

## APPETIZERS

- Philadelphia pepper pot** \$9  
*The Soup that won the American Revolution*
- “Dolley” Comfort Soup** \$6  
*Hot soup was served by First Lady Dolley Payne Todd (Madison) as she graciously welcomed everyone who visited her Philadelphia home.*
- Navy Yard Calamari** \$13  
*There is absolutely no relationship between Philly & squid, it just tastes awesome.*  
Lightly flour-dusted & fried crisply, spicy chipotle sauce
- Union Firehouse Wings** \$16  
*Home of the first fire station, even the Philly Firemen couldn't put this flame out*  
Served with sliced carrots, celery, & bleu cheese
- The Italian Market Bruschetta** \$12  
*Coming to you from Philly's most popular market*  
Diced tomatoes, garlic, fresh basil on a parmesan crostini
- Peacekeeping Pork Sliders** \$12  
*Pigs were given to Native Americans during colonization to keep the peace*  
Pulled Pork, Coleslaw, Brioche Slider Roll
- Rustic Guacamole** \$13  
*Came from our “Vecino” to the south, long after the American revolution*  
The perfect combination of Tomatoes, Jalapeños, Cilantro, Avocados, Lime juice & Corn Tortillas
- Philly Flat Breads** \$13  
*After visiting the historic sites it is the perfect snack*  
\* Margarita, with Tomatoes, fresh mozzarella & Basil  
\* Prosciutto, Goat cheese, arugula & caramelized onions  
\* Hummus, with Kalamata Roasted Pepper and Feta Cheese  
\* Buffalo Chicken, Bleu Cheese, buffalo sauce & Tomatoes  
\* Steak & Pear; Philly Steak, Blue Cheese crumbs, sliced Pears and Rosemary honey

## SALADS

Add; Soup \$3, Chicken \$6, Salmon \$8, Shrimp \$12

- The Franklin Square** \$13  
*Local legend has it that Ben conducted his famous kite and key experiment here*  
Romaine Heart, Aged Shaved Parmesan, Traditional Caesar Dressing
- The Rittenhouse Square** \$13  
*William Penn's favorite.... We think!*  
Mixed Greens, Crumbled Blue Cheese, Apple Strings, Cranberries, Walnuts, Champagne Vinaigrette
- The Logan Square** \$13  
*This combination of flavors makes a lot of Cents*  
Spinach, Berries, Feta Cheese, Toasted Walnut, Citrus Vinaigrette

## SANDWICHES

Served with lettuce, tomato, pickle & choice of Pub chips or French fries

- Philadelphia Cheesesteak** \$13  
*No Philly menu would be complete without this treasure*  
Shaved Sirloin Beef, Sautéed Onions, American Cheese, Rockland Roll
- The El-Line Grilled Chicken** \$14  
*Best Way to See the City... So they Say!*  
Roasted Red Peppers, Provolone Cheese, Arugula, Brioche Bun
- The Meeting House** \$14  
*Visit the Friends next door at the Quaker Meeting House*  
House Roasted Turkey Breast, Arugula, Cranberry Mayo, Ciabatta Bread
- The Benjamin Franklin** \$15  
*The creator of the first Post Office would give this his Stamp of Approval!*  
Angus Beef Burger, Lettuce, Tomatoes, Onions, Pickles, Brioche Bun, Choice of Cheese
- The Chipotle Burger** \$15  
*A good Spicy way to survive the Winter Camp at Valley Forge*  
Angus Beef Burger, with Chipotle and Blue Cheese topped with Brawler BBQ sauce, Brioche Bun, Choice of Cheese
- The Capital Crab Cake** \$16  
*Philadelphia was the first Capital of the U.S. after York of course...*  
Pan Sautéed Lump Crab Cake, Arugula, Chipotle Tartar on Brioche Bun
- The Reading Terminal** \$15  
*Scenes from the movie National Treasure were filmed here*  
Slow Roasted BBQ Pulled Pork, Broccoli Raba, Rockland's Toasted Brioche
- Say Cheese** \$13  
*A gooey delight that would have been sure to make our Founding Father's Smile*  
Smoked Cheddar, Colby Jack, Sharp Cheddar, Roasted Tomato, Balsamic Drizzle, Toasted Rockland Sourdough.
- Avocado BLT** \$14  
*Apples are pig's favorite food. We smoke bacon with apples. Double flavor*  
A healthful Avocado spread over toasted Multigrain bread with tomatoes, arugula, and crispy center-cut apple smoked bacon.

# COIN'S

Philadelphia: Home of the First Bank

## ENTREES

Served 5pm to 10pm. All Entrees served with house salad

- “Read All About It!” Flat Iron** \$29  
*Philadelphia was the home of the first daily newspaper*  
Hand-Cut 10 oz. Tender & Juicy Flame Grilled Flat Iron steak with Hunter's sauce, Yukon Gold Potato, & Vegetable of the Day
- South Philly Pasta Bruschetta** \$16  
*Many early Italian settlements ended up in South Philly during the 18<sup>th</sup> Century*  
Penne pasta, Diced Tomatoes, Garlic, black olives, Basil, Mozzarella  
Add Chicken \$6, Salmon \$8, Shrimp \$12
- Constitutional Chicken** \$23  
*The Supreme Law of the Land was signed just around the corner in 1787.*  
Stuffed chicken with spinach, prosciutto and Fontina cheese with a Veloute and Basil sauce
- Shipyard Salmon** \$26  
*During World War I, Philly boasted the largest shipbuilding plant in existence*  
Roasted Salmon, Orange Ginger Glaze, Dirty Rice, & Vegetable of the Day
- “Fishtown” Crab Cakes** \$29  
*18<sup>th</sup> century center for The Shad fishing industry on Delaware River*  
Pan sautéed Lump Crab Cakes, with Chipotle Tartar served with Dirty Rice
- Pork Tenderloin** \$26  
*Colonists found Pigs easy to raise. Piglets were used as coin trade to avoid taxes*  
Chipotle Grilled Pork Tenderloin with Strawberry Avocado Salsa & Vegetable of the Day

## SAVE ROOM FOR DESSERT!

Ask your server about our delicious selections

Please inform your server of any health or dietary restrictions in order to best accommodate your needs.  
Raw and undercooked food may be hazardous to your health.



