

## DINNER



IRON HILL BREWERY & RESTAURANT | CENTER CITY

# RESTAURANT WEEK

JANUARY 19 - FEBRUARY 1 | \$40 PER PERSON

### CHOOSE ONE SOUP OR SALAD

#### KENNETT SQUARE MUSHROOM SOUP

creamy, rich mushroom soup garnished with herbed truffle oil

SUGGESTED BEER PAIRING: PIG IRON PORTER

#### CAESAR SALAD

romaine tossed in Caesar dressing topped with Pecorino Romano and focaccia croutons

SUGGESTED BEER PAIRING: LIGHT LAGER

### CHOOSE ONE STARTER

#### TOMATO & BASIL PESTO BURRATA

charred cherry tomatoes and burrata cheese topped with balsamic glaze, extra virgin olive oil and sea salt, served with toasted focaccia

SUGGESTED BEER PAIRING:  
VIENNA RED LAGER

#### CHICKEN WINGS (5PC)

tossed in your choice of Buffalo, Korean BBQ or lemon pepper

SUGGESTED BEER PAIRING:  
PHILLY PHAVORITE IPA

#### CHILI CRUNCH CHICKEN LETTUCE WRAPS

sweet chili glazed grilled chicken in bibb lettuce cups with shredded carrot, red cabbage slaw and scallions, topped with chili crisp oil

SUGGESTED BEER PAIRING:  
PHILLY PHAVORITE IPA

#### PHILLY CHEESESTEAK EGG ROLL

hand-rolled egg rolls filled with griddled steak, fried onions and American cheese, served with horseradish dipping sauce and cherry pepper relish

SUGGESTED BEER PAIRING:  
VIENNA RED LAGER

### CHOOSE ONE ENTREE

#### VODKA RIGATONI

tossed in vodka tomato sauce with Italian sausage, charred broccolini, burrata and Pecorino Romano breadcrumbs

SUGGESTED BEER PAIRING:  
LIGHT LAGER

#### HERB GRILLED CHICKEN BREAST

grilled marinated chicken breasts, served over creamy rice and peas with roasted cherry tomatoes, sautéed broccolini and roasted tomato vinaigrette

SUGGESTED BEER PAIRING:  
HOMESTEAD ALE

#### MOROCCON SALMON

pan-roasted North Atlantic salmon served over smashed Yukon Gold potatoes with sautéed broccolini, green herb sauce and red onion jam

SUGGESTED BEER PAIRING:  
HOMESTEAD ALE

#### BANGERS AND MASH

grilled local pork sausage over smashed Yukon Gold potatoes and caramelized onion sauce, garnished with beer-battered onion rings

SUGGESTED BEER PAIRING:  
VIENNA RED LAGER

#### BEER-BATTERED FISH AND CHIPS

Vienna Red Lager-battered Atlantic cod served with French fries, coleslaw and remoulade sauce

SUGGESTED BEER PAIRING:  
VIENNA RED LAGER

#### EGGPLANT AND BURRATA

crispy panko crusted eggplant layered and baked with spinach, provolone and vodka tomato sauce, topped with melted burrata and Pecorino Romano breadcrumbs

SUGGESTED BEER PAIRING:  
PIG IRON PORTER

### CHOOSE ONE DESSERT

#### WALNUT & PECAN CRUSTED UPSIDE DOWN APPLE PIE

candied walnut & pecan crust, Pig Iron Porter salted caramel sauce, vanilla bean ice cream

SUGGESTED BEER PAIRING:  
PIG IRON PORTER

#### CREME BRULEE

vanilla custard, caramelized sugar

SUGGESTED BEER PAIRING:  
BRAMBLEBERRY

#### BROWNIE SUNDAE

served warm with vanilla bean ice cream

SUGGESTED BEER PAIRING:  
PIG IRON PORTER

RESTAURANT WEEK  
FEATURED  
COCKTAILS

#### BOURBON REFRESHER

Jim Beam Black bourbon,  
St Germain, lemon, thyme

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#### IRON HILLSIDE

Roku gin, lime,  
mint, cucumber

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1150 MARKET ST  
PHILADELPHIA, PA 19107  
267-507-7365