neon record

FIRST BITES

FLAKY BREAD $8
tear-apart flaky bread

MEZZE $14
seasonal dips, root vegetables, pickles, olives, flaky bread

ARTICHOKE CROQUETTES $12
lemon yogurt

ZA'ATAR FRIES $10
wild honey, chermoula aioli, amba

CRISPY BRUSSELS SPROUTS $12
browned butter labneh, pickled apples, sunflower seed dukkah

WINGS $16 DEEP CUT
smoky buffalo, shawarma, garlic toum ranch

BUTTERNUT SQUASH SOUP $12
coconut milk, fig mustard, fig leaf oil

RICOTTA MEATBALLS $16
garlicky kale, creamy polenta, arrabbiata

ENTREES

BRAISED SHORT RIB $34
soft polenta, steamed broccoli, chermoula

BIRTHDAY CHICKEN $32 DEEP CUT
sumac onion, aleppo, yogurt, honey

BRANZINO A LA PLANCHA $36
wilted winter greens, roasted sunchoke, green coriander

ROASTED EGGPLANT $24
stewed chickpeas, turmeric rice, herb salad, lemon-yogurt

SANDWICHES

THE BALLERS SMASHBURGER $18 DEEP CUT
two beef patties, new american cheese, house pickles, onion jam, ballers sauce, potato bun

FALAFEL PITA $14
house-made falafel, pickled onion, cucumber, tomato, shredded lettuce, tzatziki

ZA'ATAR TURKEY PANINI $16
za'atar seasoned turkey, roasted red peppers, tomato, pepperjack cheese, honey mustard, ciabatta

ADD ZA'ATAR FRIES $6

SALADS & BOWLS

FATTOUSH SALAD $16
persian cucumber, heirloom tomatoes, chopped little gem, crispy pita, pomegranate seeds, sumac vinaigrette

HARVEST BOWL $18
farro, granny smith apple, roasted brussels sprouts, spice pecan, feta crumble, champagne vinaigrette

NEON BEETS $16
whipped goat cheese, roasted beets, emerald figs, granny smith apple, pumpkin seed dukkah

NEON CAESAR $15
kale, aged parmesan, cured egg yolk, pita crisp, garlic caesar dressing

protein add-ons

FALAFEL	$6	TOFU KEBAB	$8	GRILLED CHICKEN KEBAB	$6

BUILD YOUR OWN

STARTING AT $16
pick a base, a veggie, and a protein

BASES	farro, turmeric rice
VEGGIES	crispy brussels, honey roasted carrots
PROTEINS	falafel | tofu kebab **+2** | grilled chicken kebab **+4**

B-SIDES

LEMON PARMESAN SMASHED POTATOES $8

ZA'ATAR FRIES $8

HONEY ROASTED CARROTS $8

CRISPY BRUSSELS SPROUTS $7

TURMERIC RICE $8

FALAFEL $6

DESSERT

APPLE COBBLER $12
brown sugar crumble, apple ice cream, ginger granita

NEON BAKED ALASKA $12
mango sorbet, honey, toasted marshmallow, shortbread

CHOCOLATE SUNDAE $13
warm chocolate lava cake, stracciatella ice cream, toasted sesame caramel, orange blossom whipped cream, flaky sea salt

SORBET $8
daily selection

MENU

neon record

SHAKEN & STIRRED

THE WALL $17
1908 empress gin, st. germain, green chartreuse, lavender, lemon, egg white

FRANKLIN FIELD $17
broccoli rabe ginger, mezcal, agave lemon, pink peppercorn

RING THE BELL $17
gin, campari, red bell pepper, lemon, tajin sugar

RED HOT MULE $16
vodka, ginger, frank's red hot simple, club, lime

P. B-SIDE JAM $17
peanut butter wash bourbon, berry bacon jam, bitters

ROSE COLORED GLASS $15
rum, pineapple, lime, rose water, petals

JOOLA $16
tequila, aperol, passion fruit, lime, tajin sugar

LO-FI LYCHEE $16
vodka, lillet, lychee, lemon, strawberry oil

PICKLE B TINI $17
vodka, dry carpano, pickle, dill oil

THE TWO SEVEN $27
kinsey single barrel bourbon - malcolm jenkins edition, demerara, walnut bitters, smoked

50% of sales will be donated to the malcolm jenkins foundation, committed to empowering youth in underserved communities, nurturing their potential, and fostering their development and success.

DESSERT COCKTAILS

SNOW ON THE BEACH $17
fernet branca, liquor 43, frangelico, shaken vanilla affogato

ZERO PROOF CREATIONS

THE PEAR AFFAIR $10
pear, ginger, lemon, rosemary

GUAVA POP $10
guava, pineapple, lime, agave

BEERS

pop the top

CORONA $7
COORS $7
MICHELOB ULTRA $7
ALLAGASH WHITE $8
NESHAMINY CREEK ULTRACUSH HAZY IPA $9
GUINNESS $9
BITBURGER DRIVE N/A $7
ATHLETIC UPSIDE DAWN GOLDEN N/A $7

on tap

BALLERS GOLDEN ALE $8
YUENGLING LAGER $7
VICTORY BROTHERLY LOVE $8
BITBURGER PILSNER $9
DOWNEAST ORIGINAL CIDER $9
COORS LIGHT $7
TRÖEGS DREAMWEAVER WHEAT $8
ATHLETIC RUN WILD IPA N/A $7
YARDS PALE ALE $8
OTHER HALF HAZY IPA $8
MICHELOB ULTRA $7
2SP BLOW THE WHISTLE $8

WINES BY THE GLASS

bubbles

CHANDON BRUT LIBRARY DOSAGE $16
AVISSI PROSECCO $10

white

LE CAMPUGET WHITE, GRENACHE-VIOGNIER $10
GROUNDED SAUVIGNON BLANC BY JOSH PHELPS, CA $15
HARKEN CHARDONNAY $12

red

LE CAMPUGET RED, SYRAH-VIOGNIER $10
ROSHAMBO PINOT NOIR, SONOMA $15
LUCCI LAMBRUSCO $17

rosé

THE BEACH ROSE, PROVENCE, FR $15

DRINKS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
CREDIT OR DEBIT CARD PAYMENTS ONLY, PLEASE. CASH TIPS ARE WELCOME. 20% GRATUITY IS INCLUDED FOR PARTIES OF 6 OR MORE.