



PHILADELPHIA

THE CAULDRON

LOCUST STREET

RESTAURANT WEEK PRE-FIX MENU

\$40 3-COURSE
CHOICE OF ONE

FIRST COURSE

CHEESESTEAK EMPANADA

shaved rib eye, fried onion, American cheese, served with cooper sharp cheese sauce and spicy garlic house made ketchup

CRISPY BRUSSEL SPROUTS

Crispy Brussel Sprout leaves, granny smith apples, pomegranate-balsamic glaze

ELVEN GREEN SALAD & CRISPY APPLES

Granny Smith apples, mixed greens, goat cheese, pepitas, dried cranberries, apple cider vinaigrette

PORK & APPLE SAUSAGE ROLLS (PIGS IN A BLANKET)

pork sausage, apple, onion, sage, puff pastry, dijonaise herb dipping sauce

MEATBALL SKILLET

B,V,P house made meatballs, sunday gravy, toasted baguette

WHIPPED RICOTTA WITH ROASTED GRAPES

fresh whipped ricotta, lemon, roasted grapes, baguette, honey drizzle

SECOND COURSE

FISH & CHIPS

beer battered cod, proper chips, chive tarter sauce, river rocks and cold smoke. Magic!

SHEPHERD'S PIE

ground beef savory cottage pie, peas, carrots, topped with garlic mashed potatoes

CREAMY CRAB & PANCETTA MAC & CHEESE

fontina, sharp cheddar, mascarpone, crispy pancetta, green onion, toasted corn flake crumbs

PAN SEARED SALMON

rosemary garlic mashed, haricot vert, lemon white wine butter sauce

THIRD COURSE

STICKY TOFFEE PUDDING BUNDT CAKE

vanilla bean ice cream, warm toffee caramel

CHOCOLATE MOUSSE

shaved chocolate, whipped cream

SEASONAL GELATO

COCKTAIL SPECIALS

WHISPERING WILLOW

Jim Beam Black, lemon, simple, egg white

\$14

NECTAR OF THE PIXIES

Roku Gin, sweet vermouth, fresh pear, lemon twist

\$15

PARTIES 5 OR MORE MAY HAVE 20% GRATUITY INCLUDED
ALLERGIES? PLEASE SPEAK TO YOUR SERVER

PUB | COCKTAIL | EXPERIENCE | EVENTS

INSTA: @THECAULDRONPHILLY