

## bar menu

<b>pub burger</b>	<b>\$14</b>
8oz patty, brioche bun, grilled red onion and bacon jam, raclette cheese, oven roasted tomato, bibb lettuce, fries	
<b>general tso's tofu sandwich</b>	<b>\$13</b>
brioche roll, broccoli rabe, sesame aioli, fries	
<b>fast food cheeseburger</b>	<b>\$7</b>
5oz patty, potato roll, onions, pickles, special sauce, cooper's sharp	
<b>cheddar grilled cheese</b>	<b>\$8</b>
clothbound Cabot cheddar, tomato soup sauce	
<b>buffalo wings</b>	<b>\$10</b>
1lb fried chicken wings, hot sauce, blue cheese dressing, celery	
<b>fried cheese curds</b>	<b>\$7</b>
marinara dipping sauce	
<b>porcini white bean dip</b>	<b>\$9</b>
carrots, celery, red peppers, cucumbers, cherry tomatoes, preserved lemons	

**Peter Woolsey**  
Executive Chef/Proprietor

**Patrick Limanni**  
Chef de Cuisine

**Brad Histan**  
General Manager

## dessert

<b>chocolate cranberry bread pudding</b>	<b>\$7</b>
cranberry compote, cinnamon crème anglaise	
<b>apple tart à la mode</b>	<b>\$8</b>
puff pastry, vanilla ice cream, caramel sauce	
<b>crème brûlée</b>	<b>\$7</b>
vanilla custard, crusty caramelized sugar	
<b>strawberries and whipped cream</b>	<b>\$7</b>
marinated strawberries, fresh whipped cream, candied mint	
<b>brownies</b>	<b>\$5</b>
three small brownies	
<b>ice creams</b>	
<b>ice cream sundae</b>	<b>\$8</b>
Vanilla ice cream, chocolate sauce, peanuts, whipped cream, maraschino cherries	
<b>root beer float</b>	<b>\$5</b>
stewarts root beer, home made vanilla ice cream	
<b>three scoops</b>	<b>\$5</b>
variety 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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[www.lapegbrasserie.com](http://www.lapegbrasserie.com)

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