

FRINGE BAR

SMALL BITES

\$6 each; 3 for \$15; 5 for \$24

Choice of Meat

Smoked Ham Potted Chicken
Pepperoni 'Shroom Chorizo

Choice of Cheese

Southern Pimento Cheese

Double Cream Brie

5 Spoke Creamery Cheddar

Snacks in Jars

Smoked Eggplant Dip (vegan)

Eggplant & tahini, herbs

"Pimento" Olives (vegan)

Olives, red peppers, herbs

Pickles (vegan)

House-made pickles

Dutch Cucumber salad (veg)

Cucs & shallots, creamy dill dressing

French Onion Dip

100% house-made, & house-made chips

Beet & Goat Cheese Parfait

Layered roasted beets, dill, whipped goat cheese

APPETIZERS

Sancocho Boricua (veg) \$11

Puerto Rican root vegetable soup, corn, avocado

Mac & Cheese (veg) \$12

Creamy-style with crispy top!

Fried Cheese Curds (gf, veg) \$12

Gluten-free!!, marinara

Wings (gf) \$14

Buffalo or Jerk, Blue cheese or Ranch, served with pickles

Chesapeake Crab Dip (gf) \$13

Lump crab, cream cheese, cheddar, herbs, tortilla chips

Tostones (gf, veg) \$9

Crispy plantain chips, garlic salt, ketchup mayo

Shrimp Cocktail (gf) \$13

7 pieces, cocktail sauce

Tuna Crudo (gf) \$14

Ceviche-style, spicy lime, pickled vegetables, tostones, cilantro oil

gratuity will be added to parties of 5+; consuming raw and undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness

SALADS

Add 5 shrimp, fried chicken, or 3 falafels for \$8

Viet-Style Chop Salad (gf) \$12

Shredded cabbage & carrots, cucumbers, tomatoes, fresh herbs, peanuts, lime vinaigrette

Corn "Cobb" Salad (gf) \$12

Avocado, corn, bacon, tomato, blue cheese, tomato, champagne vinaigrette

SANDWICHES

All sandwiches come with french fries:

gluten-free buns available upon request.

Fringe Burger \$19

Fast-food style double cheeseburger, lettuce, pickles, American cheese, sesame seed bun (*can be gf)

Falafel Smashburger (veg) \$18

Crispy chickpea patties, American cheese, lettuce, harissa aioli, house-made pickles (*can be gf)

Fried Chicken Sandwich \$18

Crispy chicken, harissa aioli, pickles, shredded lettuce (*can be gf)

Cubano Sandwich \$19

House-smoked & roasted pork, sliced ham, Swiss cheese, pickles, Dijonaise

ENTRÉES

Steak & Potatoes (gf) \$31

Grilled flat iron steak, fried fingerlings, green peppercorn sauce

Sunday Gravy \$28

Marinara-stewed Italian sausage & beef, bucatini, Locatelli Romano, basil oil

Trout Escovitch (gf) \$28

Whole fried trout, vegetable sofrito, hot pepper vinegar sauce

Creole Smothered Shrimp \$27

Étouffée-style stew, shrimp, scallion rice

Fried Chicken (gf) \$28

Slow-cooked & crispy-fried, mashed potatoes, green beans, gravy

SIDES

French Fries (vegan, gf) \$7

Mashed Potatoes (veg, gf) \$7

Fried Fingerlings (vegan, gf) \$7

Green Beans (gf) \$7

DESSERTS

Ice Cream Sundae (gf) \$8

Soft Chocolate Chip Cookies \$8

Chocolate Peanut Butter Cake \$8

Oreo Pie (gf) \$8

Strawberry Cheesecake Cup \$8

HOUSE COCKTAILS

Spring Negroni	\$15
Bluecoat gin, Cocchi Americano, Aperol	
Fringe Manhattan	\$14
Old Overholt Rye, Even Williams, house Vermouth blend, Cointreau, bitters	
The Lost Earhart	\$12
Bluecoat gin, fresh lemon, honey-ginger syrup, Aperol	
Loco Coco	\$13
1800 Coconut Tequila, fresh lime, demerara syrup	
Draft Espresso Martini	\$13
Vanilla vodka, espresso, Kahlua	

DRAFT BEER

Newtrail Lazy River	\$6
German-style Pilsner, PA, 4.4%	
Allagash White	\$7
Witbier, ME, 5.2%	
2SP Delco Lager	\$6
American Amber Lager, PA, 4.0%	
Victory Brotherly Love	\$7
Imperial Hazy Pale Ale, PA, 6.0%	
Troegs Perpetual	\$8
IPA, PA, 7.5%	
Downeast Cider	\$8
Double blend, MA, 7.3%	

WINE

House White	\$7 gl
Chardonnay, California	
Col Di Luna	\$11 gl/ \$44 btl
Prosecco, Sparkling, Italy	
Le Salse Verdicchio Di Materica	\$14 gl/ \$56 btl
Verdicchio, Orange, Italy	
Brunn Biauer	\$14 gl/ \$72 btl (L)
Zweigelt, Rose, Austria	
Canalieto Delle Venezia	\$10 gl/ \$40 btl
Pinot Grigio, Italy	
Sol Real	\$12 gl/ \$48 btl
Vihno Verde, Portugal	
Domaine De Guilliman	\$12 gl, \$48 btl
Sauvignon Blanc, France	
House Red	\$7 gl
Cabernet Sauvignon, California	
Joliesse Vineyards	\$12 gl/ \$48 btl
Pinot Noir, California	
Bogle Vineyards Twenty Acres	\$12 gl/ \$48 btl
Cabernet Sauvignon, California	
Little Mad Bird	\$12 gl/ \$48 btl
Malbec, Argentina	

CANNED BEER & SELTZER

Miller Lite	\$5
American Pilsner, WI, 4.2%	
Peroni	\$6
Italian Pilsner, Italy, 5.1%	
Miller High Life	\$5
American Light Lager, WI, 4.6%	
PBR 16oz	\$5
lager, WI, 4.8%	
2SP Pony Boi 16oz	\$6
Golden Light Lager, PA, 4.0%	
Neshaminy Creek Warehouse Lager	\$6
Mexican Style Lager, PA, 4.5%	
Wrong Crowd West Chester Lager	\$6
Lager, PA, 4.3%	
Wrong Crowd Done Shovelin' 16oz	\$8
Czech-style Dark Lager, PA, 6.2%	
Kona Big Wave	\$6
Golden Ale, OR, 4.4%	
Victory Motel Paloma	\$6
Grapefruit Summer Ale, PA, 6.0%	
Stone Delicious	\$6
Gluten-reduced IPA, CA, 7.7%	
Evil Genius Stacy's Mom	\$7
Citra IPA, PA, 7.5%	

Neshaminy Creek Ultra Cush	\$6
Hazy IPA, PA, 6.0%	
Evil Genius There's So Much Room for Activities	\$7
Double Dry-Hopped Hazy IPA, PA, 7.8%	
Rouge Hazelnut Brown Nectar	\$6
English Brown Ale, OR, 5.6%	
2SP Baby Bob's Stout	\$5
American Stout, PA, 6.0%	
St. Pauli Girl N/A	\$6
N/A, Germany, 0.5%	
Athletic Brewing Golden Lager	\$6
N/A Golden Lager, CT, less than 0.5%	
Topo Chico Hard Seltzer	\$6
Strawberry Guava, Mexico, 4.7%	

CANNED COCKTAILS

Stateside Surfside	\$9
Vodka & Ice Tea, PA, 4.5%	
Stateside Surfside Lemonad	\$9
Vodka & Lemonade, PA, 4.5%	

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