



URBAN FARMER®

PHILADELPHIA'S STEAKHOUSE

BREAKFAST

CONTINENTAL BREAKFAST	16	CRAB OMELET	18
coffee or tea, freshly squeezed juice, fruit, choice of two bakery items: butter croissant, danish, bagel, seasonal muffin		grilled onions, bacon, local mushrooms, béarnaise	
HOUSEMADE GRANOLA	10	STEAK & EGGS*	22
almonds, cinnamon, berries, choice of milk: skim, 2%, whole, soy, yogurt		two eggs any style, crispy potato, sausage gravy, toast	
VANILLA YOGURT PANNA COTTA	8	FARM VEGETABLE FRITTATA	14
berries, housemade granola, pistachio biscotti		seasonal vegetables, mushrooms, aged cheddar	
STEEL CUT OATMEAL	10	BISCUITS AND SAUSAGE GRAVY*	15
dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy		house-made buttermilk biscuit, fried egg, bacon	
SMOKED POTTED SALMON	15	BRIOCHE FRENCH TOAST	12
toasted bagel, cream cheese, arugula, pickled red onions		hazelnut butter, cranberry compote, pennsylvania maple syrup	
FARM EGGS ANY STYLE*	16	BUTTERMILK PANCAKES	12
two eggs, crispy potato, toast, choice of fennel sausage, bacon, chicken cherry sausage or shaved ham		banana-raisin compote, pennsylvania maple syrup	
EGGS BENEDICT*	16	MALTED PECAN WAFFLE	12
house-made english muffin, shaved ham		local honey butter, pennsylvania maple syrup	

SIDES

house-made chicken cherry sausage	6	crispy potato	5	artisan bread, toasted	4
house-made fennel sausage	6	smoked bacon	6	bagel and cream cheese	6
shaved ham	6	one egg any style*	4	daily muffin or pastry	3
		seasonal fruit	6	english muffin	5

DAN RUSSO general manager

SETH PETITT executive chef

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

18% service fee will be applied to all parties 8 or more