

# 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*

### **Bigeye Tuna**

*Morel Custard, Citrus, Chili*

### **Belgian Endive**

*Country Ham, Orange*

### **Asparagus**

*Mozzarella, Ramp, Picholine Olive Vinaigrette*

### **Foie Gras**

*Strawberry, Rhubarb, Buckwheat Brioche*

### **Salmon**

*Cucumber, Wood Sorrel, Trout Roe*

## SECOND

### **Alaskan Halibut**

*Beurre Cancalaise, Caviar, Watercress*

### **John Dory**

*English Pea, Green Mango, Razor Clam*

### **Tourte aux Blettes**

*Olive Tapenade, Mushroom Escabèche*

### **Poussin in Bread Crust**

*Wild Fennel, Vin Jaune Sabayon*

### **Tagliatelle Bolognese**

*Parmesan*

### **Steak Frites**

*Beef Filet, Sauce Bordelaise, French Fries or Pomme Purée*

### **St. Canut Farms Porcelet**

*Morel, Turnip, Grilled Cream*

### **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*

### **Raspberry Honey Verrine**

*Fromage Blanc, Raspberry Marshmallow*

### **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*

### **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

#### **Gamay**

*Terres Blondes, Touraine, France 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*