



## BEER

### **COY 4 / 6.50**

Lively American Pale Ale showcasing pungent, citrusy Simcoe and Chinook hops. 5.5%

### **GULLY 4.50 / 7**

Juicy, citrusy wheat and oat IPA hopped with aromatic Strata, Idaho 7, and Nelson Sauvin. 7.2%

### **TENDER 5 / 8**

Double IPA with an immense profile of tropical fruit from Citra, Mosaic, and Motueka hops. 8.2 %

### **BINDLE 4.50 / 7**

North German inspired Pils brewed using a traditional step mash with a single decoction of German Pilsner malt and hopped with Tettnang, Hallertau Mittelfröh, and Sterling. 5%

### **LANE 4 / 6.50**

Polish inspired Lager collaboration with Mom Mom's Kitchen. We built this similar to our Helles with Extra Pale Pilsner and Vienna malts, then hopped it with the incredibly floral Polish grown hop Lubelski. 4.8%

### **GAGE 4 / 5**

American Lite Lager comprised entirely of American grown 2 Row barley and Saaz hops . 4.6%

### **MOTE 4 / 6.50**

Highly drinkable Belgian Tablebier hopped with Crystal, Motueka, and Simcoe. 4%

### **WHIR 4 / 6**

Our take on a classic Belgian Witbier brewed with coriander and orange peel, but with a splash of lemon juice added for a subtle tartness. Hopped with Crystal and Sterling. 5%

### **KEEN 4 / 6**

English-Style Dark Mild brewed with Maris Otter, a variety of English specialty malts, & East Kent Goldings hops. 3.5%

### **FRILL 4 / 6.50**

English-Style Porter brewed upon a base of Maris Otter, oats, and several varieties of English roasted malts & hopped in the kettle with Cascade. 5.8%

## OTHER OPTIONS

### **HIGHBALL 8**

Whiskey, Gin, Rum, Tequila, or Vodka with Club, Tonic, Soda, Cranberry Juice, or Pineapple Juice

### **CITY WIDE 8**

Full pour of Gage & a shot of whiskey

### **UNDERBERG 5**



## WINE

### **WHITE 10**

Our Cayuga White is a dry white wine with bright acidity and served with a bit of carbonation. The grapes were grown in the Cumberland Valley of South Central Pennsylvania. It was pressed whole cluster and fermented with native yeast with a small addition of sulfur added prior to packaging. 11%

### **RED 11**

These grapes were grown by our friends at TASO Vineyard just over the bridge in New Jersey. They were destemmed and fermented whole berry by native yeast for 21 days prior to pressing. A small addition of sulfur was added prior to packaging. It's a lightly effervescent red inspired by Lambrusco served chilled with notes of raspberry and black cherry. 12.5%

### **ORANGE 10**

Pennsylvania grown Cayuga White crushed and fermented on skins for 10 days prior to pressing. The skin contact lends a little color and texture to a high acid fruit-forward dry wine. 11%

## COCKTAILS

### **NEGRONI 12**

J.Rieger & Co. Gin, sweet vermouth, bitter orange amaro, orange

### **OLD FASHIONED 12**

J.Rieger & Co. KC Whiskey, simple, angostura bitters, orange

### **MARTINI 12**

J.Rieger & Co. Gin, dry vermouth, Castelvetrano olive

## CIDER

### **DORNICK 6**

An American Dry Cider from our friends at Ploughman Cider in Adams County, Pennsylvania. 6.9%

## NON-ALCOHOLIC

### **PHONY NEGRONI 8**

St. Agrestis non-alcoholic Negroni, orange

### **SAFETY GLASSES**

Non-Alcoholic "Near Beer" from our friends at Industrial Arts Brewing Company in Beacon, New York.

