

this & that

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| HANDCUT POTATO CHIPS blue cheese dip | 6.00 |
| ORGANIC ALMONDS pistachio nuts, marinated olives | 7.00 |
| BASKET OF ARTISAN BREAD extra virgin olive oil & tapenade | 4.50 (for one) 2.50 |
| PENNSYLVANIA SOFT PRETZELS three dips | 5.50 |

small plates

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| TRIO OF SLIDERS cheeseburger, crab-cod cake & veggie | 13.00 |
| CHICKEN WINGS buffalo sauce, celery & buttermilk blue cheese | 12.50 |
| SHORT RIB QUESADILLA caramelized onion, barbeque & provolone cheese | 13.00 |
| FISH TACOS fish fillet, flour tortilla, vegetable slaw, avocado & salsa substitute with shrimp, extra | 12.50 2.00 |
| FRIED CALAMARI jalapeño pepper aioli | 12.50 |
| CHEESE BOARD three local cheeses & condiments | 14.00 |
| CHARCUTERIE PLATTER country pork pate, prosciutto, saucisson & cornichons | 16.00 |

soup, salad, sandwiches

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| TOMATO & ROASTED PEPPER SOUP Parmigiano Reggiano & basil | 7.00 |
| LUMP CRAB CHOWDER corn, celery & thyme | 8.50 |
| HIPPIE SALAD quinoa, sunflower seeds, peppers, cherry tomatoes goat cheese & lemon vinaigrette | 10.50 |
| GATHERED GREENS seasonal salad with crumbled blue cheese, dried cranberries, apple, walnuts & roasted shallot dressing | 9.50 |
| ARUGULA SALAD warm mushrooms, caramelized shallots, bacon & cheese toast add grilled salmon to any salad, extra add grilled chicken to any salad, extra | 11.00 9.00 7.50 |
| HEREFORD BEEF BURGER pretzel roll, aged cheddar, tomato, pickle, onion & French fries | 14.00 |
| BLACK BEAN VEGGIE BURGER black beans, corn, onion, peppers & pesto aioli | 11.00 |
| CRAB & COD CAKE SANDWICH toasted brioche roll, remoulade, slaw & French fries | 15.50 |
| GRILLED VEGETABLE PANINI pesto, sun-dried tomatoes, mozzarella, arugula salad & French fries | 11.50 |

flat bread

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| “OLD CITY” tomato sauce, mozzarella, onion, fennel sausage & oregano | 12.00 |
| “LANCASTER” spicy chicken, ricotta cheese, roasted peppers & goat cheese | 13.00 |
| “SOUTH PHILLY” tomato sauce, fresh mozzarella, plum tomatoes & pesto | 11.50 |

local favorites

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| PHILLY CHEESESTEAK SANDWICH caramelized onion, provolone & French fries | 13.50 |
| BRAISED SHORT RIBS potato puree, broccolini & demi glace | 28.00 |
| BEER BATTER FISH-N-CHIPS cod fillet, jalapeño aioli, cocktail sauce & malt vinegar | 17.50 |

pasta

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| ORECCHIETTE prosciutto, radicchio, mascarpone & truffle oil | 16.00 |
| SPAGHETTI shrimp, scallops, calamari, cod, white wine & pomodoro sauce | 21.00 |
| PACCHERI tube shaped pasta with bolognese sauce, oregano & parmesan cheese substitute any pasta with gluten free fusilli, extra | 16.50 2.00 |

mains

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| PAN SEARED DIVER SCALLOPS sundried tomatoes, mushroom risotto & basil | 28.00 |
| ORGANIC SALMON barbecue glaze, bacon, grilled vegetable & slaw | 24.00 |
| AMISH CHICKEN BREAST Yukon gold potato puree, broccolini & salsa | 23.00 |
| TAVERN 17 BARBECUED RIBS sweet potato & vegetable slaw | 23.50 |
| FLAT IRON STEAK chimichurri sauce, grilled vegetables & fingerling potatoes | 24.50 |

