

# THE GOOD KING

A French Tavern

## Petits Plats

- |  |    |
|--|----|
| Castelvetroano Olives<br>citrus & thyme                  | 6  |
| Radish Butter Tartine<br>grilled sourdough, black sesame | 12 |
| Duck Liver Mousse<br>seasonal jam, grilled baguette      | 11 |
| Escargots<br>caramelized shallot, dijon, ramp butter     | 14 |
| Artichoke Barigoule<br>French lentils, artichoke hearts  | 18 |
| Pommes Frites<br>garlic aioli                            | 8  |



## Boards

- |   |    |
|---|----|
| Cheese Board<br>yarrow   finger lakes gold   birchrun blue                              | 22 |
| Meat Board<br>house terrine   saucisson   coppa   duck sausage                          | 28 |
| Socca <i>*our favorite street food!</i><br>charred chickpea pancake, celeriac & saffron | 16 |
| Steak Tartare<br>provençal vinaigrette, bottarga, frites                                | 21 |

## Salades

- |   |    |
|---|----|
| Salade Verte<br>house vinaigrette, pickled shallot                | 12 |
| Salade de Printemps<br>gem lettuces, fava & green almonds, chèvre | 17 |

## Big Plates

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|---|----|
| Mussels<br>charred leek, crème fraîche, saffron                       | 25 |
| Steak Frites<br>bistro cut, sauce au poivre                           | 34 |
| Gnocchi Parisienne<br>spring peas, pistou, brown butter breadcrumb    | 26 |
| Duck of the Day<br>Keiser's Pheasantry (PA) – see chalkboard for set! | 36 |
| Tavern Smash Burger<br>special sauce, raclette cheese, lettuce        | 22 |

## Wines

- |   |    |
|---|----|
| HOUSE WINES <i>red / white / rosé</i>   | 10 |
| BUBBLES & ROSÉ  |    |
| Chardonnay (Burgundy)<br>Patrick Piuze, 'Val de Mer' Non-Dosé, NV                           | 15 |
| Nero d'Avola, Perricone (Sicily)<br>Baglio Ingardia, 'Sottosotto' IGP Terre Siciliane, 2024 | 14 |
| Cabernet Franc (Anjou)<br>Thibaud Boudignon, Rose de Loire, 2024                            | 13 |
| WHITE & ORANGE  |    |
| Rolle (Rhône)<br>Vignoble Simian, 'Mon P'tit Camion' 2024                                   | 15 |
| Pinot Gris (Alsace)<br>Michel Nartz, Pinot Gris, 2023                                       | 14 |
| Falanghina (Puglia)<br>Valentina Passalacqua, 'Nu Litr Orange' 2023                         | 14 |
| RED   |    |
| Fer Servadou (Sudouest)<br>Ghislain Montrozier, 'Cuvee No. 1' IGP Aveyron, 2023             | 14 |
| Merlot, Cabernet Franc (Bordeaux)<br>La Grand Courraye, Castillon-Côtes de Bordeaux, 2020   | 14 |


## Cocktails

- |   |    |
|---|----|
|  Sazerac<br>rye whiskey • bitters • absinthe         | 14 |
|  Martini<br>gin • genepy • cornichon                 | 13 |
|  Daisy<br>vodka • lemon • elderflower • rhubarb      | 15 |
|  Old Fashioned<br>bourbon • citrus foam • bitters    | 15 |
|  N'Tonic<br>calvados • green tea • citron • vanille  | 13 |
|  French 75<br>gin • pear • cardamom • sparkling wine | 14 |

### ..... RICARD PASTIS .....

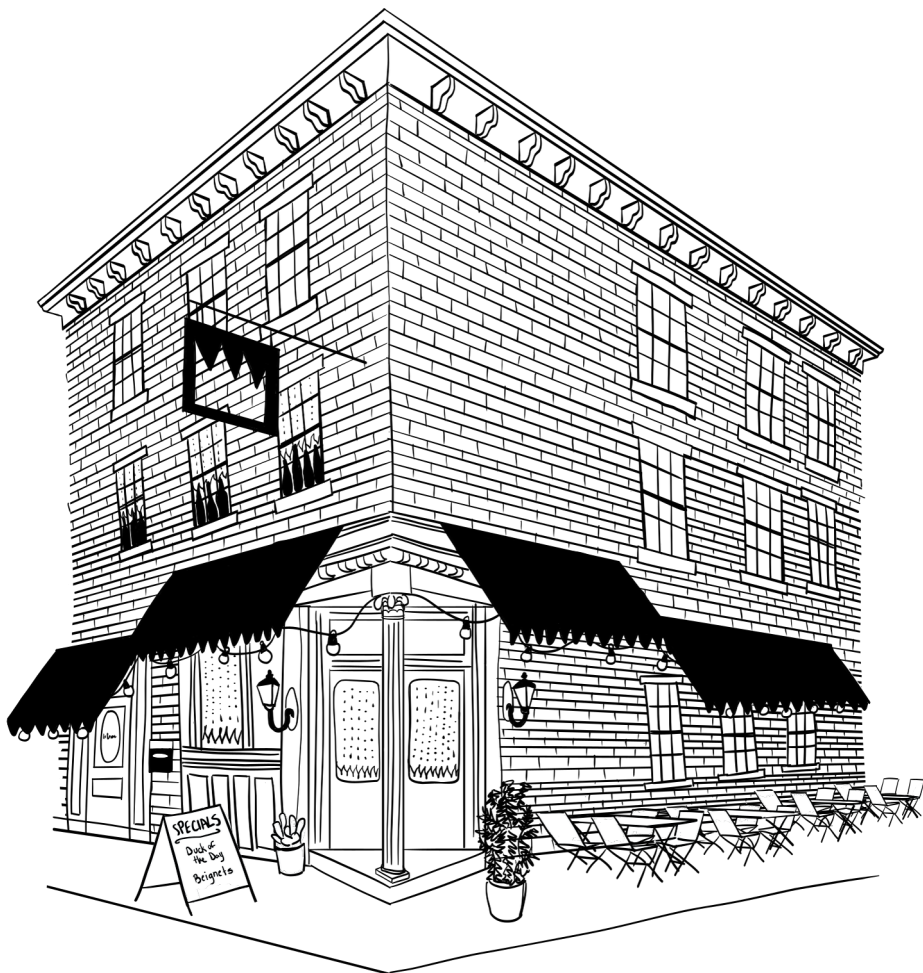
First produced after the banning of absinthe, this anise-forward aperitif holds a special place in French culture—particularly in Provence, where pastis is synonymous with afternoon pétanque matches and apéro with family and friends.

Enjoy it on the rocks with a splash of water – \$10

 Make it a Marseille Afternoon – \$12  
pastis • orgeat • lime • soda

## Beer

kronenbourg 1664 7 • kronenbourg blanc 7 • little wizard ipa 8 • saison dupont 10



# THE GOOD KING TAVERN

614 S. 7<sup>th</sup> STREET, PHILADELPHIA