

BAR 210

TO SHARE

Shrimp Cocktail

Oysters on the Half Shell

Crudités

Avocado Ranch

Raclette

Shaved Speck, Grilled Bread

Charcuterie

Artisanal Cheeses

Seasonal Accompaniments

FIRST

Daily Soup

Avocado

Multigrain Crust, Asian Pear, Radish

French Onion Soup

Sourdough Croûton, Gruyère Cheese

Cobb

*Avocado, Blue Cheese, Bacon
Tomato, Egg, Chicken*

Grilled Caesar

Parmesan Tuile

Choice of Protein

Chicken, Salmon, Shrimp

Mixed Greens

Sherry Balsamic Vinaigrette

Hamachi

Ginger Oil, Green Gooseberry

Heirloom Tomato

Kamut, Grilled Cucumber, Urfa Pepper

Summer Bean Salad

Crispy Polenta, Marinated Peppers, Lovage

Foie Gras

Bing Cherry, Mango, Pain d'épices

Veal Short Rib

Raspberry, Pickled Onion

SECOND

Alaskan Halibut

Beurre Cancaise, Zucchini Blossom, Tomato

Madai

Heart of Palm, Chanterelle, Corn Velouté

Fennel en Persillade

Minestrone Verte, White Bean, Garlic Scape

Poussin

Creamed Swiss Chard, New Potato, Black Truffle

Tagliatelle Bolognese

Parmesan

Steak Frites

Beef Filet, Sauce Bordelaise, French Fries or Pomme Purée

Grilled Lamb

Porcini, Broccoli, Kalamata Olive

Dry Aged Roast Duck (Serves Two)

Fava Bean, Rhubarb, Braised Lettuce

SANDWICH

Chickpea Veggie Burger

Cucumber Tzatziki, Organic Greens

Turkey Club

*Multigrain Toast, Applewood Smoked Bacon
Organic Greens*

Black Angus Smoked Bacon Burger

*Cabot Cheddar, Cherry Pepper Condiment
Truffle Fries*

Maine Lobster Roll

Citrus Dressing, Tarragon Potato Chips

Rittenhouse Cheesesteak

Niman Ranch Beef, Comté Cheese, French Fries

DESSERT

Strawberry Charlotte

Almond Cake, Strawberry, White Chocolate

Budino

Salted Caramel, Almond Shortbread

Chocolate Ganache Tart

Flourless Chocolate Sponge, Passion Fruit

HAND CRAFTED COCKTAILS

Pineapple

Milargo Reposado Tequila, Aperol, Pineapple

Lemongrass

Grey Goose "La Poire" Vodka, St. Germain, Lemongrass, Candied Lemon

Mango

Agave de Cortez Mezcal, Mango, Mint, Chile

Ginger

Glenmorangie 10 yr., Pimm's, Ginger

Cucumber

Hendrick's Gin, Cucumber, Lavander

Violet

Stolichanaya 'Vanil' Vodka, Rosé, Crème de Violette, Luxardo

Snap Pea

Flor de Cana '4yr' Rum, Snap Pea, Lemon Verbana

Black Walnut

Old Overholt Rye, Black Walnut Bitters, Maple, Orange

Blackberry

Jim Beam Black, Blackberry, Basil, Ginger Ale

ZERO PROOF

Lemon-Lime

Lime, Lemon, Agave, Lemon-Lime Soda

Raspberry

Mint, Raspberry, Tonic

BOTTLED BEERS

LOCAL BREWERIES

Victory "Prima Pils" Pilsner

Downingtown, PA, 12 oz. 5.3% abv

Yuengling Traditional Lager

Pottsville, PA, 12 oz. 4.4% abv

Yards Philadelphia Pale Ale

Philadelphia, PA, 12 oz. 4.6% abv

Tröegs 'Perpetual' IPA 7

Hershey, PA, 12 oz. 7.5% abv

Duck Rabbit Brown Ale

Farmville, NC, 12 oz. 5.6% abv

Allagash 'White' Witbier 9

Portland, ME, 12 oz. 5.10% abv

IMPORTS

Amstel Light

Amsterdam, Holland, 12 oz. 3.5% abv

NON-ALCOHOLIC

Buckler

Zoeterwoude, Netherlands, 12 oz.

WINES BY THE GLASS



White Wines

Riesling

Schlosskellerei Gobelsburg, Kamptal, Austria 2017

Sauvignon Blanc

Domaine de Villargeau, Coteaux du Giennois, Loire Valley, France 2017

Chenin Blanc

Storm Point, Swartland, South Africa 2018

Pinot Gris

Illaha Vineyards 'Estate', Willamette Valley, Oregon 2017

Chardonnay

Domaine Eden, Santa Cruz Mountains, California 2015

Chardonnay

Domaine de la Meuliere, 'Les Fourneaux', Chablis 1er Cru, Burgundy, France 2016

Sparkling Wine

Brut

*Dr. Konstantin Frank
Finger Lakes, New York 2013*

Champagne

Blanc de Blancs

Ruinart, Reims, Champagne NV

Brut Rosé

A. Margaine, Montagne de Reims, Champagne NV

Rosé Wine

Syrah & Cabernet Sauvignon

Billsboro, Fingerlakes, New York 2017

Red Wines

Mencia

Raul Perez 'Ultreia-St. Jacques', Bierzo, Spain 2017

Pinot Noir

Au Bon Climat, Santa Barbara County, California 2015

Nebbiolo Blend

Le Piane 'Maggiorina', Boca, Piedmont, Italy 2014

Tempranillo

Bodegas Vizcarra Ramos 'Senda del Oro Roble', Ribera del Duero, Spain 2017

Cabernet Sauvignon Blend

Acumen 'Mountainside', Napa Valley, California 2015