

FRINGE BAR

Restaurant Week is sponsored by Hornitos and Knob Creek

Home Alone 2 • Knob Creek Rye, Bonal Gentiane-Quina, \$17
Cocchi Vermouth di Torino, Cherry Heering, smoked salt

\$45 Per Person Menu

First Course

Choice Of:

Mini Caesar Salad

• (VEG, **GF) •

Mini Tomato Soup

• (VEG, **GF) •

Second Course

Choice Of:

Spicy Tuna Crispy Rice

• Crispy sushi rice, spicy tuna, cucumber, scallions, avocado, nori, sesame (GF) •

Fried Cheese Curds

• Crispy, melty, marinara (GF, VEG) •

Korean Brussels Sprouts

• Fried Brussels, Korean chili aioli, jalapeños, sesame seeds (GF, Vegan) •

Lemon Pepper Wings

• Lemon pepper wet, dill ranch, house pickled vegetables (GF) •

Buffalo Chicken Dip

• Served with tortilla chips (GF) •

Third Course

Choice Of:

Chicken Pot Pie

• Creamy chicken gravy, vegetables, roasted chicken, puff pastry top •

Korean Beef Bowl

• Bulgogi-style flank steak, house-made kimchi, cucumbers, scallions, sesame, rice (GF) •

Coop' DeJAWN Burger

• Two grilled patties, sautéed onions, Cooper Sharp, jalapeno aioli, lettuce, tomato, pickles (**GF) •

Viet Salmon Bowl

• Miso salmon, Viet cabbage salad, chili lime vinaigrette, mint, cilantro, basil, peanuts, shallots, rice (GF) •

West Philly Shiro Wat

• Shout-out to West Philly, Ethiopian spiced vegetable with ground chickpeas, mushrooms, sweet potatoes, greens, boiled egg, rice (**VEGAN, GF) •

Country-Fried Catfish

• Country-Fried cornmeal catfish, mashed potatoes, creamed corn, creole remoulade sauce (GF) •

Scan the QR code to
see our events of calendar



Choice of Dessert:

Banana Split Cheesecake

• Banana cream cheesecake, sliced bananas, amarena cherries, whipped cream, chopped nuts •

Chocolate Peanut Butter

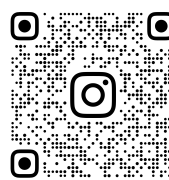
Brownie

• chocolate sauce and whipped cream (GF) •

Ice Cream

• 2 scoops of ice cream or sorbet, caramel sauce or chocolate sauce (GF) •

Follow us on Instagram



FRINGEBARPHILLY

(**GF) items can be made Gluten-Free.
Gluten Free Buns available for \$2.50

Gratuuity of 20% will be added to parties of 5 or more

Consuming raw and undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.