sides

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| TRUFFLE TATER TOTS truffle oil & garlic | 7.00 |
| HAND CUT FRENCH FRIES | 6.00 |
| SWEET POTATO FRIES | 6.00 |
| POTATO PUREE Yukon gold potatoes, butter & cream | 6.00 |
| GRILLED MARINATED VEGETABLES fresh herb & lemon | 6.00 |

dessert

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| ICE CREAM OR SORBET | 6.00 |
| CRÈME BRÛLÉE | 6.50 |
| MARINATED BERRIES raspberry sorbet | 8.50 |
| PEACH & STRAWBERRY CRISP walnut crumble & vanilla ice cream | 8.00 |
| NUTTY CHOCOLATE BROWNIE vanilla ice cream & chocolate sauce | 8.00 |

RITTENHOUSE SQUARE | 220 SOUTH 17TH STREET | 215.790.1799

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Some dishes may contain nuts or nut oils, please ask a member of our staff for more information.

Parties of 6 or more are subject to an automatic 20% gratuity.

crafted cocktails

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| A SWEET ESCAPE | 12.00 |
| Bluecoat Gin, St Germain, mango puree, fresh lemon juice. | |
| MARGARITA | 12.00 |
| 1800 Reposado Tequila, Cointreau, fresh lime juice, Blue Agave Nectar. | |
| THYME FOR A SECOND | 12.00 |
| Bluecoat Gin, muddled raspberries, and thyme, fresh lime juice, lemonade. | |
| SOUTHERN HOSPITALITY | 12.00 |
| Bulleit Bourbon, muddled blackberries & mint, lemonade. | |
| SUMMER BLOSSOM | 12.00 |
| Stoli Ohranj, St Germain, ruby red grapefruit juice. | |
| MINT CUCUMBER COOLER | 12.00 |
| Stoli Vanil, muddled mint and cucumber, simple syrup, fresh lime juice. | |

white wine

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| CANYON ROAD PINOT GRIGIO | 7.00 / 23.00 |
| CALIFORNIA • Medium bodied with hints of apple, citrus, white, peach and floral blossom. | |
| CANYON ROAD CHARDONNAY | 7.00 / 23.00 |
| CALIFORNIA • Medium bodied with notes of crisp apple, and ripe citrus fruit with a hint of cinnamon spice. | |
| TERRANOBLE SAUVIGNON BLANC | 9.00 / 31.00 |
| CENTRAL VALLEY, CHILE • Notes of tropical fruit and peach. Fruity and fresh with a balanced acidity. | |
| STELLA PINOT GRIGIO | 9.00 / 31.00 |
| UMBRIA, ITALY • Vibrant on the palate with fresh fruit aromas of pear and citrus, and a balanced yet zesty acidity. | |
| SEAGLASS RIESLING | 10.00 / 35.00 |
| MONTEREY COUNTY, CA • Rich flavors of perfumed white flowers supported by juicy apricots, peaches, and melon with a hint of honeysuckle. | |
| WILLIAM HILL CHARDONNAY | 11.00 / 39.00 |
| NAPA VALLEY, CA • Ripe tree fruits and heady notes of backed apple are supported by layers of caramel, brown spice and toasted oak flavors. | |
| ACROBAT PINOT GRIS | 11.00 / 39.00 |
| EUGENE, OREGON • Aroma of fresh pears, citrus, and honeydew with smooth flavors of mandarin, lemon, and a hint of spice. | |
| TIEFENBRUNNER CHARDONNAY | 15.00 / 55.00 |
| ALTO ADIGE, ITALY • Rich and well balanced with apple, and banana notes. | |
| DONA PAULA TORRENTES | 11.00 / 39.00 |
| CAFAYATE VALLEY, ARGENTINA • Complex aromas of jasmine, orange blossom and tropical fruit. Fresh and balanced. | |

