

THE GOOD KING

A French Tavern

Petits Plats

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



Boards

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

Salades

Salade Verte house vinaigrette, pickled shallot	12
Salade de Printemps gem lettuces, fava & green almonds, chèvre	17

Big Plates

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

Wines

HOUSE WINES <i>red / white / rosé</i>	10
BUBBLES & ROSÉ	
Chardonnay (Burgundy) Patrick Piuze, 'Val de Mer' Non-Dosé, NV	15
Nero d'Avola, Perricone (Sicily) Baglio Ingardia, 'Sottosotto' IGP Terre Siciliane, 2024	14
Cabernet Franc (Anjou) Thibaud Boudignon, Rose de Loire, 2024	13
WHITE & ORANGE	
Terret Gris, Grenache (Languedoc) Notre Terre, VdF Blanc, 2024	14
Pinot Gris (Alsace) Michel Nartz, Pinot Gris, 2023	14
Falanghina (Puglia) Valentina Passalacqua, 'Nu Litr Orange' 2023	14
RED	
Fer Servadou (Sudouest) Ghislain Montrozier, 'Cuvee No. 1' IGP Aveyron, 2023	14
Syrah, Cabernet Sauvignon (Languedoc) Domaine de Cabrol, 'Requieu' Cabardes, 2023	15


Cocktails

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

..... RICARD PASTIS

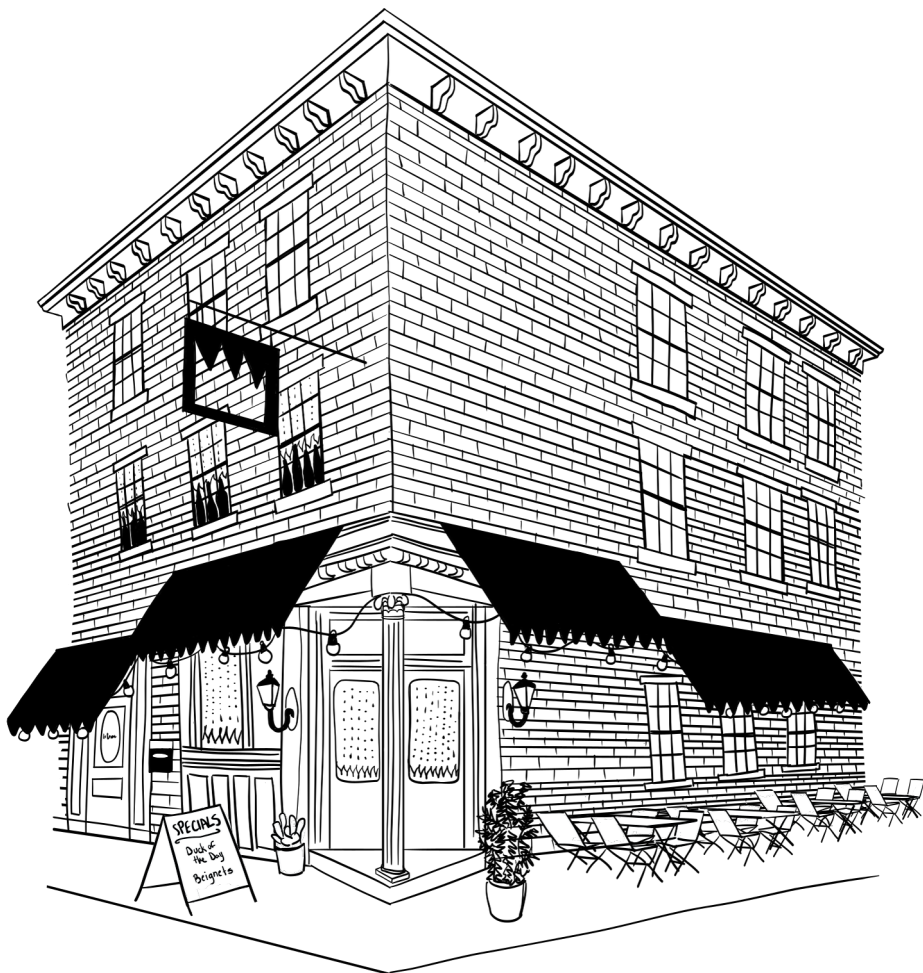
First produced after the banning of absinthe, this anise-forward aperitif holds a special place in French culture—particularly in Provence, where pastis is synonymous with afternoon pétanque matches and apéro with family and friends.

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



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614 S. 7th STREET, PHILADELPHIA