



URBAN FARMER®

PHILADELPHIA'S STEAKHOUSE

DAN RUSSO general manager SONNY INGUI executive chef

WINES BY THE GLASS

BUBBLES

Prosecco, Castello di Roncade (Roncade, IT)	15
Cava, Segura Viudas (Penedes, ES)	14
Crémant de Bourgogne, Victorine de Chastenay (Burgundy, FR)	17
Zweigelt Sparkling Rosé, Markus Huber "Hugo" (Reichersdorf, AU)	16

WHITE

Pinot Gris, Grace Winery (Glen Mills, PA) 2016	14
Chenin Blanc, Vinum Cellars (Clarksburg, CA) 2014	14
Sauvignon Blanc, ranga. ranga. (Marlborough, NZ) 2015	15
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
Côtes du Rhône Rosé-Les Dauphins (Rhône, FR)	14
Pinot Gris Rosé, Charles Smith "Band of Roses" (Mattawa, WA) 2017	14

RED

Pinot Noir, Decoy by Duckhorn (Sonoma County, CA)	18
Pinot Noir, Angela Estate "Urban Farmer Blend" (Willamette Valley, 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	16
Nebbiolo, Poderi Vaiot "Sessantadi" (Piedmont, IT)	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 seasonal soda, citrus, herbs	7
PAL-NO-MA pomelo grapefruit soda, lime, agave nectar, sea salt, hopped citrus ice	7
STUBBORN MULE spicy ginger beer, lime, mint syrup, angostura bitters	7

FIRST COURSE

DEVILED EGGS 9
bourbon maple, candied bacon

CHARCUTERIE BOARD 13/21
house-made and artisanal selections, pickled vegetables, tarragon dijon, mostarda

CHEESE PLATE 18
daily selection of three cheeses, local honey, marcona almonds, maldon sea salt cracker

PRIME BEEF TARTARE* 18
capers, shallots, parsley, quail egg, beef heart, dijon, sea salt crackers

CHILLED SHRIMP 19
cocktail sauce, pickled red onion, cucumber

PARSNIP AND CARAMELIZED ONION SOUP 12
fennel, crispy shallots, chili oil

SALADS

FIELD GREENS 11
shaved vegetables, blueberries, crisp quinoa, honey vinaigrette

CAESAR* 12
white anchovies, parmesan, garlic croutons

BEETS AND BURRATA 15
carrot-orange purée, hazelnut butter, citrus vinaigrette, deer creek pale rye malt

FARMER CHOP 15
roasted chicken, salami, cheddar-blue, sunflower, seasonal vegetables, mushrooms, kale, romaine, roasted garlic dressing

SALAD ADDITIONS

GRILLED CHICKEN BREAST, herb marinade 9

TENDERLOIN BROCHETTE, chimichurri* 13

GRILLED SHRIMP 12

PAN SEARED SALMON 12

SANDWICHES

with a choice of: farm fries, fresh fruit, chips or green salad

GRILLED CHICKEN BREAST SANDWICH 14
peach-apricot jam, sofrito aioli, red onion, gruyère, bacon, brioche bun

THE FARM BURGER* 16
white cheddar, aioli, house-made english muffin
add avocado 3
add bacon 3.5

ROAST PORK SANDWICH 14
broccoli rabe, sharp provolone, long hot aioli, seeded roll

HOT ROAST BEEF SANDWICH 14
pickled red onions, gruyère, 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, Subaruashii 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	joyce farms 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, bone-in, 21-day dry aged	59
14 oz	joyce farms, north carolina, grass-fed	49
6 oz	7x wagyu, colorado, corn-fed	40
FILET		
6 oz	brandt prime, california, corn-finished	44
8 oz	piedmontese, nebraska, grain-finished	46
RIBEYE		
14 oz	joyce farms, north carolina, grass-fed	47

LUNCH SPECIALTIES

SKUNA BAY SALMON* 27

sweet peas, heirloom black and tan rice, radish, carrot, tendrils

STEAK FRITES 24

black garlic-olive rub, herb jus, fries

FISH AND CHIPS 19

remoulade, grilled lemon, russet fries

SHRIMP & GRITS* 18

poached egg, shrimp, castle valley grits, cheddar, tasso ham

PAPPARDELLE 19

summer vegetable, burro fusso, parmesan, xeres vinegar

BEEF TENDERLOIN CHILI MAC 18

torchio pasta, rapini, breadcrumb

CAULIFLOWER STEAK 18

quinoa, toasted almonds, golden raisin, romesco

SIDES

SEARED CAULINI 13
ricotta salata, calabrese chilies

CREAMED SPINACH GRATIN 12
parmesan, roasted garlic, brioche crumb

CHARRED ASPARAGUS 12
roasted peppers, minted crème fraîche

ROASTED LOCAL MUSHROOMS 11
pennsylvania mushrooms, caramelized onion, chives

HEIRLOOM CARROT 12
cilantro pesto, citrus, herbed labneh

FARM FRIES 8

BAKED MAC N' CHEESE 12
cured tomato, brioche crumbs

TWICE BAKED FINGERLING POTATO TART 13
cheddar, bacon, chive, sour cream

*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 of 8 or more

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