



The Pub in 30th Street Station

Philadelphia, Pennsylvania

(215) 387-4787

thepubin30thstreetstation.com

Small Plates

Edamame - \$6

Smoked sea salt (v)(g)

Pork Cheeks - \$8

Fried, apple honey mustard

Plantain Chips - \$6

Corn & tomato salsa (v)

Petit Mussels - \$9

White wine, roasted garlic & herb butter, crostini

Wild Game Meatballs - \$10

Elk, wild boar, smoked paprika-roasted fennel tomato sauce, gorgonzola

Roasted Potatoes - \$7

Seasoned, smoked paprika ketchup (v)

Chicken Livers - \$8

Fried, Sriracha-horseradish aioli

Mushroom Crostini - \$8

Goat cheese, spinach, sundried tomato

Duck Potstickers - \$6

Asian sesame sauce

Crab Martini - \$12

Lump crabmeat, artichokes, cucumbers, peppadews, parmesan, romaine, limoncello vinaigrette

Salads

Apple Salad - Petit \$6 Full \$13

Mixed greens, granny smith apples, gorgonzola, pecans, red onions, sherry vinaigrette (v)(g)

Prosciutto Salad - \$13

Mixed greens, strawberries, goat cheese, dried black mission figs, balsamic vinaigrette

Caesar Salad - Petit \$6 Full \$9

Romaine, garlic croutons, parmesan cheese, caesar dressing

House Salad - Petit \$6 Full \$9

Fresh field greens, carrots, grape tomatoes, red onions, radishes, cucumbers, house vinaigrette (v)(g)

Sharing

Flatbread Pizza - \$11

Short rib, whiskey-caramelized onions, spinach, house bbq, fontina cheese

Bistro Plate - \$12

Prosciutto, walnut cream cheese spread, apple slices, strawberries, balsamic reduction, crostini

Antipasto - \$14

Ciliegini mozzarella, capicola, sopresseta, mixed olives, marinated artichokes, roasted peppers, balsamic vinegar reduction, crostini

Hummus - \$11

Roasted red pepper, olive salad, stuffed grape leaves, pita (v)

Wings - Petit \$5 Full \$9

Fire, Asian, Old Bay

Baba Ganoush - \$10

Olive tapenade, tomato-cucumber salad, pita (v)

Menu presented by Chef Fredrick F. Price



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Sandwiches

All sandwiches served with fries unless otherwise noted.
Sub side salad or chickpea-edamame salad for \$3.⁵⁰

Cheese Steak - \$13

Shaved beef shoulder, gouda, peppers, onions

Po'Boy - \$12

Basa, tomato caper relish, cajun remoulade

Pub Burger* - \$12

Slow cooked, colby cheddar, lettuce, tomato, onion

Asian Tofu Burger - \$9

Carrot & red cabbage slaw, sesame-ginger aioli (v)

Jerk Pork Sliders - \$12

Colby jack cheese, roasted pineapple chutney,
sweet potato fries

Buffalo Chicken Sandwich - \$10

House fire sauce, blue cheese, celery dressing,
lettuce, tomato

Sweetbread Sliders - \$12

Roasted shallot aioli, fontina cheese

Beef Brisket - \$12

Whiskey bbq sauce, colby cheddar

Crabcake Sandwich - \$14

Panko-crust, lemon caper aioli, sweet potato fries

Entrées

Teriyaki Beef* - \$14

Beef pallards, teriyaki sauce, sushi rice,
Japanese seaweed salad

Arepa - \$12

Pulled chipotle chicken, peppers, onions,
chimichurri, sour cream, colby-jack cheese

Pork Milanese - \$12

Panko breaded, mixed greens, asparagus, red
onion, boiled egg, parmesan cheese, honey citrus
vinaigrette

Balsamic Tofu - \$12

White bean and vegetable pilaf, basil pesto (v)

Desserts

Chocolate Lava Cake - \$8

Black raspberry & chocolate filling

Crème Brûlée - \$8

Classic egg custard, Kahlúa liqueur

NY Cheesecake - \$8

Graham cracker crust, fruit compote

* Attention: Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry,
seafood or shellfish may increase your chances of foodborne illness.

(v) vegetarian (g) gluten free