



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	
HOUSE-MADE GRANOLA	11	STEAK & EGGS*	22
almonds, cinnamon, berries, yogurt or choice of milk: skim, 2%, whole, soy		two eggs any style, crispy potato, sausage gravy, toast	
VANILLA YOGURT PANNA COTTA	9	FARM VEGETABLE FRITTATA	16
berries, house-made granola, pistachio biscotti		seasonal vegetables, mushrooms, aged cheddar, seasonal greens, tomato vinaigrette	
STEEL CUT OATMEAL	11	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	14
toasted bagel, cream cheese, arugula, pickled red onion		mixed berry compote, toasted almond butter, pennsylvania maple syrup	
FARM EGGS ANY STYLE*	16	BUTTERMILK PANCAKES	13
two eggs, crispy potato, toast, choice of fennel sausage, bacon, chicken cherry sausage or shaved ham		stone fruit compote, pennsylvania maple syrup	
EGGS BENEDICT*	16	MALTED WAFFLE	12
house-made english muffin, shaved ham, béarnaise		local honey, vanilla yogurt, malt crisp	

SIDES

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

DAN RUSSO general manager

SONNY INGUI 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 of 8 or more