

dinner menu

for the table

ANTIPASTI 31

artisan charcuterie and cheese, seasonal accoutrements,
honey, mustard, baked focaccia

starters

ROASTED CARROT SOUP 12

halloumi en croustade, pistachios, honey

STEAK TARTARE GF/DF 15

smoked chili aioli, scallions, capers, lime, potato chips

AHI TUNA CRUDO GF/DF 16

artichoke pepperonata, capers, lemon, basil

FARRO “RISOTTO” 14

poached egg, pancetta, leeks, pecorino romano
tartufo cheese

BURRATA CHEESE 16

marinated olives, white anchovies, sherry oil, focaccia

AUTUMN SALAD GF 15

shaved red beets, curly kale, green beans, hazelnuts, bleu cheese,
pomegranates, citrus buttermilk dressing

SIMPLE SALAD GF/DF 11

mixed baby lettuce, radishes, cucumbers,
cherry tomatoes, house vinaigrette

entrees

CERTIFIED ANGUS RIBEYE

STEAK ‘AU POIVRE’ DF 63

salt & vinegar potatoes, shishito peppers, malt sauce

MURRAY’S FARM HALF CHICKEN GF 33

basmati rice, butternut squash, maple, harissa sauce

CULVER FARM DUCK BREAST GF/DF 41

pomme duchesse, figs, leeks, carrot soubise,
foie gras sauce.

PAPPARDELLE 28

pork bolognese, spinach, san marzano tomatoes,
parmigiana reggiano

LINGUINI 27

pancetta, pecorino tartufo, porcini, carbonara

ALASKAN BLACK COD GF 32

french puy lentils, piquante peppers, frisee,
gribiche sauce

ATLANTIC SWORDFISH GF 30

sweet potato puree, broccolini, golden raisins,
chermoula sauce

FISHERMAN’S RISOTTO 34

fish fry, pei mussels, shrimp, crabmeat, san marzano tomatoes,
grilled lemon

featured winery “LA SAPATA”

683A - LA SAPATA “Băbească Neagră” - 78

Tulcea, Romainia - Băbească Neagră

This region is found in eastern Romania, just south of the Ukrainian border (45.58 degrees N). The region is a world heritage site but many people have left the farming region to find more work in the cities. The soils are sandy and marshy but after years of absent farmers, the land has naturally re-developed its soils. This variety translates to “Grandmother’s Black” and dates back to the early 14th century. The varietal is also very hearty as the winters get to -20 and gets to 90 in the summer.

964A - LA SAPATA “Petiant Artisanal Feteasca Regala” - 64

Tulcea, Romainia - Fetească Regală

Clean and vibrant with notes of sunflowers, honey and a slight acidity in the finish. The bubbles are tight and fine with a lingering finish of fresh flowers and grass.

981A - LA SAPATA “Rose Băbească Neagră” - 64

Tulcea, Romainia - Băbească Neagră

The ripe black fruits of the varietal lead into a touch of strawberry and wet stone. The carbonation is present, though a bit subtle.

977A - LA SAPATA “Aligote” - 68

Tulcea, Romainia - Aligote

Not a common grape in the region though it performs well here. The classic French floral notes pop while remaining restrained to not become overwhelming. A bit of candy sugar mid palate helps to balance the acidity with a lasting honeysuckle finish.

Allen Street Grill

cocktails + dining

* Please ask your server about additional options & modifications available to accommodate allergies and dietary restrictions. · Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

drinks menu

fall cocktails

ASG OLD FASHIONED 16
buffalo trace single barrel, sugar, angostura bitters,
orange & lemon twists

FALL NEGRONI 16
sipsmith london dry gin, meletti amber amaro, cocchi dopo
teatro vermouth, teapot bitters, dried grapefruit, cinnamon

TOMMY’S MARGARITA 12
hornitos reposado tequila, agave nectar, lime juice

“1978” 13
laird’s applejack, licor 43, st. elizabeth’s allspice dram,
lemon juice, honey, apple

PEACE AND LOVE 14
scapeg race new zealand dry gin, maggie’s farm falernum,
grapefruit, lemon, honey, cracked pink & black pepper

TWILA 15
hornitos reposado tequila, heering cherry liqueur, orange juice,
maggie’s farm falernum, angostura bitters, mezcal rinse

ROUX 13
uruapan charandra mexican sugarcane spirit, masala chai,
big springs coffee cordial, amaro della sacra, bitters

PLUM BOB HIGHBALL 9
suntory toki japanese whisky, honey-baked plum syrup, basil

SEASONAL GIN & TONIC #22 11
hsc private manatawny stillworks gin (‘not today, jr!’),
citrus-infused wild blueberries, thyme, fevertree indian tonic

125TH ST MANHATTAN 18
hsc private 1792 full proof bourbon (‘it’s a bit of heaven’),
cocchi italian sweet & dolin french dry vermouthe, heering
cherry liqueur, angostura bitters, lemon

HERE COMES THE SUN 15
novo fogo barrel aged & silver cachacas, faccia brutto
centerbe herbal liqueur, pineapple, honey, peychaud’s

-nitrogen dispensed-

POET’S SOCIETY 14
roku japanese gin, pomegranate syrup, maggie’s farm falernum,
lemon juice, angostura bitters, allspice

SUNTORY NITRO ESPRESSO MARTINI 16
vanilla-infused haku japanese vodka, big springs coffee cordial,
rothrock ‘trailside’ cold brew, raw sugar, espresso beans

wines by the glass

(3 oz / 6 oz / bottle)

-bubbles-

Le Colture “Fagher” Prosecco (Valdobbiadene, Italy) Glera 10 /18/ 74
A very subtle touch of sweetness on the tip of the tongue followed by notes of fresh baked bread & citrus.

