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

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, Foccacia 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, Sauteed 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]

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