

# the Mulberry

on arch

## Soup and Salad

<b>Carrot and Ginger Soup</b>	\$12
<b>Caesar Salad</b>	\$19
<i>romaine, focaccia croutons</i>	
<i>parmesan, frico</i>	
<i>add grilled chicken +\$9</i>	
<i>add salmon +\$12</i>	
<i>add shrimp +\$12</i>	
<b>Winter Arugula Salad</b>	\$16
<i>goat cheese, sage toasted pecans</i>	
<i>butternut squash, sherry vinaigrette</i>	

## Pizza

<b>Margherita Pizza</b>	\$18
<i>Jersey Tomato, Fresh Mozzarella, Pesto</i>	
<b>Soppressata Pizza</b>	\$20
<i>Jersey Tomato, Fresh Mozzarella</i>	
<i>Sliced Soppressata</i>	
<b>Arugula Pizza</b>	\$20
<i>Jersey Cherry Tomato, Fresh Mozzarella</i>	
<i>Arugula, Garlic, Balsamic Vinaigrette</i>	

## Sandwiches

<b>Buttermilk Fried Chicken Sandwich</b>	\$22
<i>buttermilk fried chicken</i>	
<i>shaved romaine, pickle aioli</i>	
<i>chili puree, Vermont cheddar</i>	
<b>Classic Cheesesteak</b>	\$23
<i>shaved PA grass fed beef</i>	
<i>Cooper Sharp American</i>	
<i>fried onions, Ba Le roll</i>	
<b>Mulberry Burger</b>	\$24
<i>grass fed 4oz double patty, cheddar</i>	
<i>shaved onions, shaved lettuce</i>	
<i>Lost Bread pretzel bun, 'Special Sauce'</i>	
<i>Make it 'Impossible' +\$2</i>	
<b>Breakfast Sandwich</b>	\$15
<i>bacon, eggs, Cooper Sharp American</i>	
<i>Lost Bread Co. bun</i>	

## Dessert

<b>Apple Tart</b>	\$10
<b>Ice Cream Sandwich</b>	\$10
<b>Vanilla Panna Cotta</b>	\$10

## Small Plates

<b>Avocado Toast</b>	\$14
<i>Lost Bread Co. milk bread, tomato, chervil</i>	
<b>Jerk Marinated Wings</b>	\$21
<i>Jameson Buffalo or Cilantro Lime</i>	
<b>Buffalo Chicken Dip</b>	\$21
<i>cream cheese, birchrun blue</i>	
<i>celery, flatbread</i>	
<b>Fried RI Calamari</b>	\$15
<i>mixed green citrus salad, black raddish</i>	
<i>charred orange puree</i>	
<b>Fried Cauliflower</b>	\$13
<i>honey sriracha sauce, sesame</i>	
<i>scallion, tempura</i>	
<b>Deviled Eggs</b>	\$12
<i>pepperoncini, pickled onion, chervil</i>	
<b>Cheese and Charcuterie Board</b>	\$23
<i>smoked duck roulade, duck &amp; pork rillettes</i>	
<i>Jasper Hill cheese, Lost Bread Co. breads</i>	
<b>Cast Iron Mac &amp; Cheese</b>	\$10
<b>French Fries</b>	\$10
<i>'Special Sauce', herb salt</i>	
<i>Add Parmesan Truffle +\$1</i>	

## Brunch

<b>Crab Benedict</b>	\$24
<i>chili arbol hollandaise,</i>	
<i>house made English muffin</i>	
<b>Classic Breakfast</b>	\$15
<i>2 eggs any way, home fries, toast</i>	
<i>home made sausage</i>	
<b>Berry French Toast</b>	\$16
<i>Lost Bread Co. milk bread, berry jam</i>	
<i>whipped cream</i>	
<b>Winter Shakshuka</b>	\$21
<i>root vegetable, tomato,</i>	
<i>2 eggs cooked en cocette</i>	
<b>Steak and Eggs</b>	\$28
<i>8oz Hanger steak, 2 eggs any way</i>	
<i>home fries</i>	

## Sides

<b>Home Fries</b>	\$7
<b>Bacon or Sausage</b>	\$7
<b>Toast</b>	\$3

Menu curated by Chef Andy Tessier

Consuming raw or undercooked foods may increase risk of illness