



Established 1854 | 2022

THE HEIGHTS

AT THE PHILADELPHIA CRICKET CLUB

DINNER

Nibbles

SMOKED CHICKEN WINGS

CALABRIAN CHILI GLAZE,
BLUE CHEESE DRESSING · GF
5 PCS \$13.00 10 PCS \$20.00

CRISPY BRUSSELS SPROUTS

GRAPES, BACON, PECORINO,
CHARRED LEMON AIOLI
\$12.00

MARINATED OLIVES

SHERRY VINEGAR, CITRUS, GARLIC, THYME · GF
\$4.00

WARM GOUGÈRES

FILLED WITH BACON-PIMENTO CHEESE
\$7.00

CHEF STEVE'S BAR NUTS

ASSORTED FLAVORED SEASONAL NUTS
\$6.00

CHEF'S

INSPIRATION

ASK YOUR SERVER FOR TODAY'S SELECTION

TODAY'S CURE *

\$16.00

MORNING OYSTERS *

1/2 DOZEN \$14.00 DOZEN \$28.00

BEN BURGER

EXECUTIVE CHEF

SHAWN SCANLON

CHEF DE CUISINE

PARKER DIEFFENBACH

SOUS CHEF

To Start

SNAPPER SOUP \$9.00
TRADITIONAL GARNISH, HARD-COOKED EGG, SHERRY

LOBSTER PEPPER POT \$13.00
MAINE LOBSTER, BUTTERNUT SQUASH, CHARD · GF

SMOKED BRISKET CHILI \$13.00
BROWN BUTTER CORNBREAD, CHEDDAR, SOUR CREAM, SCALLIONS

KALE CAESAR SALAD \$14.00
PARMESAN, FOCACCIA CROUTON, CAESAR DRESSING · 1/2 KALE CAESAR SALAD AVAILABLE \$7
ADD GRILLED CHICKEN \$17 CHEF BEN'S FRIED CHICKEN \$18 GRILLED SHRIMP \$23 CRAB CAKE \$29

ROOTS, FRUITS, AND LEAVES \$15.00
QUINOA, HEIRLOOM BEETS, SEASONAL CITRUS, FENNEL, BIBB LETTUCE,
MEYER LEMON DRESSING · GF

BEET-CURED SALMON \$12.00
SALMON MOUSSE, HORSERADISH, CAPERS, RADISH, SOURDOUGH CRACKER

CHARRED OCTOPUS \$18.00
CARAMELIZED APPLE-ONION SOUBISE, CHORIZO, ITALIAN SALSA VERDE · GF

GOAT CHEESE TART \$13.00
CARAMELIZED ONIONS, ROASTED OYSTER MUSHROOMS, CARAMELIZED APPLES,
GRILLED RADICCHIO, FIG VINAIGRETTE

TRUFFLE-CHICKEN LIVER PARFAIT \$12.00
RED WINE-PEPPER ASPIC, PICKLED ONION, CORNICHON, BRIOCHE TOAST

LAMB MEATBALLS \$14.00
HEIRLOOM SQUASH HUMMUS, ROASTED TOMATO SAUCE, FETA, GRILLED PITA

Mains

OLIVE OIL-POACHED ARCTIC CHAR \$25.00
WARM HUMMUS, DATE-LEEK COMPOTE, CRISPY CHICKPEAS, CRESS SALAD · GF

FISHERMAN'S STEW \$29.00
LOBSTER, SHRIMP, MUSSELS, CLAMS, ARCTIC CHAR, WHITE BEANS, BACON,
ROASTED PEPPER-SAFFRON BUTTER · GF

PCC JUMBO LUMP CRAB CAKES \$32.00
ITALIAN SAUSAGE, BROCCOLI RABE, POBLANOS, SMOKED TOMATO CREAM · GF

CHEF BEN'S SOUTH PHILLY FRIED CHICKEN SANDWICH . . . \$15.00
BROCCOLI RABE, ROASTED PEPPER, AGED PROVOLONE, CHERRY PEPPER AIOLI,
BAKER STREET ROLL, HOUSE-CUT FRENCH FRIES

THE HEIGHTS BURGER * \$17.00
BRISKET/SHORT RIB BLEND, COOPER SHARP, SMOKED ONION AIOLI, BIBB LETTUCE,
TOMATO, HOUSE PICKLES, BAKER STREET ROLL, SERVED WITH HOUSE-CUT FRENCH FRIES

VEGETABLE WELLINGTON \$21.00
ROASTED BEETS, CHARD, MUSHROOMS, SQUASH, EN CROUTE, VEGETABLE BORDELAISE

WILD BOAR RAGÙ \$24.00
RIGATONI, WHIPPED CHEVRE, PARMESAN

LANCASTER DUCK BREAST * \$32.00
CELERY ROOT PURÉE, CABBAGE STUFFED WITH RICE, DUCK CONFIT, CIPPOLINI,
CURRANT DUCK SAUCE · GF

ROASTED RACK OF LAMB * \$42.00
HONEY-THYME GLAZE, BARLEY RISOTTO, BRUSSELS SPROUTS, GRAPES, MINT LAMB JUS

GRILLED 6OZ PRIME BEEF TENDERLOIN * \$39.00
POTATO ROSSINI, MAPLE-ROASTED BABY CARROTS, SAUCE BÉARNAISE · GF

BRAISED VEAL OSSO BUCO \$38.00
CASTLE VALLEY POLENTA, RAINBOW CHARD, CRISPY DELICATA SQUASH, NATURAL JUS · GF

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.