

lunch menu

starters

18 MONTHS AGED
SPANISH SERRANO HAM ^{GF/DF} 15
black mission figs, olives, chestnut honey

TUNA CRUDO ^{GF} 16
fennel, citrus, chili, tarragon remoulade

HOUSE CURED SALMON GRAVLAX 15
whipped cream cheese, dill, horseradish,
caperberries, focaccia crostini

ROASTED CARROT SOUP ^{GF} 10
feta cheese, pistachio dukkah,
Lost Mountain farm's honey

BIBB LETTUCE SALAD ^{GF} 13
green beans, bacon, walnuts,
blue cheese, dijon vinaigrette

CAESAR SALAD 10
hearts of romaine lettuce, sourdough croutons,
parmigiana reggiano cheese

SIMPLE SALAD ^{GF/DF} 11
blackbranch farm's mixed baby lettuce, radishes,
cucumber, cherry tomatoes, house vinaigrette

entrees

GRASS-FED HEREFORD RIBEYE STEAK 'AU POIVRE' ^{DF} 63
salt & vinegar potatoes, green beans, malt sauce

MURRAY'S FARM CHICKEN BREAST ^{GF} 24
yellow corn polenta, grilled wild ramps, mushrooms beer gravy

HERITAGE BREED DUROC PORK CHOP 38
marinated white beans, cherry tomatoes, arugula, alpine cheese sauce

CAVATAPPI 27
veal bolognese, san marzano tomatoes, parmigiana reggiano

CAPPELLINI 23
asparagus, peas, ricotta cheese, lemon, basil pesto

MEDITERRANEAN BRONZINI ^{GF} 33
cauliflower, sugar snap peas, harissa, french lentil broth

FISHERMAN'S STEW 29
swordfish, shrimp, crabmeat, corn, kale, torn bread, cioppino broth

NORWEGIAN SALMON 28
chilled couscous salad, grilled zucchini, artichokes, lemon yogurt

sandwiches

only available from noon to 3pm
served with potato chips and pickled vegetables

BEEF PRIME RIB MELT 18
fontina cheese, tomatoes, balsamic onions,
arugula, brioche roll

ALPINE CHICKEN 14
fried chicken tenders, bacon, swiss cheese,
garlic aioli, country roll

SMOKED SALMON 16
burrata cheese, spicy pickled cucumbers,
sourdough bread

"HAM & CHEESE" 13
whipped goat cheese, shaved ham,
tait farm's apple butter, sourdough bread

desserts

LIMONCELLO SEMIFREDDO 11
shredded phyllo, pistachios, wild blueberry compote

CHOCOLATE DEVIL'S CAKE 12
chocolate buttercream, raspberries,
chocolate whiskey sauce

LAYERED CARROT CAKE 11
cream cheese, ginger, lemon sorbet

SORBET & GELATO TASTING ^{GF} 9
trio of rotating flavors

Allen Street Grill

cocktails + dining

* Please ask your server about additional options & modifications available to accommodate allergies and dietary restrictions. · Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

drinks menu

spring cocktails

HERE COMES THE SUN 15

novo fogo barrel aged & silver cachaças, faccia bruto centerbe herbal liqueur, pineapple, honey, peychaud's

SPRING FEVER 15

william hinton three-year madeira rum, dry orange curaçao, amaro della sacra, acqua di cedro, cardamom-pepper bitter

PEACE AND LOVE 14

scapegrace new zealand dry gin, maggie's farm falernum, grapefruit, lemon, honey, cracked pink & black pepper

BERGAMOT SKY 15

earl grey tea-infused hendricks & botanist dry gins, mango nectar, pineapple, honey, citrus rose

STRAWBERRY FIELDS FOREVER 12

hornitos reposado tequila, fresh strawberry purée, lime juice, agave nectar, strawberry-basil sugar rim
(dispensed on draft - no modifications, please)

