

The Garden

Snacks and Shared

Falafel, \$10
Hummus, Babaganoush, Pita

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

Burrata, \$14
Kabocha Squash, Flatbread

Chicken Potstickers, \$9
Pickled Chili Vinaigrette

Chicken Wings, \$14
Celery, Blue Cheese

Grilled Octopus, \$16
Chickpea, Pepper Jam, Pine Nut

Salads, Etc.

Thai Curry Squash Soup \$8
Squash, Coconut Milk, Ginger, Fermented Chili

Fitter Chopped, \$10
Seasonal Vegetables, Parmesan, Balsamic

Kale & Broccoli Salad, \$10
Chili Garlic Vinaigrette, Peanut, Toasted Sesame

Beet Salad, \$12
Apple, Yogurt, Mint

Roasted Squash Salad \$12
Toasted Barley, Radicchio, Pumpkin Seed, Olive Vinaigrette

Grilled Chicken Paillard, \$18
Cauliflower, Red Onion, Arugula, Almond, Cumin Vinaigrette

Mains

Squash Gnocchi, \$18
Herbed Ricotta, Sage, Pumpkin Seeds

Duck Breast, \$30
Sunchoke, Mustard Greens, Gooseberry Mustard

Salmon, \$20
Fennel, Cabbage, Brown Rice

Half Roasted Chicken, \$24
Polenta, Wilted Radicchio, Caramelized Shallot, Orange

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

Braised Beef Cheeks, \$24
Fennel Soubise, Baby Fennel

Sandwiches

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

Chicken Shawarma Pita, \$16
*Cucumber & Tomato Salad, Romaine
Yogurt Vinaigrette, Fries*

Fitter Burger, \$16
*Raclette, Lettuce, Horseradish Mayo, Sweet Potato Bun
Five Onion Jus*

*Impossible Available Upon Request
Add Bacon - \$3, Add Avocado - \$3*

Desserts

Rosemary Apple Tart, \$10
Honey Candied Walnuts, Gorgonzola Dolce Ice Cream

Pumpkin Tiramisu, \$12
Pumpkin Custard, Mascapone Mousse, Lady Fingers

Chocolate Crème Brûlée, \$10
Speculaas, Spiced Meringue, Toffee Chip Ice Cream

Pear Almond Frangipane Tart, \$8
Oat Crust, Poached Pears, Coconut Toffee Sauce

Fitter Club

The Garden

Beer

DRAFTS

Levante, Cloudy & Cumbersome, IPA, \$9
Evil Genius, Santa I Know Him, Holiday Saison, \$9
Love City, Deep Cut, Pilsner, \$8
Love City, Unity IPA, \$10

BOTTLES & CANS

Dogfish, 60 minute IPA, \$7
Love City, Lager, \$7
Yeungling, Lager, \$7
Founders, All Day IPA, \$8
Victory, Prima Pils, \$9

Wine by the Glass/Bottle

WHITE & ROSE

Rocchina, Prosecco, 2016, \$11/\$55
Cannonball, Chardonnay, 2018, \$12/\$60
Domaine de la Grange, Sauvignon Blanc, 2016, \$12/\$60
La Tour de Gâtine Duché d'Uzès, Rosé, 2018, \$10/\$40

RED

Domaine de l'Évêché, Pinot Noir, 2016, \$15/\$75
Le Mas des Flauzières Séguret, Syrah, 2017, \$12/\$60
Poggio Anima, "Lilith", Primitivo, 2017, \$10/\$50
Johnson Family, Cabernet Sauvignon, 2018 \$17/\$85

Cocktails

The Process, \$15
Spiced Honey, Resurgent Rye

Matador, \$12
Tequila, Green Apple Syrup, Jalapeño

Pear Necessities, \$13
Brandy, Pear Cardamom Syrup, Egg White

Schuykill Punch Volume 8, \$12
Toasted Spices, White Cranberry, Cognac, Rum

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.



Small Plates

Thai Curry Kabocha Squash Soup \$8
Acorn Squash, Coconut Milk, Ginger, Chili Oil

Fittler Chopped, \$10
Seasonal Vegetables, Parmesan, Balsamic

Kale & Broccoli Salad, \$10
Chili Garlic Vinaigrette, Sesame, Peanut

Porridge, \$8
Squash, Oat Milk, Pecan, Quinoa

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

Salmon Toast, \$18
Pumpernickel, Beet Crème Fraiche, Capers, Everything Spice

Avocado Toast, \$12
Espelette Pepper, Poached Egg

Orchard Toast, \$14
Sourdough, Gouda, Apple Butter, Fresh Apples, Candied Walnuts

Large Plates

Quiche, \$14
Cheddar, Chive, Mixed Greens

Omelet, \$14
Mushroom, Ricotta, Mixed Greens

Pumpkin Challah French Toast, \$16
Mascarpone, Cranberry Compote

Duck Benedict, \$20
*Duck Sausage, Crumpets, Pickled Shallots
Paprika Hollandaise, Poached Egg*

S'More Pancakes, \$20
Chocolate Chips, Marshmallow

Tofu Rancheros, \$14
Black Beans, Cashew "Hollandaise", Corn Tostadas, Salsa Verde

Brunch Burger, \$18
American Cheese, Fried Egg, Bacon, Fittler Sauce, Fries

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

Homemade Pastries

Assorted Selection
Priced a la carte / Four, \$10 / Seven, \$16

*Blueberry Poptart
Apple Turnover
Classic Croissant
Chocolate Croissant
Apple Danish
Artichoke & Garlic Danish
Cranberry Orange Drizzle Cake*

Pumpkin Cinnamon Bun, \$6
Cream Cheese Frosting

Sides

Turkey or Pork Bacon, \$4

Chicken Sausage, \$4

Sweet Potato Hash, \$3

Brussels Sprouts, \$7
Pine Nut, Preserved Lemon, Sumac, Sesame

Beer

DRAFTS

- Relic Brewing, Griffins Horde, Double IPA, \$9
- Aleментарy, Home Base, Lager, \$8
- Love City, Deep Cut, Pilsner, \$8
- Love City, Unity IPA, \$10

BOTTLES & CANS

- Commonwealth, Cider, \$8
- Yards, Pale Ale, \$8
- Dogfish, 60 minute IPA, \$8
- Founders, All Day IPA, \$8
- Weyerbacher, Merry Monks, \$9
- Victory, Prima Pils, \$9

Wine by the Glass/Bottle

WHITE & ROSE

- Rocchina, Prosecco, 2016, \$11/\$55
- Cannonball, Chardonnay, 2018, \$12/\$60
- Domaine de la Grange, Sauvignon Blanc, 2016, \$12/\$60
- La Tour de Gâtine Duché d'Uzès, Rosé, 2018, \$10/\$40

RED

- Domaine de l'Evêché, Pinot Noir, 2016, \$15/\$75
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- Poggio Anima, "Lilith", Primitivo, 2017, \$10/\$50
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Schuylkill Punch Volume 7, \$12
Toasted Spices, Orange, Rum

Build Your Own

Mimosa, Glass \$9 / Carafe \$38
White Peach, Cranberry, Mandarin Tangerine

Brunch Bloody Mary, \$10
Vodka, Tequila or Gin
Traditional House Mix, Tomatillo Mix
Toppings: Lemon, Lime, Celery, Olives, Bacon
Cherry Tomatoes, Pickles, Peppers

Chef de Cuisine, Ryan Bloome
Pastry Chef, Jeremy Intille

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