



URBAN FARMER®

PHILADELPHIA'S STEAKHOUSE

DESSERT

PUMPKIN SPICE CAKE bourbon caramel, butter pecan ice cream, candied pecans	11	FIG CROSTADA vanilla honey, ricotta ice cream, almonds	11
BUTTERSCOTCH SUNDAE warm brown butter blondie, toffee chip ice cream, praline	12	FARMER BON BONS seasonal inspirations from our chocolatiers	15
FARMERS CHEESECAKE chevre, honey chantilly, pulled brittle, pecan, cranberry compote	10	CHOCOLATE HAZELNUT TORTE milk ganache, chocolate sauce, salted caramel ice cream	11
		CHEF'S DAILY SELECTION OF SORBET seasonal selection, 3 scoops	8

AFTER DINNER DRINKS

Barolo Chinato Cocchi (IT)	18	Fernet Branca (IT)	12
Chateau Briatte Sauternes (FR)	14	Branca Menta	10
Taylor Fladgate 10 year Tawny Port	12	Meletti Amaro	10
Taylor Fladgate 30 year Tawny Port	38	House Made Limoncello	12
Thorn-Clarke 18 year old Rare Port (PT)	22		

DESSERT LIBATIONS

FARMHOUSE TODDY knob creek 'urban farmer' bourbon, allspice dram, local honey, lemon, chamomile tea	12	WAGYU FLIP wagyu-washed wild turkey rye, espresso, maple, egg	16
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COFFEE & TEA

La COLOMBE

COFFEE ROASTERS

URBAN FARMER HOUSE BLEND	4	LOOSE LEAF TEA BY PALAIS DE THÉS	5
CAPPUCCINO	6	english breakfast	
ESPRESSO	4	earl grey	
LATTE	6	jasmine green	
		peppermint	
		chamomile	

DAN RUSSO general manager

BRENNAH HABERMANN pastry 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

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