

## bar menu

<b>pub burger</b>	<b>\$14</b>
8 oz. patty, house-made bacon, red wine mushroom ragu, raclette cheese, garlic aioli, fries	
<b>cold chicken confit sliders</b>	<b>\$11</b>
3 sliders, tomato, cucumber, watercress, house-made chips	
<b>fast food cheeseburger</b>	<b>\$8</b>
5oz patty, potato roll, onions, pickles, special sauce, cooper's sharp cheese	
<b>cheddar grilled cheese</b>	<b>\$8</b>
cabot cloth-bound cheddar, parmesan, raclette, house-made chips	
<b>chicken wings of the day</b>	<b>\$12</b>
1lb of chicken wings changes often, ask your server	
<b>fried cheese curds</b>	<b>\$7</b>
marinara dipping sauce	
<b>hummus plate</b>	<b>\$12</b>
crudité, olive oil, smoked paprika, toasted baguette	

**Peter Woolsey**  
Chef/Proprietor

**Mike Maronski**  
Executive Chef

**Liz Boleslavsky**  
General Manager

## dessert

<b>s'mores bread pudding</b>	<b>\$7</b>
crème anglaise	
<b>jewish apple cake</b>	<b>\$7</b>
cinnamon ice cream, caramel sauce	
<b>crème brûlée</b>	<b>\$7</b>
vanilla custard, crusty caramelized sugar	
<b>strawberry parfait</b>	<b>\$7</b>
pastry cream, balsamic, whipped cream	
<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>
stewart's 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 Pég.

@fringearts

215.375.7744

[www.lapegbrasserie.com](http://www.lapegbrasserie.com)

140 N Columbus Blvd. Philadelphia, PA 19106