



URBAN FARMER®

PHILADELPHIA'S STEAKHOUSE

DESSERT

LEMON RICOTTA DOUGHNUTS huckleberry compote, candied lemon zest	12	CHOCOLATE CARAMEL CRÈME BRÛLÉE brown sugar streusel, fresh raspberries	12
BUTTERSCOTCH SUNDAE warm brown butter blondie, toffee chip ice cream, praline	12	FARMER BON BONS seasonal inspirations from our chocolatiers	15
FARMERS CHEESECAKE chèvre, honey chantilly, pulled brittle, candied pecan, strawberry rhubarb compote	12	CHOCOLATE HAZELNUT TORTE milk chocolate ganache, chocolate sauce, salted caramel ice cream	12
		CHEF'S DAILY SELECTION OF SORBET seasonal selection, 3 scoops	8

AFTER DINNER DRINKS

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

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	5	LOOSE LEAF TEA BY PALAIS DE THÉS	5
CAPPUCCINO	6	english breakfast	
ESPRESSO	5	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 of 8 or more

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