

SOUTH STREET SMORGSBOARD

LUNCH 2 COURSE FOR \$20 (AVAILABLE EVERY DAY BUT TUESDAY)

OFFERED FROM SEPTEMBER 28TH- OCTOBER 1

SPECIALTY COCKTAILS

SANGRIA RODRIGUEZ \$11 red wine, apple brandy

FROZEN APPLE CIDER \$9 spiked with spiced rum +\$4

FIRST COURSE Choose 1

HONEYCRISP APPLE SALAD mixed greens, candied almonds, feta poppy seed vinaigrette

FRENCH ONION BRUSCHETTA gruyere

CHICKEN TORTILLA SOUP avocado, crema

ENTRÉE

Choose 1

GRAIN BOWL

farro, brown rice, red lentil, chickpea, cherry tomato, butternut squash, broccoli, spinach, sunflower seeds, green goddess dressing

VEGGIE BURGER chickpea, mushroom, beet, black bean patty, lettuce, tomato, pickle, american cheese, chipotle mayo

EAST PHILLY BURGER lettuce, tomato, american cheese, house sauce, French fries

CRISPY SHRIMP TACOS

pickled cabbage, queso fresco, pico de gallo

DESSERT Choose 1

CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH

SCOOP HOMEMADE ICE CREAM OR SORBET

CHOCO TACO

pizzelle "shell", chocolate toffee ice cream, chocolate magic shell

CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.



SOUTH STREET SMORGBOARD

DINNER 3 COURSE FOR \$40 INCLUDES A DRINK!

OFFERED FROM **SEPTEMBER 28TH - OCTOBER 1**

SPECIALTY COCKTAILS Choose 1	+	FIRST COURSE Choose 1
SANGRIA RODRIGUEZ red wine, apple brandy, spiced simple syrup	+++++++++++++++++++++++++++++++++++++++	HONEYCRISP APPLE SALAD mixed greens, candied almonds, feta poppy seed vinaigrette
DRAFT DOGFISH HEAD 60 MIN IPA	+	FRENCH ONION BRUSCHETTA gruyere
GLASS OF WINE: CABERNET, PINOT GRIGIO	++++	BAKED CHICKEN MEATBALLS parmesan orzo, sage, cherry tomato
FROZEN APPLE CIDER (NON-ALCOHOLIC)	+++++++++++++++++++++++++++++++++++++++	CRISPY SHRIMP TACOS pickled cabbage, queso fresco, chipotle pico de gallo
+ + + + + + + + + + + + + + + + + + + +	+	+ + + + + + + + + + +
ENTRÉE Choose 1	+	DESSERT Choose 1
GRILLED CHICKEN PAILLARD baby carrot, celery root tonnato sauce	+ + +	WARM CHOCOLATE CHIP COOKIE SKILLET vanilla ice cream, caramel, hot fudge
ATLANTIC SALMON mushroom risotto, butternut squash	+++++++	APPLE CRUMBLE warm with salted caramel ice cream
MAFALDINE BOLOGNESE san marzano, parmesan, basil	++	CHOCO TACO pizzelle "shell", chocolate toffee ice cream, chocolate magic shell
		ciedin, chocolate mayic shell

GRAIN BOWL farro, brown rice, red lentil, chickpea cherry tomato, butternut squash, broccoli, spinach, sunflower seeds green goddess dressing

SCOOP OF HOUSE MADE ICE CREAM OR SORBET vanilla, strawberry cheesecake, salted caramel apple cider sorbet

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