

KITCHEN?

MEMBER DINING DISCOUNT

Show your Philbrook membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

STARTERS

Fried Cheese Ravioli* Stuffed with lemon ricotta, fried golden. Served with tomato coulis [8]

Smoked Salmon Dip Lightly smoked & blended with three cheeses. Served hot with sourdough crostini and charred lemon. [10]

Buttermilk Fried Onion Rings* Served with remoulade. [10]

Charcuterie Board Cheshire Farms salami & aged cheeses. Served with house pickles, fruit chutney, chicken liver mousse and country pate. [15]

SOUP | SALAD

Vegetarian and vegan diners are important to us. We always have a vegan or vegetarian soup option.

Tomato Bisque* Classic preparation. Madeira cream. [bowl 7 / cup 5]

Seasonal Soup* Creatively inspired by our chef. [bowl 7 / cup 5]

Baby Iceberg Wedge* Bleu cheese dressing, Southern Chow Chow, and Applewood Smoked Bacon [full 9 / half 6]

Kale Caesar Salad* Baby Kale, Caesar dressing, Focaccia croutons and a Parmesan crisp. [full 9 / half 6]

Chicken Cobb* Lightly dressed balsamic greens, layered with grilled chicken, avocado, aged cheddar, corn and roasted pepper. [full 15 / half 10]

Italian Farro Salad* Heirloom cherry tomatoes, English cucumber, dressed with Italian dressing. Philbrook Garden greens & herbs, Feta cheese crumble. [full 10 / half 6.5]

ENTREES

Quiche and Greens* Deep-dish style. Layered with chef's selection of veggies and cheeses in a flaky pastry. Served with a seasonal greens salad. [14]

Grilled Cheese* House focaccia layered with colby jack, brie, and pear compote. Served with tomato bisque. [14]

Half Pound Steak Burger Chargrilled to medium presented with Muenster cheese, candied bacon, tomato, lettuce, house made pickles and truffle fries. [15]

Grilled Salmon Served with farro pilaf with golden raisins & almonds, Sautéed Haricots verts, pickled mustard seed and Dijon cream sauce. [16]

Ricotta Lemon Ravioli* Filled with preserved lemon ricotta and Parmesan cheese and served with wilted greens and fried garden basil. [14]

Korean Fried Chicken Tossed in Gochujang sauce. Served with green chili mac and cheese. [15]

Steak Frites Chargrilled sirloin steak presented with horseradish butter and truffle fries. [5oz 15 / 8oz 20]

*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.
Proprietors Chef James and Brooke Shrader

ENJOY