FLOWER CHILD 15

hornitos plata & black barrel anejo tequilas, falernum, new liberty creme de violette, agave nectar, lime, pansies
(dispensed on nitrogen - no modifications, please)

SEDONA 16

milagro barrel-select anejo tequila, sfumato rabarbaro, sage-smoked berry syrup, sedona rim (salt & spice blend)
(la manera tradicional -- substitue sal de gusano rim +1)

A SORDID AFFAIR 15

tres generaciones cristalino anejo tequila, aperol aperitivo, suntory roku japanese gin, lemon, agave nectar, ginger juice

THE DEVIL IS IN THE DETAILS 16

hsc private rittenhouse rye ('god's wooder'), vsop cognac, passion fruit purée, tangerine juice, bitters, edible orchid
(served semi-frozen -- no modifications, please)

ASG OLD FASHIONED 16

hsc private knob creek bourbon ('people helping people'), sugar, angostura bitters, orange & lemon twists

PRIVATE PLANE #5 18

hsc private maker's mark ('there's a turtle on that log'), aperol, amaro della sacra, lemon juice, bitter lemon oleo, *(clarified via milk-washing -- contains whey)*

SULE TOKI HIGHBALL 9

suntory toki japanese whisky, highly carbonated water, grapefruit juice, grapefruit peel

SEASONAL GIN & TONIC #21 12

hsc private manatawny stillworks gin ('not today, jr!'), dolin blanc vermouth, cucumber, mint, fevertree tonic

SUNTORY NITRO ESPRESSO MARTINI 16

vanilla-infused haku japanese vodka, big springs coffee cordial, rothrock 'trailside' cold brew, raw sugar, espresso beans
(dispensed on nitrogen - no modifications, please)

wines by the glass

(3 oz / 6 oz / bottle)

-bubbles-

BROUETTE "Prestige" Brüt Blanc de Blanc (Bourgogne, France) 9 / 16 / 64 · Chardonnay
True to style -- low residual sugar yet fruit-forward. Citrus on the nose with a toasty note on the tongue.

-orange-

GRAPE ABDUCTION "Awesome Mix Vol. 1" (Stajerska, Slovenia) 9 / 16 / 64 · Blend
Mostly Pinot Blanc and Riesling aged five months on skins. Quince, golden apple, and a touch of honeycomb.

-white-

INTEGRALE Bianco Frizzante (Trento, Italy) 6 / 11 / 44 · Glera
A lightly-effervescent Pet Nat from a region more commonly associated with Prosecco. Green apples and citrus pop, with floral notes and minerality reminiscent of Gewurztraminer. A fun and easy going pour!

FAMILLE DUBARD (Bordeaux, France) 8 / 14 / 56 · Sauvignon Blanc
Hints of citrus, a touch of pink grapefruit and a lasting acidity make this a perfectly balanced food wine.

RIO MAGGIO (Falerio, Italy) 7/12/48 · Trebbiano/Passerina/Pecorino
A crisp apple acidity with a touch of toasted almond, stone fruit and a weighty finish.

LE BIENHEREUX "Medilune" (Sommiers (Pays d'Oc), France) 9 / 16 / 64 · Chardonnay
Crisp and bright, with lemon zest and asian pear aroma. Minimal oak influence and medium weight.

-rosé-

DOMAINE TARDIEUX-GAL "Les Peronnes" (Loire Valley, France) 9 / 16 / 64 · Pineau d'Aunis
A bright and fresh rosé. Pale salmon in color with a lightly floral nose. Tart cherry and wild strawberry lead into a refreshing and palate cleansing acidity on the finish with a gentle minerality. A great early-summer sip.

-red-

GEYER WINE CO. "NV Rouge" (Tanuda, S. Australia) 8 / 14 / 56 · Red Blend
Light and tangy red blend with loads of red fruit balanced by earthy undertones. Natty yet accessible.

