

RESTAURANT WEEK

- *Dinner Menu* -
THREE COURSES | \$40 PER PERSON

Cocktails

\$13 EACH

ORANGE MANHATTAN

a. overholt monongahela mash,
orange pelinkovac, orange bitters

BLACKBERRY MARGARITA

tres generaciones tequila, orange liqueur,
muddled blackberry, lime

Appetizers

CHOOSE ONE

TRUFFLED MUSHROOM SOUP

garlic croutons, fines herbs,
parmigiano reggiano

BRASSICA SALAD WITH GUANCIALE

baby kale, broccolini, brussel sprouts,
cauliflower, white beans, chimichurri

BOQUERONES BRUSCHETTA

egg, mortared herbs, mayonnaise, lemon

Entrées

CHOOSE ONE

TOMATO & BUTTERNUT SQUASH GRATIN

pomodoro, garlic cream, cheddar, oregano

GRILLED SWORDFISH

cherry tomato, potato, brown butter dashi

NEW YORK STRIP

creamy polenta, broccolini, salsa verde

Desserts

CHOOSE ONE

CRÈME BRÛLÉE

fresh berries

CHOCOLATE CAKE

mixed berry compote

CHOCOLATE CARAMEL CHEESECAKE

- *Lunch Menu also available* -
TWO COURSES | \$20 PER PERSON

Friday, September 6 – Sunday, September 22

RESTAURANT WEEK

- *Lunch Menu* -

TWO COURSES | \$20 PER PERSON
ENTREE WITH CHOICE OF APPETIZER OR DESSERT

Cocktails

\$13 EACH

ORANGE MANHATTAN
a. overholt monongahela mash,
orange pelinkovac, orange bitters

BLACKBERRY MARGARITA
tres generaciones tequila, orange liqueur,
muddled blackberry, lime

Entrées

CHOOSE ONE

TOMATO & BUTTERNUT SQUASH GRATIN
pomodoro, garlic cream, cheddar, oregano

GRILLED SWORDFISH
cherry tomato, potato, brown butter dashi

EAST PHILLY BURGER
lettuce, tomato, cooper sharp, house sauce

Appetizers

CHOOSE ONE

TRUFFLED MUSHROOM SOUP
garlic croutons, fines herbs,
parmigiano reggiano

BRASSICA SALAD WITH GUANCIALE
baby kale, broccolini, brussel sprouts,
cauliflower, white beans, chimichurri

BOQUERONES BRUSCHETTA
egg, mortared herbs, mayonnaise, lemon

Desserts

CHOOSE ONE

CRÈME BRÛLÉE
fresh berries

CHOCOLATE CAKE
mixed berry compote

CHOCOLATE CARAMEL CHEESECAKE

BRIDGET FOY'S

LOCAL BAR AND KITCHEN
200 SOUTH STREET PHILADELPHIA