



Open 7 days per week for breakfast & lunch
Dinners Thursday - Sunday

February Dinner Menu

Dinners served Thursday – Sunday 4pm – Close
Dinner Menu Changes Monthly

Hinge Café & Art House

2652 E. Somerset Street
Philadelphia, PA 19134
(215) 425-6614
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www.hingecafe.com

Small Plates

Chicken Parmesan Soup..... 5

Our house soup featuring chicken, spinach and tomato in a seasoned broth topped with parmesan cheese

Soup Du Jour MP

Please ask your server for today's selections

Hinge Dinner Salad 4

Mixed greens, cannellini beans, roasted red peppers, carrots, pepperoncini and parmesan cheese with raspberry balsamic vinaigrette

Appine Wedge Salad 9

Crisp Romaine lettuce lightly seasoned and grilled topped with prosciutto, kalamata olives, sun-dried tomatoes, and pecorino Romano cheese with a caper vinaigrette

Grapefruit Avocado Salad 9

Juicy grapefruit with fresh avocado slices served atop peppery arugula greens finished in a citrus vinaigrette

Garden Stuffed Mushrooms 9

Silver dollar mushrooms stuffed with a savory garden vegetable risotto atop a parmesan cheese sauce

Stuffed Calimari 10

Tender calmamari tubes filled with spicy chorizo and shrimp done in a puttanesca red sauce

Pierogies du Jour 8

Pan fried pierogies filled with Hinge's flavors of the day. Ask your server for today's offerings

Sesame Encrusted Tuna 12

Cooked rare to mid-rare Ahi Tuna pan seared and finished with a tamari lime glaze served along spiced wonton chips

Scotch Egg 9

A classic British dish of hardboiled egg wrapped in savory sausage coated in a crispy shell served a top a fried onion nest with mustard béchamel sauce

Mussels 12

Served white, red, fra diabo (spicy)

Or Chef Special..... 14

PASTA & SALAD ADD-ONS

Chicken or Vegetables..... 3

Shrimp..... 5

Lump Crab..... 6

Large Plates

Pan Sautéed Jumbo Lump Crab Cakes..... 24

A fan favorite served with roasted rosemary and garlic potatoes, vegetable du jour and roasted red pepper-remoulade

Filet Mignon..... 25

Tender 8oz Filet in a rosemary balsamic marinade with cracked pepper and mushroom reduction served over mashed potatoes and vegetable du jour

Open Faced Broccoli Croquette 16

Puff pastry topped with roasted yellow squash and melted provolone cheese finished with a broccoli and cauliflower ragu

Stuffed Brown Butter Trout 23

Pan seared sweetened trout stuffed with golden beets, Swiss chard, and goat cheese served a top champagne farroh risotto with vegetable du jour

Semi-Boneless Chicken Francese 18

Egg battered bone-in chicken breast served a top mashed potatoes finished in a lemony caper butter sauce with vegetable du jour

Scallops Fra Diavolo 24

Pan seared jumbo scallops seasoned with red pepper served between ricotta cheese filled fried ravioli done in a fiery red sauce with vegetable du jour

Blackberry Brandy Roasted Duck 22

Tender slow roasted duck breast finished in a blackberry brandy glaze served along sweet potato stuffed acorn squash with vegetable du jour

Eggplant Parmesan 16

Garlic and basil infused crispy eggplant with melted mozzarella cheese, angel hair pasta in a sun-dried tomato and white wine sauce

Chicken Parmesan 15

Chicken cutlet topped with melted provolone atop a nest of angel hair pasta with roasted red pepper pomodoro (tomato) sauce and parmesan cheese

Penne Vodka 13

Penne pasta smothered in a spicy blush vodka sauce

Cheese Ravioli 13

Three-cheese ravioli in a creamy roasted tomato blush sauce

Gluten Free Cheese Ravioli 16

SPICY DISHES These dishes are moderately spicy. Some may be toned down upon request. Please be sure to tell your server if you prefer a mild seasoning.

VEGETARIAN Many of these dishes are made without meat products OR are assembled a la minute (to order) and may be served with vegetarian substitutions

DIETARY RESTRICTIONS Please inform your server if you have any dietary restrictions or allergies.

Attention: consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. Gratuity may be added to parties of 6 or more. \$20 minimum for all credit card transactions. Please help us keep costs low and pay with cash when you can! Prices and availability subject to change without notice. A \$1 per plate fee will added to check total of party who brings their own dessert.