

bar menu

pub burger	\$14
8oz patty, brioche bun, grilled red onion and bacon jam, raclette cheese, oven roasted tomato, bibb lettuce, fries	
general tso's tofu sandwich	\$13
brioche roll, broccoli rabe, sesame aioli, fries	
fast food cheeseburger	\$7
5oz patty, potato roll, onions, pickles, special sauce, cooper's sharp	
margarita grilled cheese	\$8
house made bread, pesto, tomato jam, mozzarella, provolone, parmesan	
buffalo wings	\$10
1lb fried chicken wings, hot sauce, blue cheese dressing, celery	
fried cheese curds	\$7
marinara dipping sauce	
crudité	\$8
pickled and fresh vegetables, ranch, lemon chive crème fraîche, "french" dressing	

Peter Woolsey
Executive Chef/Proprietor

Patrick Limanni
Chef de Cuisine

Brad Histan
General Manager

dessert

chocolate cranberry bread pudding	\$7
cranberry compote, cinnamon crème anglaise	
apple tart à la mode	\$8
puff pastry, vanilla ice cream, caramel sauce	
crème brûlée	\$7
vanilla custard, crusty caramelized sugar	
strawberries and whipped cream	\$7
marinated strawberries, fresh whipped cream, candied mint	
brownies	\$5
three small brownies	
ice creams	
ice cream sundae	\$8
Vanilla ice cream, chocolate sauce, peanuts, whipped cream, maraschino cherries	
root beer float	\$5
stewarts root beer, home made vanilla ice cream	
three scoops	\$5
ariety of house made ice creams and sorbets	

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

La Pège.

@fringearts

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