

FIRST COURSE

chilled

1/2 SHELL OYSTERS*

lemon, mignonette

east coast

west coast

3.75 ea

3.75 ea

CHILLED SHRIMP

spicy tomato jam, pickled red onion, cucumber

18

SEAFOOD TOWER*

chilled oysters, lobster, shrimp, lump crab
salmon tartare, mussels,

65/130

BEEF TARTARE*

fennel, parmesan, pickled mushrooms,
maldon sea salt cracker

18

A5 JAPANESE WAGYU CARPACCIO*

himalayan salt, pickled mushrooms, russet chips

38

hot

SEARED FOIE GRAS*

foie, fig puree, pomegranate gastrique,
black truffle and goat cheese baklava

21

MUSSELS

bacon jam, tomato brodo, basil, grill bread

17

HUBBARD SQUASH & APPLE BISQUE

pistachio gremolata, espelette

12

SALADS

FIELD GREENS

shaved vegetables, grapes, crisp quinoa, honey vinaigrette

11

CAESAR*

white anchovies, parmesan, garlic croutons

12

KALE BRUSSELS SPROUTS SALAD

blue cheese souffle, candied chestnut vinaigrette

13

CHEESE

curated selections, local honey, fruit,
maldon sea salt cracker

6 per
selection

CHARCUTERIE

house-made and artisanal selections, pickled
vegetables, preserves, mustard

13/21

THANK YOU TO OUR FARMERS, FISHMONGERS & PURVEYORS

Razorback + Barbwire, Farmdale Organics, Castle Valley Mill, Barefoot Gardens, Lancaster Farm Fresh, Zone 7, Blooming Glen, Chestnut Ridge, Griggstown Farm, Fair Food Philly, Mycopolitan, Brandt, Piedmontese Beef, 1855 Beef, Subarashii Kudamono Orchard, Valley Shepherd Creamery, Birch Run Hills Farm, The Farm at Doe Run, Elysian Fields, Germantown Kitchen Gardens, Blue Moon Acres, Fields without Fences, Pewter Valley Provisions, Urbani, Urban Roots Farm, Greensgrow Farms



URBAN FARMER®

PHILADELPHIA'S STEAKHOUSE

NEW YORK STEAK TASTING*

\$70

distinct flavors and textures, 6 oz each: north carolina grass-fed,
brandt prime and 1855 beef - 21 day dry aged

Add 6 oz 7X wagyu \$40

STEAK*

NEW YORK

| | | |
|-------|---|----|
| 14 oz | joyce farms, north carolina, grass-fed | 49 |
| 14 oz | brandt prime, california, corn-finished | 56 |
| 12 oz | 7X wagyu beef, colorado | 75 |

FILET

| | | |
|------|---|----|
| 8 oz | piedmontese, nebraska, grain-finished | 46 |
| 6 oz | brandt prime, california, corn-finished | 44 |

RIBEYE

| | | |
|-------|--|----|
| 14 oz | joyce farms, north carolina, grass-fed | 47 |
| 18 oz | 7X wagyu beef, colorado | 74 |

DRY AGED

| | | |
|-------|---|----|
| 18 oz | 1855 beef, pennsylvania, grain-finished, 21-day, new york strip | 59 |
| 24 oz | 1855 beef, pennsylvania, grain-finished, bone-in, 30-day, ribeye | 62 |

ADDITIONS

| | |
|---|----|
| candied bacon, bacon jam, espelette | 7 |
| blackened foie gras butter | 11 |
| maitre d'hôtel butter, burgundy truffle | 12 |

MEAT

CIDER BRINED PORK CHOP 32
creamed spaetzle, brussels sprout slaw, pear butter, bacon jus

ROASTED CHICKEN 27
tomato, chickpea fricassee, grilled bread

PAN ROASTED DUCK BREAST 38
wild rice, marcona almonds, pomegranate gastrique

FISH AND SEAFOOD

DAYBOAT SCALLOPS* 36
beet maratelli, carrots, beet gastrique

GROUPEL 36
melted leeks, potato, nduja butter

SKUNA BAY SALMON* 34
saffron fingerlings, cipollini onions, lobster jus

CAULIFLOWER STEAK 24
warm lentil salad, chickpea chutney

SIDES

CREAMED SPINACH GRATIN 12
parmesan, roasted garlic, brioche crumb

ROASTED FALL SQUASH 12
pear butter, sage, spicy pumpkin seeds

ROASTED LOCAL MUSHROOMS 11
pennsylvania mushroom, caramelized onion, chives

HEIRLOOM CARROT 12
honey cognac, puffed rice, baby turnip

FARM FRIES 8
russet burbank

YUKON GOLD POTATO PURÉE 8

BAKED MAC N' CHEESE 12
cured tomato, brioche crumb

TWICE BAKED FINGERLING POTATO TART 13
cheddar, bacon, chive

CHARRED CAULIFLOWER 10
romesco, toasted almonds, golden raisin relish

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

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