**BUBBLY**

Brut/William Wycliffe/California.....	7	28
Prosecco/Mashie/Veneto, Italy.....		45

**WHITES**

Riesling/Pacific Rim/Washington State.....	11	44
Pinto Grigio”Le Rime” Toscana/Tuscany.....	9	36
Sauvignon Blanc/Veramonte/Chile.....	9	36
Sauvignon Blanc/Edna Valley/California.....	39	
Sauvignon Blanc/Joel Gott/Napa Valley.....	9	36
Chardonnay/Walnut Crest/Chile.....	7	28
Chardonnay/Essex Vineyards/California.....		36
Chardonnay/Kendall Jackson/California.....	10	40
Chardonnay/14 Hands/Washington State.....		46
Chardonnay/Trinity Oaks/Napa Valley.....		28
Chardonnay/Natura Un-Oaked Organic/Chile...	11	44

**REDS**

Pinot Noir/ONEHOPE/California.....		58
Pinot Noir/Parker Station/California.....	11	44
Merlot/Bogle/California.....		49
Merlot/Walnut Crest/Chile.....	7	28
Cabernet Sauvignon/Walnut Crest/Chile.....	7	28
Cabernet Sauvignon/Trinity Oaks/Napa Valley.....		30
Cabernet Sauvignon/Kendall Jackson/California..	10	40
Cabernet Sauvignon/Silver Palm/California.....		64
Cabernet Sauvignon/William Hill/California.....		38
Cabernet Sauvignon/Natura by Emiliana/Chile...	10	40
Cabernet Sauvignon/Essex Vineyards/California.....		58
Cabernet Sauvignon/Joel Gott “815”/Napa Valley....		54
Meritage/Lock & Key/California.....		42
Malbec/Altos de Platas/Argentina.....		42
Malbec/Alamos/Argentina.....	9	36
Zinfandel/ONEHOPE/California.....		56

**LIBATIONS**

**20 Pence Punch**

*The cost of one gallon of Philly rum in 1740* Malibu  
Coconut Rum, Orange, Pineapple, & Cranberry Juices,  
Grenadine, Myers’s Dark Rum Floater

**Mummer’s Lemonade**

*because you have to be a little nutty to make it through this  
Philly New Year’s tradition* stole  
Raspberry Vodka, Frangelico, Lemonade

**Scurvy Cure**

*Philadelphia was home to the first US Naval Yard in 1801.*  
1800 Silver Tequila, Triple Sec, Sour Mix, Lime Juice, Grand  
Marnier Floater, Salted Rim

**Oh, Betsy!**

*Ms. Ross is hailed as the creator of the first American Flag.*  
Maker’s Mark Bourbon, Blue Curacao, Muddled Blueberries

**Brick House Hooch**

*In 1774, this very spot was the home of Provost William Smith,  
the first lead professor at the College of Philadelphia.*  
Christian Brothers Brandy, Triple Sec, Orange Juice, Walnut  
Crest Cabernet Sauvignon

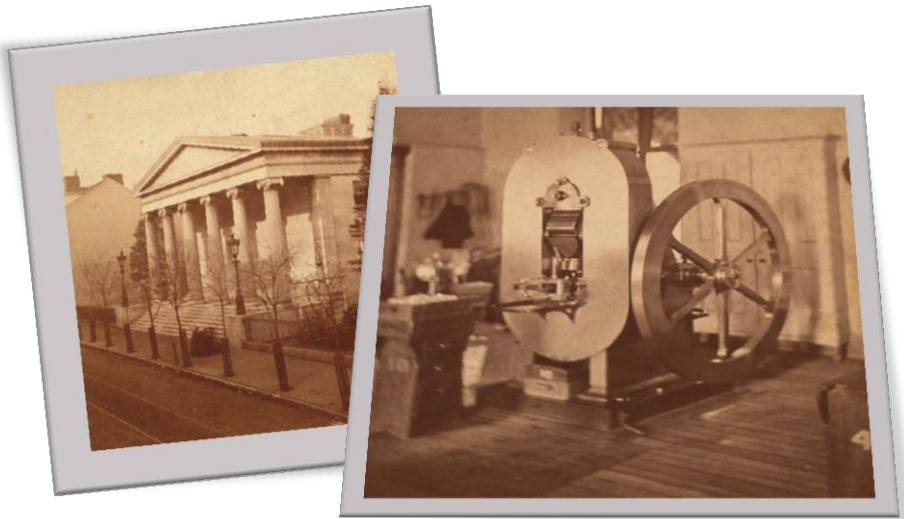
**CHEER FOR BEER**

**On Tap**

Yuengling Lager / Yuengling Seasonal Selection	\$6
Blue Moon / Sam Adams Boston Lager	\$7
Sly Fox 113 IPA / Yards Brawler Brown Ale	\$7

**Bottled**

Bud / Bud Light / Michelob Ultra / Yuengling / Coors Light	
Miller Lite / Land shark Lager	\$6
Corona/Stella Artois / Sam Adams / Heineken	\$7
Dos Equis / Yards IPA / Angry Orchard Green Apple Cider	\$8
Guinness	\$8



**COIN'S**