

## FIRST COURSE

*chilled*

### 1/2 SHELL OYSTERS\*

lemon, mignonette

east coast

3.75 ea

west coast

3.75 ea

### CHILLED SHRIMP

19

cocktail sauce, pickled red onion, cucumber

### SEAFOOD TOWER\*

70/138

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

### PRIME BEEF TARTARE\*

18

capers, shallots, parsley, quail egg, beef heart, dijon,  
sea salt crackers

*hot*

### SEARED FOIE GRAS\*

22

plum jam, gastrique, truffle and goat cheese baklava

### MUSSELS

17

lemongrass ginger broth, sake, shallot, garlic,  
grilled bread

### 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

#### ARTISANAL CHEESE

curated selections, local honey,  
marcona almonds, maldon sea salt cracker

6 per  
selection

#### CHARCUTERIE

house-made and artisanal selections,  
pickled vegetables, tarragon dijon, mostarda

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: joyce farms 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, 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, colorado	74

#### DRY AGED

18 oz	1855 beef, pennsylvania, grain-finished, bone-in, 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
maître d'hôtel butter, burgundy truffle	12

\*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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## MEAT

### BARLEY BRINED PORK CHOP

32

deer creek buckwheat gnocchi, mustard greens,  
citrus fennel agrodolce

### JOYCE FARMS POUSSIN

28

fingerlings, roasted heirloom carrots,  
house-cultivated mushroom ver jus glace

### PAN ROASTED DUCK BREAST

34

parsnip, fondant potatoes, duck confit, gooseberry

## FISH AND SEAFOOD

### DAYBOAT SCALLOPS\*

36

cauliflower, vadouvan curry, marcona almond

### HALIBUT

36

heirloom tomatoes, basil spaetzle, tomato nage

### SKUNA BAY SALMON\*

34

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

### CAULIFLOWER STEAK

24

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

### YUKON GOLD POTATO PURÉE

8

### BAKED MAC N' CHEESE

12

cured tomato, brioche crumb

### TWICE BAKED FINGERLING POTATO TART

13

cheddar, bacon, chive, sour cream

DAN RUSSO general manager

SONNY INGUI executive chef