

Snacks and Shared

Moules Frites, \$12

Pale Ale, Chili, Lime

Cucumber Toast, \$10

Castelvetrano Olive Tapenade, Spring Onion

Crudo, \$14

Market Fish, Leek, Piri Piri, Potato Puff

Salads, Etc.

Chilled Potato Soup, \$8

Spring Onion, Crispy Potato, Fennel

Chilled Asparagus, \$12

Soft Boiled Egg, Sourdough, Spring Garlic Oil, Mache

Freekeh Tabbouleh, \$12

Legumes, Green Chickpea Hummus

Simply Fitler

Antipasti, \$18

Local Cheeses, Artisanal Charcuterie, Vegetables, Grilled Breads

Chicken Wings, \$14

Celery, Blue Cheese

Fitler Chopped, \$10

Seasonal Vegetables, Parmesan, Balsamic

Bibb Salad, \$10

Radish, Crispy Shallot, Lemon Tarragon Vinaigrette

Fish And Chips, \$18

Tartar Sauce, Lemon

Chicken Paillard, \$18

*Nectarines, Almonds, Shaved Asparagus
Arugula, Almond Vinaigrette
Available Grilled or Breaded*

Turkey Sandwich, \$12

Bib Lettuce, Tomato, Avocado, Mustard Aioli

Fitler Burger, \$16

*Lettuce, Tomato, Onion, American Cheese, Fitler Sauce
Impossible Available Upon Request
Add Bacon - \$3, Add Avocado - \$3*

Sandwiches

Crispy Maitake Steamed Bun, \$14

Togarashi "Mayo," Pickled Kumquat

House Corned Beef, \$15

Toasted Rye, Special Sauce, Cole Slaw

Kale Falafel, \$12

*House Pita, Feta, Green Chickpea Hummus
Cherry Tomato, Cucumber*

Mains

Teriyaki Salmon, \$20

Grilled Bok Choy, Scallion Pancake

Smoked Beef Short Rib, \$26

Couscous, Nettle Chimmichurri, Red Pepper Barbecue

Desserts

Hunk-O-Cake, \$12

4 Layer Chocolate Cake, Chocolate Mousse, Diner Frosting

Mochi Mochi Sundae, \$10

*Mango Butter Mochi, Vanilla Custard Ice Cream
Guava Sauce, Toasted Macadamia Nuts*

"Florals? For Spring? Groundbreaking," \$8

Lavender, Almond, Lemon Curd, Blueberry Parfait

Icelandic Happy Marriage Pie, \$8

Rhubarb, Oat Crumble, Condensed Coconut Ice Cream

The Garden

Beer

DRAFTS

Love City, Eraserhood, IPA, \$9
Evil Genius, Stacy's Mom, IPA, \$8
Common Roots, Spinner, Wit, \$8
2SP, Delco Lager, \$8

BOTTLES & CANS

Commonwealth, Cider, \$8
Thin Man, Minkey Boodle, Raspberry Sour, \$11
Weyerbacher, Merry Monks, \$10
Orval, Trappist Ale, \$15
Yuengling, Lager, \$7
Yard's, Washington Porter, \$8

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

Matteo Braidot, Refosco, 2018, \$10/\$50
Le Mas des Flauzières Séguret, Syrah, 2017, \$12/\$60
Johnson Family, Cabernet, 2018, \$17/ \$85
Poggio Anima, "Lilith", Primitivo, 2017, \$11/\$55

Cocktails

Pear Necessities, \$13

Brandy, Pear Cardamom Syrup, Egg White

The Process, \$15/\$90

Spiced Honey, Resurgent Rye

The Smoked Bee, \$14/\$84

Tequila, Mezcal, Sage Honey, Lemon, Lime

Schuykill Punch Volume 9, \$12/\$72

Toasted Spices, Ruby Red Grapefruit, Ginger, Rum

20/20 Vision, \$16/\$96

Gin, Vodka, Aperol, Carpano Antica, Milk

Fitter Club

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.

