

CARBON MMXXII COPY

PHILADELPHIA
PA • US

SNACKS



ROASTED OLIVES (v+,gf) 6

CHIPS AND DIP (v,gf) 10
housemade chips & 12 hour onion dip

SALAD (v+,gf) 12
mixed greens, miso garlic dressing, spicy quinoa crunch
Add anchovy 4

CHICKEN WINGS (gf) 6 for 12
triple chili OR David's salt & pepper, housemade ranch

BEETS & BURRATA (v,gf) 13
pickled apple butter, mint, basil, pistachio

CAULIFLOWER (v,gf) 15
chili butter, jalapeno, rosemary, almond

GNOCCHI ARRABBIATA (v+) 15
gnocchi, crushed tomato, onion, garlic, chiles

BRUSSELS SPROUTS (gf) 16
crispy pork, radish, mustard au jus

TINNED FISH



House pickles, deviled egg and chimichurri, 5 spice nut mix, crackers Pick One 14
Pick Two 22

SIESTA **TINY FISH COMPANY**
Sardines in Olive Oil Octopus with Lemon & Dill +7
Mackerel in Olive Oil Rockfish in Sweet Soy Sauce +7

PATAGONIA **FISHWIFE**
Spanish White Anchovies Smoked Rainbow Trout +4
Lemon Caper Mackerel Smoked Salmon with FBJ Sichuan Chili Crisp +8
Mussels in Savory Sofrito Cantabrian Anchovy Fillets +1

RIA DE AROSA
Mussels in Escabeche Sauce

PIZZA

All pizzas are 14 inches



ROSSO (v+) 14
red sauce, basil, oregano, garlic, bread crumbs
Add pecorino romano 2

CHEESE (v) 17
red sauce, pecorino romano, mozzarella, basil,
parmigiano reggiano

PEPPERONI 19
red sauce, pecorino romano, mozzarella, pepperoni,
parmigiano reggiano

SAMOSA (v) 21
cream, mozzarella, potato, pea, curry oil, tomato chutney,
basil, cilantro, mint, parmigiano reggiano

CLAM 22
cream, mozzarella, chopped clams, garlic breadcrumbs,
chive, parsley, parmigiano reggiano, lemon

MUSHROOM (v) 24
cream, pecorino romano, smoked mozzarella, maitake,
shiitake, cremini, parmigiano reggiano, rosemary

Add anchovy to any pizza 4
Add chili crisp to any pizza 2
Add side of pecorino romano or crust butter 2

SOFT SERVE



rotating flavors (v+) 5

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

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

A 3% kitchen gratuity 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.

No modifications at this time.

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BEER

COY 4 / 6.50

A lively American Pale Ale showcasing pungent, citrusy Simcoe and pineapple-forward Chinook hops. 5.5%

GULLY 4.50 / 7

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

TENDER 5 / 8

A Double IPA with an immense profile of tropical fruit from Citra, Mosaic, and Motueka hops. 8.6%

BIDDABLE 4 / 6.50

A super sippable English Light Mild created with our friends at Forest & Main of Ambler, Pennsylvania. Brewed with Golden Promise Malt and three different types of oats and hopped with East Kent Goldings and Crystal. 3.8%

WHIR 4 / 6

Our take on a classic Belgian Witbier brewed with coriander and orange peel, hopped with Crystal and Sterling. 5%

GAGE 4 / 5.50

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

WILLOW 5 / 7.50

A Baltic Porter we designed with our friends over at Living Häus Beer Company in Portland, Oregon. Built on a base of 2 Row barley and Munich malts with English caramel and chocolate malts and higher kilned German malts. 8%

BINDLE 4 / 6.50

A North German inspired Pils brewed with German Pilsner malt and hopped with Sterling and Hallertau Mittelfruh. We utilized the traditional methods of step mashing and a single decoction during the mashing process. 5%

SPUR 4.50 / 7

Our version of a classic piney, resinous, orangey West Coast IPA. A super stripped down malt bill lets all the Centennial, Citra, Columbus, and Simcoe hops shine thru. 6.4%

RADIATE 4 / 6

This Tartbier is made up of Pilsner malt, malted and unmalted white wheat, and flaked oats. It is soured in the kettle with our favorite German lactobacillus strain and fermented with our house ale yeast. After fermentation, it was conditioned atop whole mango pieces. 5.2%



WINE

RIESLING 12

A bright, dry Riesling made with fruit grown by our friends at Shaw Vineyard. Pressed whole cluster and allowed to ferment with native yeast. A small addition of sulfur added after pressing. 11%

PINOT GRIS 11

Grown off of Seneca Lake in New York, this Pinot Gris was destemmed and fermented on skins for 14 days with native yeasts. Powdery tannins and medium to high acidity. No sulfur was added until packaging. 12%

MID ATLANTIC BLEND 11

A blend of Pennsylvanian grown Chambourcin, Virginian grown Cab Franc, and New York grown skin contact Pinot Gris. Soft, fruity, and served chilled. 12.5%

CIDER

DORNICK 6

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

NON-ALCOHOLIC

SAFETY GLASSES

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

Pilsner 6
India Pale Ale 6.50

JARRITOS ROTATING FLAVORS

Rotating flavors 3.50

MEXICAN COCA-COLA 4

MARTINELLI'S APPLE JUICE 3.50