# the farmer's daughter ROOM SERVICE 

Please dial 4100 to order Room Service
which is available daily, 5 -10PM. If you would like to make a reservation to dine in the restaurant, please call 215-616-8300.
nibbles

WARM PRETZELS 14
truffle butter, sea salt
NORMANDY SALAD 13
mesclun lettuce, onion straws, carrot twirls, cucumber, roasted garlic vinaigrette
*ADD TO ANY SALAD:
chicken $8 \mid$ salmon 14
*CHICKEN WINGS (dozen) / 20
mild, hot, sesame, or spicy sesame
WEDGE 13
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

## flatbreads \& sandwiches

All sandwiches come with choice of house made potato chips, beer battered fries, or sweet potato fries. Substitute fruit or mixed greens for 2.50

## MARGHERITA FLATBREAD 14

tomato sauce, fresh basil, garlic, fresh mozzarella cheese, balsamic glaze
*BACON CHEESEBURGER 19
1/2 lb., applewood bacon, smoked cheddar, lettuce, tomato, chipotle remoulade, brioche bun

GERT'S CRAB CAKE SANDWICH 23
jumbo lump crab cake, lettuce, tomatoes, remoulade, brioche bun

## VEGETARIAN SANDWICH 17

Our ingredients change seasonally. Please ask about this month's vegetarian option.

## TURKEY CLUB SANDWICH 17

peppered turkey, tomato, bibb lettuce, bacon, mayonnaise, wheat bread

## CHICKEN SALAD

SANDWICH 17
candied pecans, dried cranberries, bibb lettuce, sourdough bread
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*OVERNIGHT BRAISED SHORT RIB 39
Our ingredients change seasonally.
Please ask about this month's chef selections.
*SEASONALLY PREPARED SALMON 36 Our ingredients change seasonally. Please ask about this month's chef selections.

Ingredients are subject to market availability and prices may change. An automatic gratuity of $20 \%$ and a $\$ 2.00$ service charge will be added to all room service orders. Note: menu items are subject to change.

## Executive Chef Mtele Abubakar

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. / We proudly support local farms. Our products are always fresh and local whenever possible. All of our breads are baked on premise daily.

