STANDARD FARE

21 PHILA STREET
SARATOGA SPRINGS
EST. 2025

GIRL DINNER EVERY WEDNESDAY

$40

caviar baked potato, caesar salad, & a tiny tini

ALSO JOIN US FOR HAPPY HOUR DAILY 4p - 5:30p

STARTERS

starters are designed for 1–2 guests.

house-made focaccia - $10
ask about today's butter!

chargrilled broccolini - $15 vegan/gf
muhammara, toasted pine nuts

chicory & mixed greens salad - $18 gf
grilled pear, toasted pecans, dried apricot, marinated goat cheese, bacon vinaigrette

mac 'n cheese - $15
swiss, gruyère, cheddar, chive
add sliced meatloaf + $9

pan-fried artichokes - $21 v/gf
mixed mushrooms, sherry vinegarette, hazelnut crema, crispy shallot

french onion potato fondant - $18
caramelized onion, gruyère, swiss, chive, frizzled onion
add sliced meatloaf + $9

candied burrata salad - $18 v/gf
butternut squash, pecans, whipped maple honey

confit duck leg - $31 gf
creamy polenta, duck gravy, turnips

balsamic charred carrots - $18 v/gf
whipped eggplant, pomegranate seeds

beet root salad - $18 v/gf
smoked ricotta salata, walnut pieces, soft herbs

MAINS

Feel free to nix ingredients, but we stick to the recipe—no custom orders.

pan-seared branzino - $44 gf
mixed mushrooms, roasted cauliflower, brown butter

(not your) mom's meatloaf - $30
tomato relish, charred broccolini, potato fondant

chicken pot pie - $33
carrots, pearl onions, parsley & chive

smoked pork chop - $46 gf
roman spiced salsa verde, brussels, celery hearts, potato mash

the standard burger - $27
bacon jam, caramelized onion, bibb lettuce, standard sauce, fries (add cheese + 3, add truffle fries + 8)

crispy eggplant steak - $34 vegan/gf
muhammara, roasted mixed peppers, heirloom tomato, chicory

chicken cordon bleu- $41 gf
prosciutto, swiss, broccolini, brussels, turnips, mustard cream sauce

grilled bavette steak - $56 gf
potato mash, lemongrass chimichurri, mixed mushrooms

SIDES

potato mash - $10 gf

herbed mushrooms - $11 gf

roasted brussels sprouts - $9 gf

roasted cauliflower - $9 gf

parmesan truffle fries - $16 gf

A Restaurant From Clark Gale & Zac Denham
Executive Chef Joseph Michaud
General Manager Michael Wiggin

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21 Phila Street
Saratoga Springs, NY 12866