

the Mulberry

on arch

STARTERS

SMOKED WINGS	Jameson Buffalo, Garlic Parmesan, or Cilantro-Habanero Lime	\$18
SESAME CAULIFLOWER	Tempura Battered, Garlic Sesame Sauce	\$14
CRISPY BRUSSELS SPROUTS	Fried Brussels Sprouts, Applewood Smoked Bacon, Sherry Vinaigrette	\$14
CHARRED OCTOPUS	Fingerling Potato Salad, Fresh Herbs, Smoked Paprika Oil	\$18
WARM 'EVERYTHING' BEAN DIP	White Bean, Tahini, Everything Seasoning, Crostini	\$14
BUFFALO CHICKEN DIP	House Made Garlic Knots, Buffalo Chicken Dip, Parmesan Cheese	\$15
SEASONED FRIES	Tossed in House Blend of Spices (+ \$3 Parmesan Truffle)	\$8
BEET & FETA SALAD	Marinated Beets, Whipped Feta, Watercress, Pecans	\$16
THE CAESAR	Romaine, Sourdough Croutons, Egg Yolk, Dijon, Worcestershire, Parmesan, Frico (+ \$9 Chicken Cutlet)	\$18

CHEESE & CHARCUTERIE BOARD **\$30**

Three Local Cheeses, Three Salumeria Biellese Meats, Jam, Fruit, Pickles, Crackers, Baguette

MAINS

PAN SEARED STEELHEAD TROUT	Spiced Carrots, Parsnip Puree, Salsa Verde	\$28
GRILLED HANGER STEAK FRITES	Fries, Swiss Chard, Red Wine Jus	\$34
FRESH RIGATONI	Spicy Pork Ragu, Pecorino, Oregano, Calabrian Chili	\$24
CRAB CAKE SANDWICH	Lump Crab Meat, Tomato Jam, Lettuce, Sweet Potato Roll	\$22
THE MULBERRY BURGER	8oz PA Beef, Local Cheddar, Mulberry Burger Sauce, Worcestershire Charred Onions, Sweet Potato Roll + \$2 Bacon	\$22
CHICKEN SCHNITZEL SANDWICH	Panko Fried Chicken, Chili Relish, Napa Cabbage, Cornichon Aioli	\$19
CLASSIC CHEESESTEAK	Shaved Beef, Fried Onions, American Cheese, Ba Le Roll	\$18

PIZZA

THE CLASSIC	Mozzarella, Jersey Tomato, Basil	\$16
THE ABRUZZO	Mozzarella, Jersey Tomato, Salumeria Biellese Pepperoni	\$18
FLORENTINE	Parmesan, Oyster Mushroom, Spinach, Roasted Garlic	\$18
THE ITALIAN MARKET	Fennel Sausage, Roasted Red Peppers, Onions, Mozzarella	\$18

**Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.*