Pilsner 6 IPA 6.50

### **FOUNTAIN SODA 3.50**

Birch Beer, Coca-Cola, Diet Coke, Lemon-Lime, Ginger Ale, Lemonade, Unsweetened Iced Tea, Cranberry Juice

### **MARTINELLI'S APPLE JUICE 3.50**

# CARBON COPY

MMXXII  
PHILADELPHIA  
PA • US



## SNACKS

**OLIVES** (v & gf) 6

**DEVILED EGGS** (gf) 2 for 5 4 for 9

dijon, mayo, fish sauce, paprika

**CHIPS AND DIP** (v & gf) 10

house-made 12 hour onion dip & chips

**FRENCH FRIES** (v) 10

Heinz® ketchup & house-made garlic aioli

**FRIED ARTICHOKEs** (v & gf) 11

horseradish sour cream, parmesan, capers, scallions

**MIXED GREENS** (v+ & gf) 12

mixed greens, miso garlic dressing, spicy quinoa crunch

Add anchovy +4 Add parmesan reggiano +2

**CAESAR SALAD** 12

little gem lettuce, lemon, black pepper,  
creamy house caesar, parmesan, crispy garlic, breadcrumbs

Add anchovy +4

**COBB SALAD** 14

mixed greens, gem lettuce, bacon, deviled eggs, pickled carrot &  
onion, macerated tomatoes, chives, ranch dressing

**CHICKEN WINGS** (gf) 6 for 13

choice of buffalo, triple chili, bbq OR David's salt & pepper  
served with a side of house-made ranch



## TINNED FISH

house pickles, deviled egg, candied nut mix, crackers

Pick One 15 Pick Two 23

### PATAGONIA

- Garlic White Anchovy
- Smoked Mussels
- Sardines in Coconut Curry

### JOSE GOURMET

- Sardines in EVOO
- Sardines in Tomato Sauce
- Codfish in Olive Oil & Garlic +3

### HOST

- Nordic Sardines  
Smoked with Heather & Chamomile

### DIVINA

- Dolmas (stuffed grape leaves)

### FANGST

- Smoked Danish Trout w/  
Juniper & Lemon Thyme +3

### ESPINADER

- Octopus in Olive Oil +1.50
- Scallops in Galician  
Sauce

(v+) vegan (v) vegetarian (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 3% kitchen service fee is added to all food purchases and goes directly to our kitchen staff. Thank you.

Large Parties of 6 or more may be charged a 20% Gratuity.

## PIZZA

All pizzas are approximately 16 inches



### ROSSO

(v+) 15  
red sauce, basil, oregano, garlic, bread crumbs (no cheese)

Add pecorino romano +2 Add vegan "parm" +2

### CHEESE

(v) 18 (v+) 19  
red sauce, pecorino romano, mozzarella, basil,  
parmesan reggiano

### PEPPERONI

red sauce, pecorino romano, mozzarella, pepperoni,  
parmesan reggiano

Substitute beef pepperoni +1

### SAMOSA

(v) 21 (v+) 22  
cream, mozzarella, potato, pea, curry oil, tomato chutney,  
basil, cilantro, mint, parmesan reggiano

### MUSHROOM

(v) 24 (v+) 25  
cream, pecorino romano, mozzarella, maitake, cremini,  
parmesan reggiano, black pepper, rosemary

### SAUSAGE & PEPPERS

24  
red sauce, pecorino romano, mozzarella, Italian pork  
sausage, roasted long hots, parmesan reggiano

### SPECIAL PIE

MP

ask your server about our current offering

Add sausage, bacon, mushroom OR anchovy +4

Add chili crisp, roasted long hots OR pickled jalapeños +2

Add side of pecorino romano or parmesan +2

Make any vegetarian pizza vegan +1

## SWEETS



### ZEPPOLE

8  
fried dough balls, powdered sugar, chocolate syrup drizzle

### VEGAN SOFT SERVE

(v+) 6  
(vanilla flavored)

toppings: chocolate syrup, oreo pieces, +.50 each  
rainbow sprinkles, chip crumbs

blood orange olive oil & sea salt +1

birch beer float (v+) 7.50

baseball helmet sundae (v+) 7.50

soft serve, chocolate syrup, rainbow sprinkles, vegan whipped cream & a  
cherry on top