rose wine

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| CANYON ROAD WHITE ZINFANDEL | 7.00 / 23.00 |
| CALIFORNIA • Light bodied with hints of strawberry, cherry, and watermelon flavors. Smooth and crisp finish. | |
| LAS ROCAS ROSE | 10.00 / 35.00 |
| CALATAYUD, SPAIN • Refreshing light bodied wine with aromas of strawberry, raspberry, and honeysuckle. | |
| VALLE REALE CERASUOLO ROSATO | 11.00 / 39.00 |
| TUSCANY, ITALY • An excellent Italian Rose made from Montepulciano grapes. It boasts aromas and tastes of wild cherries on both the nose and palate. | |

red wine

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| CANYON ROAD CABERNET SAUVIGNON | 7.00 / 23.00 |
| CALIFORNIA • Medium bodied with rich and flavorful hints of ripe raspberry and a velvety smooth finish. | |
| CANYON ROAD PINOT NOIR | 7.00 / 23.00 |
| CALIFORNIA • Rich, fruit forward cherry flavors, soft tannins, a medium body and smooth finish. | |
| CONQUISTA MALBEC | 9.00 / 31.00 |
| MENDOZA, ARGENTINA • Bright and fruity with plum, spice, and red fruit aromas. Full bodied with good acidity and layers of blackberries and blueberries. | |
| MAINSTREET CABERNET SAUVIGNON | 9.00 / 31.00 |
| CALIFORNIA • Full bodied with a soft lingering finish. Rich and supple with aromas of plum, red licorice, and wild berry. | |
| CORVINA DEL VENETO MERLOT | 10.00 / 35.00 |
| VENETO, ITALY • Notes of cherries, plums and subtle spices and herbs. | |
| ANGELINE PINOT NOIR | 11.00 / 39.00 |
| SONOMA, CALIFORNIA • Full with flavors of strawberries and raspberries, finishing with hints of tea and spice. | |
| WILLIAM HILL CABERNET SAUVIGNON | 11.00 / 39.00 |
| NAPA VALLEY, CALIFORNIA • Aromas and flavors of bright red fruit with hints of blueberry and dark cherry. | |
| EXCELSIOR SYRAH | 12.00 / 43.00 |
| BREEDE RIVER VALLEY, SOUTH AFRICA • Slightly dry with notes of black fruits and toffee. Medium bodied finishing with a hint of black cherry and vanilla. | |
| LOUIS MARTINI CABERNET SAUVIGNON | 15.00 / 55.00 |
| SONOMA COUNTY, CALIFORNIA • Ripe flavors of black plum and currant. Hints of oak, and a touch of baking spice support the fruit. | |

bubbles

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| WYCLIF BRUT | 8.00 / 31.00 |
| Touch of sweetness with a crisp clean finish. | |
| FRIEXENET BLANC DE BLANC | 45.00 |
| Slightly dry with a distinct citrus blossom note. Juicy pear and lemon zest flavors. | |
| ZARDETTO PROSECCO | 14.00 / 49.00 |
| Fresh fruit notes of yellow peaches with flowers and spice. | |

craft beer

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| ALLAGASH WHITE | 7.50 |
| Portland, ME • Witbier • 5.0% ABV | |
| DOGFISH FESTINA PECHE | 6.50 |
| Milton, DE • American IPA with peach • 4.5% ABV | |
| FLYING FISH EXIT 4 | 7.50 |
| Summerdale, NJ • Tripel • 9.5% ABV | |
| STOUDTS PILS | 6.00 |
| Adamstown, PA • German Pilsner • 5.4% ABV | |
| SIERRA NEVADA | 6.00 |
| Chico, CA • American Pale Ale • 5.6% ABV | |
| VICTORY HOP DEVIL | 6.50 |
| Downingtown, PA • American IPA • 6.7% | |
| TROEGS NUGGET NECTAR | 6.50 |
| Harrisburg, PA • Imperial Amber • 7.5% ABV | |
| YARDS SAISON | 6.00 |
| Philadelphia, PA • Farmhouse Ale • 6.5% ABV | |

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| AMSTEL LIGHT • BLUE MOON • CORONA EXTRA DOS EQUIS • HEINEKEN • SAM ADAMS BOSTON | 6.00 |
| BUDWEISER • COORS LIGHT • KALIBER MILLER LIGHT • YUENGLING | 5.00 |