

## SOUPS & SALADS

Add salmon +10 or chicken +8

### WHITE CHICKEN CHILI 8

yellow cheddar, cilantro, onion & tortilla strips

### FRESH GREENS 10

grape tomatoes, radish, cucumbers, carrots, choice of dressing

### SOUP DU JOUR CUP 7 BOWL 9

chef's seasonal selection

### CAESAR SALAD 10

shaved parmesan, crostini, creamy caesar dressing

### BABY KALE SALAD 10

baby kale greens, strawberries, candied pecans, feta cheese, red onion, balsamic vinaigrette

## SANDWICHES

All sandwiches served with a side of chips

### PHILLY CHEESESTEAK 15

tender skirt steak, provolone & caramelized onions

### TURKEY GRILLED CHEESE 12

poblano pepper, pickled red onion, swiss & american cheese

### HOT CHICKEN SANDWICH 15

sweet & spicy slaw, havarti cheese

### PORTOBELLO SANDWICH 12

sautéed onions, roasted red bell pepper, muenster cheese, garlic aioli on ciabatta bread

### CUBAN SANDWICH 15

braised pork, ham, dijon mustard, swiss cheese, pickle



DINNER

## ENTRÉES

### ASHLEY FARMS AIRLINE

#### CHICKEN BREAST (12 OZ) 28

roasted chicken jus

### MAPLE-CHIPOTLE CEDAR PLANK

#### SALMON (8 OZ.) 32

### PENNE ALLA VODKA W/ SHRIMP 25

vodka sauce, red pepper flakes, peas & parsley

### PUEBLO BURGER\* 16

roasted poblano pepper, bacon, caramelized onions, habanero cheddar, tortilla dust, tequila lime aioli

## STEAKS & CHOPS

### NY STRIP\* (12 OZ.) 36

chimichurri

### GRILLED RIBEYE STEAK\* (16OZ.) 42

garlic herb Butter

### GRILLED FILET MIGNON\* (6 OZ | 8 OZ). 34 | 38

wild mushroom demi

### BOURBON GLAZED PORK CHOP\* (10 OZ.) 28

## SHAREABLE PLATES

### CHARCUTERIE & CHEESE 26

prosciutto, salami, kalamata olives, roasted tomatoes, selection of cheese

### PORK BELLY BAHN MI SLIDERS 14

Asian pico vegetables, cucumber, cilantro, sriracha aioli

### BUFFALO CHICKEN FLATBREAD 13

mozzarella, red onion, jalapeño, cilantro

### KOREAN BULGOGI TACOS\* 13

skirt steak, Asian slaw, cilantro, sesame seeds, spicy sriracha aioli

### CHICKEN WINGS 18

buffalo or grilled mesquite rub, celery sticks, blue cheese

### CRAB CAKE 22

roasted corn, poblano pepper sauce

## SIDES +5

GARLIC MASHED POTATO • SAUTÉED SPINACH PARMESAN • TRUFFLE SALTED FRIES  
ASPARAGUS • SEASONAL VEGETABLES • BACON BRUSSELS SPROUTS

## DESSERT

### CAST IRON CHOCOLATE CHIP COOKIE WITH ICE CREAM 9

### FLOURLESS CHOCOLATE TORTE 8

### CRÈME BRÛLÉE 8

### NEW YORK CHEESECAKE 9

## PRIVATE EVENTS

### PLANNING A PRIVATE EVENT?

OUR TEAM AT HAMMER AND FIRE IS HERE TO ASSIST YOU. PLEASE CONTACT 610-312-0356 OR [PHLVF\\_DS@HILTON.COM](mailto:PHLVF_DS@HILTON.COM).

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# SERVE IT UP : SPEAK MARTINI'S EASY

**ROCKS:** ON ICE  
**UP:** MARTINI GLASS  
**NEAT:** NO ICE, CHILLED GLASS  
**DRY:** Little To No Dry Vermouth  
**PERFECT:** Both Dry And Sweet Vermouth  
**DIRTY:** Add Olive Juice

## FIRED UP CREATIONS

### BEES KNEES 15

Sipsmith Gin, Fresh Lemon Juice, Honey Syrup

### FRENCH 75 15

Hendrick's Gin, Fresh Lemon Juice, Ruffino Prosecco

### APEROL SPRITZ 13

Ruffino Prosecco, Aperol, Soda Water

### OLD FASHIONED 15

Knob Creek Bourbon, Angustora Bitters, sugar, orange peel

### MOSCOW MULE 13

Tito's Handmade Vodka, Fresh Lime Juice, Ginger Beer

### DARK & STORMY 13

Flor de Caña 7yr rum, Fresh Lime Juice, Ginger Beer

## CLASSIC'S

### NEGRONI 13

Bombay Sapphire, Carpano Antica Formula, Campari

### MANHATTAN 15

Tempelton, Carpano Antic Formula, Aromatic Bitters, Brandied Cherry

### MARTINI 15

Ketel One Vodka or Sipsmith Gin, Carpano Bianco, Lemon Twist or Olive

### DIRTY 13

Grey Goose, Olive Juice, Olive

### ROB ROY 13

Monkey Shoulder, Carpano Antica Formula, Aromatic Bitters, Maraschino Cherry

### MARTINEZ 15

Sipsmith, Carpano Antica Formula, Maraschino Liqueur, Aromatic Bitters, Lemon Twist

### GIBSON 15

Hendrick's Gin, Carpano Bianco, Cocktail Onions

## TAPS

Workhorse Brewing Co. Rotate IPA	7
Conshohocken Brewing Co.	7
Sly Fox Helles Golden Lager	7
Sly Fox Saison VOS	7
Yuengling	5
Blue Moon	6
Modelo Especial	6

**ASK ABOUT OUR SEASONAL  
& LOCAL ROTATING TAPS!**

## CAPS & CANS

### CRAFT 7

Sly Fox Reading Premium Light Lager

Conshohocken Pubblers Row ESB

### NATIONAL 5

O'Doul's Amber (N.A.) • Miller Lite

Michelob Ultra • Budweiser

Angry Orchard Hard Cider • Corona

Stella Artois

Truly Wild Berry Hard Seltzer

## VINO

	6OZ.	9OZ.	BTL
<b>BUBBLES &amp; ROSÉ</b>			
PROSECCO Ruffino, IT	11	16	33
<b>WHITE WINES</b>			
RIESLING Kung Fu Girl, WA	13	19	39
PINOT GRIS La Crema, CA	15	22	47
CHARDONNAY Simi, Ca	17	25	52
CHARDONNAY Sea Sun, CA	12	17	36
CHARDONNAY Harken, CA	12	18	35

	6OZ.	9OZ.	BTL
<b>RED WINES</b>			
PINOT NOIR Cloudfall, CA	12	17	36
MERLOT Barone Fini, IT	14	20	45
RED BLEND Conundrum, CA	16	23	42
CABERNET SAUVIGNON Bonanza, CA	12	17	36
CABERNET SAUVIGNON Folie A Deux, CA	14	20	45



**HAMMER AND FIRE**