

# Fare Menu

Public House Philadelphia

## Starters

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### **Tomato Bisque**

Basil Cream, Herb Croutons

### **Summer Clam and Corn Chowder**

Smoked Bacon, Scallions

### **Hummus Platter**

Olive Salad, Marinated Feta, Grape Tomatoes, Coriander Grilled Pita

### **Grilled Sirloin Bruschetta**

Seared Rare Beef, Roasted Pepper and Tomato Relish, Basil, Aged Balsamic Drizzle

### **Pan Seared Diver Scallops**

Oven-Dried Tomato, Fennel Salad, Sherry Reduction

### **Hot Spinach and Artichoke Dip**

Four Cheese Medley, Grilled Pita

### **Steamed Mussels**

Pancetta, Roasted Garlic, Shallots, Basil Tomato Broth

### **Vine-Ripened Tomato and Mozzarella Caprese**

Baby Green Salad, Aged Balsamic Reduction, Rustic Crouton

### **Grilled Chicken Skewers**

Apricot Chili Dipping Sauce

## The Greens

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### **Starter Salad**

Mixed Baby Greens, Tomato, Cucumber, Balsamic Vinaigrette

### **Orange County Salad**

Baby Arugula, Orange Segments, Shaved Fennel, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette

### **Mesquite Grilled Chicken Salad**

Green Apples, Spiced Pecans, Grapes, Grana Padano Cheese, Ver-Jus Rosemary Vinaigrette

### **Classic Caesar Salad**

Parmesan Cheese, Focaccia Croutons, Crisp Romaine, Caesar Dressing

\*Add Chicken \$3 Steak \$5 Shrimp \$5

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## **BLT Salad**

Applewood Smoked Bacon, Vine-Ripened Tomato, Maytag Blue Cheese, Romaine Lettuce, Buttermilk Ranch Dressing

## **Tuna Nicoise**

Seared Rare Yellowfin Tuna, Fingerling Potatoes, Hard Boiled Egg, Baby Green Beans, Olives, Lemon-Thyme Vinaigrette

## **Between The Bread**

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### **Roast Turkey Sandwich**

Tomato, Avocado, Vermont Cheddar, Alfalfa Sprouts, Tarragon Mayo, Multi-Grain Roll, Cucumber Slaw

### **Crab Cake Sandwich**

Pan-Fried Lump Crab Meat, Cajun Remoulade, Lettuce, Tomato, Onion, Brioche Bun, Fries

### **Hickory Grilled Chicken Sandwich**

Sharp Cheddar, Sliced Tomato, Smoked Bacon, BBQ Sauce, Rustic Ciabatta, Kettle Chips

### **Hot Pastrami on Rye**

Sliced Pastrami, Sauerkraut, Swiss Cheese, Grain Mustard, Marble Rye, Kettle Chips

### **Public House Burger**

Half Pound Angus Burger, Toasted English Muffin, Fries, Lettuce, Tomato, Onion, Pickle

With Choice of 2: American, Swiss, Provolone, Mozzarella, Cheddar, Blue, Mushrooms, Sautéed Onions, Fried Onions, Bacon

### **Filet Mignon Sliders**

Caramelized Onions, Blue Cheese Drizzle, Mini Brioche, Fries

### **BBQ Pulled Pork**

Slow Roasted Pulled Pork, Public House BBQ, Fried Onions, Cole Slaw

### **Southwestern Chicken Wrap**

Chipotle Rubbed Chicken, Pico De Gallo, Cilantro-Lime, Sour Cream, Jalapeno Cheddar Cheese, Tortilla Chips

## **On The Plate**

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### **Half Roasted Chicken**

Roasted Garlic Mashed Potatoes, Haricot Verts, Natural Jus

### **St. Louis BBQ Ribs**

Fries, Homemade Cole Slow

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1/2 Rack = \$12.00; Full Rack = \$22

## **Grilled Atlantic Salmon**

Saffron Risotto, Steamed Spinach, Lemon Butter Sauce

## **Rosemary-Mint Glazed Lamb Chops**

Coconut Rice, Sauteed Sugar Snap Peas, Natural Jus

## **Grilled New York Strip Steak**

Sliced Strip Steak, Roasted Fingerling Potatoes, Arugula, Cherry Tomatoes, Shaved Grana Cheese, Brown Butter Vinaigrette

## **Baked Alaskan Halibut**

Oven-Dried Tomato And Goat Cheese Gratan, Basil Pine Nut Emulsion

## **Tomato Basil Chicken Cavatelli**

Sauteed Chicken Breast, Roma Tomatoes, Grana Pedano Cheese, Fresh Cavatelli Pasta

## **Desserts**

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### **Cookie Dough Smash**

Half Baked Cookie Dough, Vanilla Ice Cream, Hot Fudge Sauce

### **Bananas Foster**

Rum-Flamed Bananas, Waffles, Caramel Sauce, Vanilla Ice Cream

### **Summer Peach Cobbler**

Ginger Ice Cream

### **Chocolate Creme Brulee**

Fresh Berries

## **Bar Menu**

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### **Steak House Chili**

Spiced Steak, Beans, Chili Peppers, Cheddar Cheese, Jalapeno Corn Bread

### **Public House Wings**

Sweet Chili Glaze, Chipotle BBQ or Buffalo

### **Buttermilk Chicken Tenders**

Public House Tangy BBQ and Honey Mustard

### **Homemade Chili Nachos**

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Chili, Three Cheese Sauce, Pico De Gallo, Jalapenos, Sour Cream

Add Chicken \$4 Add Steak \$5

## **Crispy Rhode Island Calamari**

Spicy Marinara and Lemon-Caper Aioli

## **Texas Corn Dogs**

Sweet Heat Honey Mustard Dipping Sauce