

Patchwork

Philadelphia

Restaurant Week

THREE COURSES - \$40

First

CAESAR SALAD

Baby Gem, Garlic Croutons, Boquerones

ARANCINI

Tomato, Basil, Parmesan

PARSNIP SOUP

Sage, Brown Butter, Spiced Walnuts

Second

PAN-SEARED CHICKEN

Cannellini Beans, Italian Chili Crisp, Braised Greens

MUSHROOM AU JUS

Mixed Mushrooms, Tetilla Cheese, Sourdough

CRISPY SALMON*

Salsa Putanesca, Shrimp, Herbed Breadcrumbs

CARROT SCHNITZEL

Beer Batter, Gigantes Beans, Honeycrisp Apples

Third

FUDGE BROWNIE

Walnuts, Dates, Buttercream Icing

APPLE CRUMBLE

Bourbon Caramel, Streusel, Housemade Ice Cream

Cocktail - \$17

PINEAPPLE FIREHOUSE

Roku Gin, Pineapple, Peppercorn, Chili Agave
Lemon

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% AUTOMATIC GRATUITY