

# FRINGE BAR

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## Specialty Cocktail:

### Manhattan In the Winter

- Maker's Mark 46, sweet vermouth, apricot liqueur, cinnamon, angostura and black walnut bitters •

\$15

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\$45 per person

## First Course

### Snacks for the Table

- Chef's selection of snacks to get you started •

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## Second Course

### Choice of:

#### Fire-Roasted Tomato Soup

- Smoky & creamy tomato soup, cheddar toast (VEG, \*\*GF) •

#### Cheese Curds

- Fried mozzarella curds, marinara, basil oil (VEG, GF) •

#### Winter Cobb Salad

- Romaine, arugula, cherry tomato, roasted butternut & Brussels, herb vinaigrette, cheddar cheese, bacon, egg (GF, \*\*VEG) •

#### Fried Brussels

- Aleppo labne, focaccia crumbles, chives (\*\*GF) •

#### Lemon Pepper Wings

- Lemon pepper wet, dill ranch, house pickled vegetables (GF) •

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## Third Course

### Choice of:

#### The Dub

- Two smashed & grilled patties, crispy onions, smoked cheese sauce, Dijonnaise, fries, w/lettuce, tomato and pickle (\*\*GF) •

#### Creamy Linguine & Brussels

- Carbonara-style, linguine pasta, roasted Brussels, peas, smoked prosciutto, Pecorino & garlic cream, poached egg •

#### Fried Fish Platter

- Corn meal-crust cod, house cut frites, garlic remoulade, cucumber salad (GF) •

#### Braised Beef & Barley

- Miso-braised beef & vegetables, barley risotto •

#### Chicken Pot Pie

- Roasted chicken, herbed cream gravy, vegetables, puff pastry •

#### Vegetable Peanut Curry

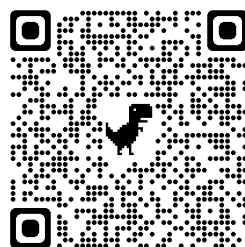
- Roasted eggplant & cauliflower, jasmine rice, peanut curry sauce (GF, VEGAN) •

Every Wednesday  
Johnny Goodtimes Quizzo  
featuring Simon & Carl  
7pm

Every Wednesday  
Build your own Burger  
\$9 and up

Thursdays  
Live Music  
8:00pm

Check out our  
events calendar



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## Choice of Dessert:

### Caribbean Dream

- Bassett's vanilla ice cream, caramelized pineapple, toasted coconut, dulce de Leche (GF) •

### Rustic Cheesecake

- Basque-style caramelized cheesecake, toasted almonds, candied cherries (GF) •

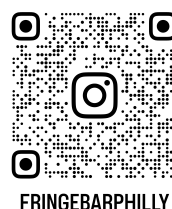
### Chocolate Cake

- Molasses whipped cream, espresso cacao powder, chocolate chips (GF) •

(\*\*GF) items can be made Gluten-Free. Gluten Free Buns available upon request for \$2

\*\*Gratuity of 20% will be added to parties of 5 or more\*\*

Consuming raw and undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.



FRINGEBARPHILLY

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