN EAST COAST OYSTERS \$18
apple cider mignonette,
granny smith apple, thyme

CALABRIAN CHILI BUFFALO WINGS \$15
bleu cheese dressing, carrot & celery

BUTTERNUT SQUASH SOUP \$12
pumpkin spice cream,
roasted pepitas, espelette

ROASTED BRUSSELS SPROUTS \$12
Von Trapp Oktoberfest gastrique,
lardon, pomegranate

RICOTTA TOAST \$12
whipped ricotta, honey crisp,
local honey, fried sage, multigrain toast

SWEET POTATO WEDGES \$11
harissa, maple dijon aioli

SHOESTRING FRIES \$8
lemon garlic aioli

MARKET

CAESAR SALAD \$18
romaine lettuce, heirloom cherry tomato,
parmesan crisp, focaccia croutons, caesar dressing

BEET & POMEGRANATE SALAD \$18
spring mix, castelfranco radicchio, feta cheese,
candied pepitas, balsamic vinaigrette

BURRATA INSALATA \$18
frisée, balsamic glaze, basil,
heirloom tomato, sourdough

AUTUMN GRAIN BOWL \$18
farro, roasted acorn squash, dried cranberries,
pickled shallot, candied walnuts, arugula,
snap peas, apple cider vinaigrette

add to any salad: egg + \$4 · chicken + \$9 · salmon + \$11

PIZZA

MARGHERITA \$18
san marzano tomato, housemade mozzarella,
basil, olive oil, sea salt

LONGHOT RONI \$19
san marzano tomato, mozzarella,
pepperoni, longhots, housemade hot honey

ROASTED APPLE \$19
mozzarella, roasted apple, roasted garlic béchamel,
gorgonzola, arugula, balsamic glaze, lemon

VODKA VEGGIE \$18
vodka sauce, marinated artichokes,
caramelized onion, mozzarella,
housemade hot honey

PASTA

RIGATONI ALLA VODKA \$16
san marzano tomato, burrata,
basil, red pepper flake

CACIO E PEPE \$16
bucatini, pecorino romano,
black pepper

add to any pasta: chicken + \$9 · salmon + \$11

MAINS

CHEF'S BURGER \$19
6oz burger, onion jam,
applewood smoked bacon, aged cheddar,
baby arugula, maple dijon aioli, brioche bun

SPICY CHICKEN SANDWICH \$19
buttermilk breaded chicken, bib lettuce,
tomato, pickle, calabrian aioli, brioche bun

PAN SEARED SALMON \$28
Von Trapp Oktoberfest gastrique,
heirloom carrot, parsnip purée

BRAISED SHORT RIB \$28
polenta cake, sherry, pearl onion,
heirloom carrots, baby potatoes, chives

STEAK FRITES \$32
8oz ribeye, sauce bordelaise,
shoestring fries

add to any sandwich: bacon + \$2 · substitute gluten free bun + \$1 · substitute brussels sprouts + \$3

Automatic 20% gratuity added to parties of 6 or more guests
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

COCKTAILS

SUMMER SANGRIA \$15
white wine blend, citrus medley

HOUSE DIRTY MARTINI \$15
vodka, pepperoncini, olive, fino

DAYDREAMER \$15
vodka, cucumber, lemon

RISE & SHINE \$16
tequila, grapefruit, lime

BOOTSTRAP BILL \$16
rum, espresso, oat milk, licor 43

BLOOD ORANGE WHISKEY SOUR \$16
whiskey, angostura bitters, egg white

NO MORE GREY SKIES \$18
gin,earl grey, prosecco

WINE BY THE GLASS

**CHARDONNAY,
VAN LOGGERENBERG**
STELLENBOSCH,
SOUTH AFRICA 2022
\$15/\$60

PINOT GRIGIO, FOSSI
VENETO, ITALY
\$14/\$56

RIESLING, DARTING
PFALZ, GERMANY 2021
\$15/\$60

**MOSCHOFILERO ROSÉ,
TROUPIS**
MANTINEA, GREECE 2021
\$14/\$56

PROSECCO, ACINUM
VENETO, ITALY NV
\$14/\$56

PINOT NOIR, JELU
PATAGONIA, ARGENTINA 2018
\$14/\$56

SANGIOVESE, GIOVENTU
CHIANTI, ITALY 2020
\$15/\$60

**CABERNET SAUVIGNON,
LAND OF SAINTS**
SANTA BARBARA, CALIFORNIA 2022
\$19/\$76

FEATURED BOTTLES

SPARKLING

**524 ULYSSE COLLIN,
BLANCS DE BLANCS**
CONGY, FR NV
\$250

**532 GAMINE,
PÉTILLANT NATURAL ROSÉ**
APPGATE VALLEY, OR, USA 2016
\$87

**538 VEGAS ALTAS,
ANCESTRAL ROSÉ**
EXTREMADURA, SP 2018
\$52

ROSE

**559 MONTE RIO,
SKULL WINE PINK**
LODI, CA, USA 2021
\$55

**576 JOLIE-LAIDE,
FANUCCHI WOOD ROAS**
RUSSIAN RIVER, CA, USA 2016
\$85

**558 PIERRE-YVES,
COLIN-MOREY**
BURGUNDY, FR 2017
\$75

WHITE

**654 MOREAU NAUDET,
PARGUES**
CHABLIS, FR 2014
\$110

**743 EDUARDO TORRES,
ACOSTA, VERSANTE NORD**
SICILY, IT 2017
\$88

**786 KOEHLER-RUPRECHT,
KABINETT TROCKEN**
PFALZ, DE 2019
\$78

**711 CLOS SARON,
CARTE BLANCHE**
SIERRA FOOTHILLS, CA, USA 2015
\$95

RED

**201 HERVE SOUHAUT,
CLOS DES CESSIEUX**
SAINT-JOSEPH, FR 2019
\$120

**161 ANTOINE OLIVIER,
SANTENAY 1ER CRU**
BEAUREPAIRE, FR 2015
\$120

**441 DATERRA VITICULTORES,
MENCÍA**
RIBIERA SCARA, SP 2017
\$79

**325 KUTCH,
PINOT NOIR**
SONOMA, CA, USA 2014
\$110

ZERO PROOF

BLOOD ORANGE GINGER SPRITZ \$12
blood orange juice, ginger beer, lime

CHERRY LIMEADE \$12
cherry, club soda, lime

DIRTY HOT CHOCOLATE \$8
cocoa , milk, espresso

BEER

DRAFTS

**NESHAMINY CREEK,
COUNTY LINE IPA** \$9
6.6% ABV, 16oz

**NEW TRAIL,
LAZY RIVER PILSNER** \$9
4.4% ABV, 16oz

**ORIGINAL SIN,
HARD APPLE CIDER** \$10
6% ABV, 16oz

CANS

**VON TRAPP,
VIENNA LAGER** \$8
5.2% ABV, 12oz

**CIGAR CITY BREWING,
JAI ALAI** \$9
7.5% ABV, 12oz

**OWBOW FARMHOUSE,
PALE ALE** \$9
6% ABV, 12oz

**HALF ACRE,
DAISY CUTTER PALE ALE** \$9
5.2% ABV, 12oz