



URBAN FARMER®

PHILADELPHIA'S STEAKHOUSE

DAN RUSSO general manager **SETH PETITT** executive chef

WINES BY THE GLASS

BUBBLES

Prosecco, Castello di Roncade (Roncade, IT) NV	15
Cava, Segura Viudas (Penedes, ES) NV	14
Crémant, Domaine Rosier "Château Villelongue" (Languedoc, FR) NV	15
Zweigelt Sparkling Rosé, Markus Huber "Hugo" (Reichersdorf, AU) NV	16

WHITE

Muscadet, Domaine Le Fay d'Homme (Loire, FR) 2013	16
Chenin Blanc, Vinum Cellars (Clarksburg, CA) 2014	14
Sauvignon Blanc, ranga. ranga. (Marlborough, NZ) 2015	14
Pinot Grigio, Colli Argento (Veneto, IT) 2014	12
Riesling, Havemeyer "Piesporter Michelsberg" Kabinett (Mosel, DE) 2013	14
Chardonnay, Privilège de Drouet (Loire, FR) 2014	14
Chardonnay, The Hess Collection (Napa, CA) 2015	18

ROSÉ

Bordeaux Rosé, Lardiley (Bordeaux, FR) 2014	14
M. Chapoutier "Belleruche" (Rhône, FR)	14
Pinot Gris Rosé, Charles Smith Wines "Band of Roses" (Mattawa, WA) 2017	14

RED

Pinot Noir, Lyric "Etude" (Santa Barbara, CA) 2015	18
Pinot Noir, Angela Estate "Urban Farmer Blend" (Willamette, OR) 2015	18
Malbec, Bodegas Renacer "Punto Final" (Mendoza, AR) 2014	14
Bordeaux, Château Gillet (Bordeaux, FR) 2012	16
Merlot, Skyfall Vineyard (Columbia Valley, WA) 2015	15
Nebbiolo, d'Alba, D.O.C., Malivira "Rocco" (Piemonte, IT) 2014	17
Cabernet Sauvignon, Browne Family "Heritage" (Columbia Valley, CA) 2014	17
Zinfandel, Nine North "Hullabaloo" Old Vine (Napa, CA) 2012	16

NO PROOF COCKTAILS

HARVEST SPRITZ	7
seasonal soda, citrus, herbs	
PAL-NO-MA	7
pomelo grapefruit soda, lime, agave nectar, sea salt, hopped grapefruit ice	
STUBBORN MULE	7
spicy ginger beer, lime, mint syrup, angostura bitters, fresh mint	

FIRST COURSE

DEVILED EGGS	9
bourbon maple, candied bacon	
CHARCUTERIE BOARD	13/21
house-made and artisanal selections, pickled vegetables, preserves, mustard	
CHEESE PLATE	18
curated selections, local honey, fruit, sea salt and maldon cracker	
BEEF TARTARE*	18
fennel, parmesan, pickled mushrooms, maldon sea salt cracker	
CHILLED SHRIMP	18
spicy tomato jam, pickled red onion, cucumber	
HUBBARD SQUASH & APPLE BISQUE	12
pistachio gremolata, espelette	
SALADS	
FIELD GREENS	11
shaved vegetables, grapes, crisp quinoa, honey vinaigrette	
CAESAR*	12
white anchovies, parmesan, garlic croutons	
KALE BRUSSELS SPROUTS SALAD	13
blue cheese souffle, candied chestnut vinaigrette	
FARMER CHOP	15
roasted chicken, salami, cheddar-blue, sunflower, seasonal vegetables, mushrooms, kale, romaine, roasted garlic dressing	
SALAD ADDITIONS	
GRILLED CHICKEN BREAST , herb marinade	7
TENDERLOIN BROCHETTE , chimichurri*	11
GRILLED SHRIMP , espelette	11
PAN SEARED SALMON	12
SANDWICHES	
<i>with a choice of: farm fries, fresh fruit, chips or green salad</i>	
GRILLED CHICKEN BREAST SANDWICH	14
peach-apricot jam, sofrito aioli, red onion, lettuce, bacon, brioche bun	
THE FARM BURGER*	16
white cheddar, aioli, house-made english muffin	
<i>add avocado</i>	3
<i>add bacon</i>	3.5
ROAST PORK SANDWICH	14
broccoli rabe, sharp provolone, long hot aioli, seeded roll	
HOT ROAST BEEF SANDWICH	14
pickled red onions, gruyere, horseradish cream, watercress, kimmelweck roll	

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, Creekstone, 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

STEAK*

dinner steaks available upon request

STEAK TASTING <i>distinct flavors and textures</i>	
6 oz each	north carolina grass-fed, brandt prime and 1855 beef – 21 day dry aged <i>add 6 oz 7x wagyu \$40</i>
	70
NEW YORK	
18 oz	1855 beef, pennsylvania, grain-finished, 21 day dry aged
	56
14 oz	joyce farms, north carolina, grass-fed
	49
6 oz	7x wagyu beef, colorado, corn-fed
	38
FILET	
6 oz	brandt prime, California, corn-finished
	44
8 oz	piedmontese beef, montana, grain-finished
	46
RIBEYE	
14 oz	joyce farms, north carolina, grass-fed
	47

LUNCH SPECIALTIES

SKUNA BAY SALMON*	24
saffron fingerlings, cipollini onions, lobster jus	
STEAK FRITES	24
black garlic-olive rub, herb jus, fries	
CASTLE VALLEY GRITS*	18
poached egg, shrimp, tasso ham	
ROASTED CARROT RISOTTO	15
fennel and kohlrabi salad, ramp oil	
BEEF TENDERLOIN CHILI MAC	18
torchio pasta, rapini, breadcrumb	
CAULIFLOWER STEAK	18
warm lentil salad, chickpea chutney	
SIDES	
CREAMED SPINACH GRATIN	12
parmesan, roasted garlic, brioche crumb	
ROASTED FALL SQUASH	13
pear butter, sage, spicy pumpkin seeds	
HEIRLOOM CARROT	12
honey cognac, puffed rice, baby turnip	
ROASTED MUSHROOMS	11
pennsylvania mushroom, caramelized onion, chives	
FARM FRIES	8
russet burbank	
BAKED MAC N' CHEESE	12
cured tomato, brioche crumbs	
TWICE BAKED FINGERLING POTATO TART	13
cheddar, bacon, chive	
CHARRED CAULIFLOWER	10
romesco, toasted almonds, golden raisin relish	

*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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