The Garden

Snacks and Shared

Chili Caramel Corn, $5

Trail Mix, $5
Peanuts, Chocolate, Pumpkin Seeds, Puffed Rice & Quinoa, Mole Spice

Cheese Board, $12
Selection of 3 Local Cheeses, Pickles, Preserves, Mustard, Baguette

Vegetable Antipasti, $12
Grilled, Marinated, Pickled & Raw Vegetables, Calabrian Chili Oil Sourdough Bread

Chicken Potstickers, $9
Pickled Chili Vinaigrette

Tofu Or Beef Skewers, $12
Smashed Cucumber, Szechuan Pepper, Crispy Shallot

Chicken Wings, $14
Hot, Celery, Blue Cheese

Salads, Etc.

Fitler Chopped, $10
Seasonal Vegetables, Parmesan, Balsamic

Baby Kale Salad, $11
Roasted Grapes, Sunflower Seeds, Radishes Vadouvan Curry Vinaigrette

Seared Tuna, $22
Raw Artichoke & Fennel, Mint, Chili, Grapefruit

Salmon Grain Bowl, $18
Black Rice, Miso, Edamame

Grilled Chicken Paillard, $18
Snap Peas & Beans, Avocado, Quinoa Lemon Tahini Vinaigrette

Mains

Spaghetti, $16
Kale Sauce, Breadcrumbs, Pickled Chili

Summer Bean Cassoulet, $25
Duck Leg Confit, Duck Sausage, Fava Beans, Peas Lemon, Mint

Herb Roasted Chicken, Half $24 / Whole $40
Smoked Onion, Wilted Greens, Corn Bread, Honey Butter

Buttermilk Fried Chicken, $26
Smoked Onion, Wilted Greens, Corn Bread, Honey Butter

Market Fish, $28
Grilled Radicchio, Tomatillo & Radish Salad, Chimichurri

Sandwiches

Crispy Falafel Pita, $12
Beet Slaw, Romaine, Yogurt Vinaigrette, Fries

Chicken Shawarma Pita, $14
Cucumber & Tomato Salad, Romaine Yogurt Vinaigrette, Fries

Fitler Burger, $16
American Cheese, Special Sauce, Lettuce, Tomato Onion, Fries
Add Bacon - $3, Add Avocado - $3

Desserts

Chocolate Cloud Cake, $10
Pistachio Cremeux, Cherries

Peach Upside Down Cake, $8
Bourbon Anglaise, Vanilla Chantilly

Popsicles, Boozy $8 / Virgin $6
Assorted Flavors

Chef de Cuisine, Ryan Bloome
Pastry Chef, Jeremy Intille

Consuming raw or undercooked foods e.g. eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chance of experiencing a foodborne illness.

Fitler Club

The Garden

Beer

DRAFTS

Sly Fox Pilsner, $8

Tired Hands Hop Hand, $11

Love City, Unity IPA, $10

2SP Delco Lager, $9

BOTTLES & CANS

Love City Lager, $7

Commonwealth Cider, $8

Dogfish 60 minute IPA, $8

Yards Brawler, $7

Michelob Ultra, $8

Victory Prima Pils, $8

Wine by the Glass/Bottle

WHITE & ROSE

Storm Point, Chenin Blanc, 2018, $11/$55

Domaine de la Grange, Sauvignon Blanc, 2016, $12/$60

CannonBall, Chardonnay, 2018, $12/$60

La Tour de Gâtine Duché d'Uzès, Rosé, 2018, $10/$40

RED

Domaine de l'Evêché, Pinot Noir, 2016, $15/$75

Naipes ' Brisca', Garnacha, 2016, $11/$55

Johnson Family, Cabernet, 2017, $17/$85

Cocktails

The Process, $15
Spiced Honey, Buffalo Trace

The Fitler Club, $16
Blackberry, Lemon, Bluecoat Gin

Schuylkill Punch Vol. 5, $12
Toasted Spices, Strawberry, Rum

I Left my Wallet in El Segundo, $12
Charred Blood Orange, Cazadores