-orange-

GULP HABLO (La Mancha, Spain) 7 / 14 / 70 · Verdejo, Sauvignon Blanc
Hints of grapefruit, lime zest and a lasting orange pith that cleans the palate perfectly.

-white-

LUIS PATO “Maria Gomez” (Bairrada, Portugal) 9 / 16 / 64 · Fernão Perez
Lovely lemon zest and grapefruit with under-ripe grape and hint of mango. This is a very fun wine to pair with
seafood and equally delicious on its own.

JEZREEL (Lower Galilee, Israel) 9 / 16 / 64 Gewurztraminer
Decidely off-dry with a robust acidity to match. Peach nectar, white raisins, and tart tropical notes.

DOMAINE DES PIERRETTES “Sens’s (Touraine, France) 10 / 18 / 74 · Sauvignon Blanc
A bit more texture from the wine with lots of peach, green apple, and a wet slate in the finish.

MACRO FELLUGA “Mongris” (Collio, Italy) 8 / 14 / 56 · Pinot Grigio
A slight creamy texture with notes of quince, tart pear, and a surprisingly long finish.

MANAGERIE (Piekenierskloof, South Africa) 11 / 20 / 80 · Chardonnay
A very fun project from Thorn and Daughters. Lemon curd, sunflowers, a hint of salinity and a pleasant acidity.

-rosé-

VENDING MACHINE WINES “Wine Dive” (Mendocino, California) 7 / 12 / 56 · Grenache
A bit darker in color with rich ripe fruits and a juicy mixed berry structure. A lasting sun ripened decadent finish.

-red-

SEE SAW “Marge” (Orange, Australia) 9 /16/ 64 · Gamay, Pinot Noir
High-acid from the start with hints of smoked tobacco, wild cherry, and a tart finish.

DOMAINE GRISY (Bourgogne, France) 11 / 20 / 80 · Pinot Noir
This wine has aromas of holly, an earthy backbone with minerality and blackberry across the palate.

DIVISION “Division-Village: Béton” (Willamette Valley, Oregon) 10 / 18 / *NA* · Loire Blend
A French-style blend with a distinct Pacific influence. Complex violet, pepper, and spice notes (Cab Franc) and juicy red
berries (Côt and Gamay) are balanced by terroir-driven earthiness and a wet graphite finish.

CHATEAU MOULIN DE PEYRONIN (Bordeaux, France) 10 /18/ 76 Merlot, Cabernet Sauvignon
A rich and full mouthfeel with bold dark fruits from the cabernet and a lingering middle tannic finish from the merlot.

ALMARADA (Uco Valley, Argentina) 11 /20/ 80 · Cabernet Sauvignon
Medium body with lots of vanilla, cocoa and plum. Subtle tannins make this the perfect red meat wine.

ARTUKE (Rioja, Spain) 9 / 16 / 70 · Tempranillo
Loads of black fruits, notes of lavender and purple flowers with a medium body and a touch of earthy tannins.

beer • cider • mead

-on tap-

NEW TRAIL TENT ZIPPER 7
IPA · 6.5% · williamsport, pennsylvania

HOFBRAU OKTOBERFEST 7
lager · 6.3% · germany

ALLAGASH WHITE 7
wheat ale · 5.1% · portland, maine

SLY FOX BLITZ 6
helles lager · 4.6% · pottstown, pennsylvania

TROEGS BLIZZARD OF HOPS 7
IPA · 6.4% · hershey, pennsylvania

SLY FOX O’REILLY’S 7
nitro irish stout · 3.9% · pottstowm, pennsylvania

ALLAGASH HOP REACH 7
ipa · 6.8% · portland, maine

BIG HILL “HSC” Cider 7
traditional cider · 7% · gardner, pennsylvania

IQHILIKA “Cape Fig” Mead 10
mead · 12% · grahamstown, south africa

-bottles + cans-

WEIHENSTEPHANER Hefeweisbier (330mL) 6
NEW HOLLAND “Dragon’s Milk” Stout (12oz) 9
LINDEMAN’S “Framboise” (355mL) 12
DOGFISH HEAD “90 Minute IPA” (12oz) 12
DUVEL Belgian Strong Blonde (330mL) 9
CHIMAY “Premiere” (Red) (330mL) 10
CHIMAY “Cinq Cents” (White) (330mL) 11
CHIMAY “Grand Reserve” (Blue) (330mL) 12

BOAL CITY “Nordic Farmhouse Ale” (16oz) 10
OTTO’S PUB & BREWERY “Zeno’s Rye” (16oz) 7
DOGFISH HEAD “Sea Quench Ale” 6
GUINNESS Stout (Nitro Pub Can) (14.9oz) 6

CLAUSTHAULER “Original” (“N/A”) 5
REDBRIDGE Sorghum Lager (GF) 6

zero-proof

ASG SEASONAL LEMONADE 6
POM-GINGER FIZZ 8
pom wonderful, lemon, fevertree ginger beer

OTTO’S ROOT BEER 5
state college, pensylvania

FEVERTREE BY THE BOTTLE 5
rotating sodas, ginger beers, and tonics

