

RESTAURANT WEEK

RED OWL TAVERN

DINNER 2024

\$45 PER PERSON

1ST COURSE

CRISPY BRUSSELS

cilantro, mint, crispy shallots, fish sauce vinaigrette

CAESAR SALAD

romaine, garlic croutons, parmesan

HEIRLOOM SQUASH SOUP

coconut milk, vadouvan, spiced pepitas

PIEROGIES

maitake mushrooms, cippolini onions, chive crème fraiche

SMOKED PORK BELLY

honey crisp apple + fennel salad, apple cider gastrique, apple butter

2ND COURSE

CAULIFLOWER SHAWARMA

pine nut couscous, pomegranate, tahini verde

BOLOGNESE

pappardelle, whipped ricotta, basil crumbs

CHICKEN MILANESE

fennel + winter citrus salad, yuzu olive oil

PASTRAMI SPICED SALMON

warm apple + farro salad, caramelized fennel

3RD COURSE

CARAMEL BREAD PUDDING

bourbon anglaise

CHOCOLATE BUDINO

espresso chantilly, cocoa crusted pecans

MINI CHURROS

dark chocolate sauce

Please advise your server of any food allergies prior to ordering.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness.

RED OWL TAVERN
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