



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 Mittelfrüh, 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, Castelvetro 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 MMXXII COPY

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 parmigiano reggiano +2

CAESAR SALAD 12
little gem lettuce, lemon, black pepper,
creamy house caesar, parm, 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

HOST

- Nordic Sardines
Smoked with Heather &
Chamomile

ESPINALER

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

JOSE GOURMET

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

DIVINA (v+)

- Dolmas (stuffed grape leaves)

FANGST

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

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

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,
parmigiano reggiano

PEPPERONI 20

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

Substitute beef pepperoni +1

SAMOSA (v) 21 (v+) 22

cream, mozzarella, potato, pea, curry oil, tomato chutney,
basil, cilantro, mint, parmigiano reggiano

MUSHROOM (v) 24 (v+) 25

cream, pecorino romano, mozzarella, maitake, cremini,
parmigiano reggiano, black pepper, rosemary

SAUSAGE & PEPPERS 24

red sauce, pecorino romano, mozzarella, Italian pork
sausage, roasted long hots, parmigiano 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



ZEPPLES 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

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.