

lunch

SMALL

Soup of the Day	8
Parsnip and Roasted Pear Soup spiced pecan, thyme	8
Winter Citrus stracciatella cheese, watercress, pink peppercorn, macadamia nut	11
Bagna Cauda market vegetables, grilled sourdough	13
Roasted Heirloom Carrots labne, vadouvan granola	10
Charred Brussels Sprouts pickled mustard, dill, rye crumble	10
Chicken Liver Mousse miche toast, red currant, shallot, mache	12
Chesapeake Crab Cake celery root remoulade, green apple vinaigrette	14

SALAD

Stir Chopped mixed baby lettuce, heirloom carrot, celery, radish, sunflower seed, dried currant, crispy quinoa, champagne vinaigrette	10
Italian Tardivo grapefruit, oil cured olive, fennel, roasted garlic vinaigrette	10
Smoked Turkey Cobb avocado, bacon, tomato, hard cooked egg, blue cheese	16
Grilled Skirt Steak watercress, grilled scallions, confit tomato, chimichurri vinaigrette	18

ADD TO ANY SALAD

Chicken 6 / Salmon 9 / Shrimp 9 / Crab Cake 9

ENTREE

Pork Milanese wilted escarole, sour cherry, parmesan, brown butter	22
PMA Dry Aged Farm Stand Burger brioche, bacon, onion jam, lancaster cheddar, lettuce, pommes frites	16
Herb Roasted Salmon honey crisp apple, shaved brussels sprouts, celery root, smoked sunchoke, buttermilk dressing	25
Grilled Chicken Sandwich bacon, confit tomato, lettuce, avocado, dijon aioli, mixed greens, artisan sourdough	15
Wild Striped Bass chanterelle mushroom, russian red potato, savoy cabbage, onion soubise	27
Potato Gnocchi asparagus, porcini mushrooms, thyme, parmesan	21
Artisan Quiche leeks, bacon, gruyere, mixed greens	18

SIDES

STIR Pommes Frites	6
Herb Roasted Potatoes	6
Sauteed Rainbow Chard	7

Consuming raw or undercooked foods may increase your risk of foodborne illness.
A 18% gratuity will be added to parties of six or more.

cocktails

Stir 76 boardroom citrus vodka, pom juice, ginger liqueur, sparkling rose	10
Sage Lime Gimlet sage infused gin, lime juice, simple syrup	11
Pink Paloma tequila, prickly pear san pellegrino, lime juice	11
Smoking Jacket kinsey 10 year, sweet vermouth, smoked bitters	12

beer

Brawler yards brewing company	7
Cape May IPA cape may brewing company	7
Kenzinger philadelphia brewing company	7
Becks Light brauerei beck brewery	7

Ask about our seasonal local beers

draft wine

Pio Pinot Grigio delle Venezie, Italy 2016	9
Imagery Chardonnay sonoma, california 2016	11
ConCannon Cabernet pasa robles, california 2015	10
MacMurray Ranch Pinot Noir central coast, california 2015	11

wine

Wines By the Glass & Bottle:

WHITE

Cote Mas Blanc Mediterranee Pays d' Or languedoc-roussillon, france 2016	10/42
Fairvalley Chenin Blanc western cape south africa 2017	12/50
Chloe Winemakers Select Chardonnay sonoma, california	10/42
Fleur du Roi Sauvignon Blanc bordeaux, france 2016	12/50

RED

Cote Mas Rouge Mediterranee Pays d' Or languedoc-roussillon, france 2016	10/42
Maggio Petit Syrah lodi, california 2016	13/50
V.N.0 Malbec mendoza, argentina 2017	11/46

SPARKLING

De Perriere Brut Rose france nv	10/42
La Marca Prosecco italy nv	15/65

By the Bottle:

WHITES

Paul Hobbs Crossbarn Chardonnay sonoma coast, california 2017	85
Westmount Pinot Gris willamette valley, oregon 2015	76

REDS

Duckhorn Cabernet napa valley, california 2010	150
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SPARKLING

Laurent Perrier Brut Half Bottle france nv	95
Domaine Kuentz Bas Cremant d'Alsace france nv	85



dessert

DESSERTS

Chocolate Marquise

brown butter hazelnut crumble, hazelnut gelato

9

Coconut & Lime Tart

poached pineapple, pineapple buttermilk sherbet

8

Banana Bread Pudding

Chocolate sauce, bruleed banana, chantilly

8

White Chocolate Cheesecake

pomegranate, pistachio, grapefruit sorbet

9

Olive Oil Cake

blood orange sorbet, brown butter rosemary almonds

9

Seasonal Selection of Gelato & Sorbet

8

COFFEE | TEA

Parliament Coffee

3.00

Loose Leaf Hot Tea

3.00

Hot Chocolate

3.50

Americano

3.50

Latte

4.50

Cappuccino

4.50

Mocha

5.00

SINGLE

DOUBLE

Espresso

2.25

2.75

Macchiato

2.75

3.25

Flat White

3.75