VENDING MACHINE WINES "Wine Dive" (Northern California) 9 / 16 / 64 · Mission
Brimming with wild strawberries, watermelon, and mouth-watering salinity. --Served Chilled--

COPPER POT (Western Cape, S. Africa) 10 / 18 / 72 · Pinot Noir
Light cherry notes on the nose and a touch of baking spice. Pleasant acidity, with cranberry and young raspberries on the midpalate. Time spent in old french oak for a gripping tannic structure.

DIVISION "Division-Village: Béton" (Willamette Valley, Oregon) 10 / 18 / *112* · Loire Blend
A French-style blend with a distinct Pacific influence. Complex violet, pepper, and spice notes (Cab Franc) and juicy red berries (Côt and Gamay) are balanced by terroir-driven earthiness and a wet graphite finish.

TERRE ROUGE "Tête-à-Tête" (Sierra Foothills, California) 11 / 20 / 80 · Rhône Blend
Grenache, Mouvedre, and Syrah dance in this California wine made in the Côtes-du-Rhône style. Rich, dark fruit on the nose gives way to savory spice and a creamy texture with a bright pop of brambleberry at the end.

GANT & CO "Jeune" (Margaret River, Australia) 11 / 20 / 80 · Cabernet Sauvignon Blend
Big blackcurrant nose with a flash of tart cranberry, thyme, and a silky finish. Cabernet, Merlot, and Malbec harvested slightly under-ripe develop a bright vegetal note with a hint of capsacin on the sides of the palate.

LAPOSTOLLE "Grand Selection" (Valle Del Rapel, Chile) 9 / 16 / 64 · Merlot
A New World offering born of Old World tradition. Ripe blackberry and black pepper are balanced by velvety tannins and a touch of worn leather. A lasting, even finish makes this a great compliment to umami-rich foods.

beer • cider • mead

-on tap-

SLY FOX "Helles" 7
golden lager · 4.9% · pottstown, penna

BOAL CITY "Red Ale" 8
red ale · 6.6% · boalsburg, penna

ALLAGASH "White" 7
wheat ale · 5.1% · portland, maine

ALLAGASH "Curieux" (10oz) 8
barrel-aged golden ale · 10.2% · portland, maine

TROEGS "Graffiti Highway" 7
india pale ale · 6.0% · hershey, penna

LAWSON'S "Little Sip" 8
crushable IPA · 6.2% · waitsfield, vermont

FOUNDERS "Nitro Breakfast Stout" 8
big coffee stout · 8.3% · grand rapids, mich

BIG HILL "HSC" Cider 7
traditional cider · 7% · gardner, penna

IQHILIKA "Cape Fig" Mead 10
mead · 12% · grahamstown, south africa

-bottles + cans-

WEIHENSTEPHANER Hefeweisbier (330mL) 6
NEW HOLLAND "Dragon's Milk" Stout (12oz) 9
LINDEMANN'S "Framboise" (355mL) 12
DOGFISH HEAD "90 Minute IPA" (12oz) 12
DUVEL Belgian Strong Blonde (330mL) 9
CHIMAY "Premiere" (Red) (330mL) 10
CHIMAY "Cinq Cents" (White) (330mL) 11
CHIMAY "Grand Reserve" (Blue) (330mL) 12

BOAL CITY "Nordic Farmhouse Ale" (16oz) 10
OTTO'S PUB & BREWERY "Zeno's Rye" (16oz) 7
DOGFISH HEAD "Sea Quench Ale" 6
GUINNESS Stout (Nitro Pub Can) (14.9oz) 6

SCAR OF THE SEA Newton-Pippen Cider (GF) 12
CLAUSTHAULER "Original" ("N/A") 5
REDBRIDGE Sorghum Lager (GF) 6

zero-proof

ASG STRAWBERRY LEMONADE 6
strawberry-basil sugar rim

POM-GINGER FIZZ 8
pom wonderful, lemon, fevertree ginger beer

OTTO'S ROOT BEER 5
state college, penna

FEVERTREE BY THE BOTTLE 5
rotating sodas, ginger beers, and tonics