



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

## July Dinners at the Hinge

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

**Hinge Café & Art House**

2652 E. Somerset Street  
Philadelphia, PA 19134  
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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

Spring greens, cannelloni beans, roasted red peppers, carrots, pepperoncini and parm cheese with raspberry balsamic vinaigrette

The Wedge  ..... 8

A plentiful slice of iceberg lettuce with our house-made bleu cheese dressing topped with crumbled blue cheese, red onion and baby tomatoes

Mandarin Orange Salad  ..... 7

Spring greens tossed in a sweet mandarin honey vinaigrette with shallots, candied pecans and crumbled goat cheese

Calamari Salad ..... 10

Calamari finished in a cool red wine vinegar dressing with grape tomatoes, cucumbers and cannelloni beans served with herb toasted crostini

Vegetable Egg Rolls  ..... 10

Crispy spring rolls stuffed with a medley of savory vegetables served with a spicy wasabi mustard and soy dipping sauce

Crab Dip ..... 12

A creamy dip seasoned in an array of savory spices with crab meat and a touch of lemon and sprinkled with toasted bread crumbs served with tri-colored tortilla and grilled pita

Vegetarian Satay  ..... 8

Skewered strips of seitan and vegetables marinated in a spicy home-made barbeque with toasted sesame seeds accompanied with a cilantro yogurt dipping sauce

Pork and Shrimp Dumplings ..... 12

Seasoned pork accompanied with savory shrimp stuffed in a steamed dumpling then lightly sautéed served with a soy dipping sauce

Mozzarella Fingers  ..... 8

Long cuts of mozzarella cheese battered in seasoned bread crumbs served with roasted red pepper pomodoro dipping sauce

Mussels ..... 12

Served white, red, fra diabo (spicy), or Chef's special

**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

### 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 ..... 24

Filet mignon pan seared and finished with balsamic glaze served with battered onion rings, roasted rosemary and garlic potatoes and vegetable du jour

Gingered Scallops ..... 25

Sesame crusted scallops finished in a ginger butter sauce served over udon noodles with shitake mushroom and snow peas

Lamb Lollipops ..... 20

Seared mini racks of lamb seasoned with fresh herbs and finished in a sweet mandarin plum sauce served over rosemary and garlic roasted potatoes with vegetable du jour

Surf & Turf ..... 28

A delectable medley of seasoned and char grilled filet medallions, scallops and jumbo shrimp served over white rice with garlic scented snow peas

Chicken Roulade ..... 18

Tender chicken breast stuffed with roasted tomato, spinach and goat cheese finished in a savory volute served over white rice with vegetable du jour

Mahi Mahi Fish Taco ..... 20

Marinated then char grilled mahi mahi wrapped in a warm flour tortilla with tomatillo and mango salsa finished with a cool lime yogurt sauce served with white rice and vegetable du jour.

Bleu Cheese Burger ..... 14

All beef burger with crumbled bleu cheese, smoked bacon and red onions accompanied with seasoned french fries and cucumber salad

Veggie Burger  ..... 13

Home-made veggie burger topped with red onions, lettuce and tomato served with spicy chipotle avocado ranch sauce with seasoned french fries and cucumber salad

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

#### PASTA & SALAD ADD-ONS

Chicken or Vegetables ..... 3

Shrimp ..... 5

Lump Crab ..... 6

**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!