

bar menu

pub burger caramelized onions, thick cut bacon, goat cheese, lettuce, fries	\$15
caprese panini mozzarella, tomato, basil oil, balsamic, side salad	\$13
fast food cheeseburger 5oz patty, potato roll, onions, pickles, special sauce, cooper's sharp cheese	\$8
cheddar grilled cheese cloth-bound cabot cheddar, tomato, thick-cut bacon	\$8
chicken wings of the day 1lb of chicken wings changes often, ask your server	\$12
buffalo cauliflower blue cheese	\$9
fried cheese curds marinara dipping sauce	\$7

Peter Woolsey
Chef/Proprietor

Liz Boleslavsky
General Manager

dessert

raspberry cheesecake fresh raspberries, lemon curd	\$7
crème brûlée vanilla custard, caramelized brown sugar	\$7
apple strudel apple cider gastrique, chantilly cream	\$7
brownies three small brownies	\$5

ice creams

chocolate bark sea salt, toasted almonds, served with any ice cream	\$7
root beer float stewart's root beer, home made vanilla ice cream	\$5
three scoops variety of house made ice creams and sorbets	\$5

consuming raw or undercooked meats, poultry
seafood, shellfish, eggs or unpasteurized milk
may increase your risk of food borne illness

La Pégé.

@fringearts

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