

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

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

Big Plates

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|---|----|
| Mussels
charred leek, crème fraîche, saffron | 25 |
| Steak Frites
bistro cut, persillade, poivre vert | 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

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|---|----|
| HOUSE WINES red / white / rosé | 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 • raspberry • lemon • sparkling wine | 14 |

..... RICARD PASTIS

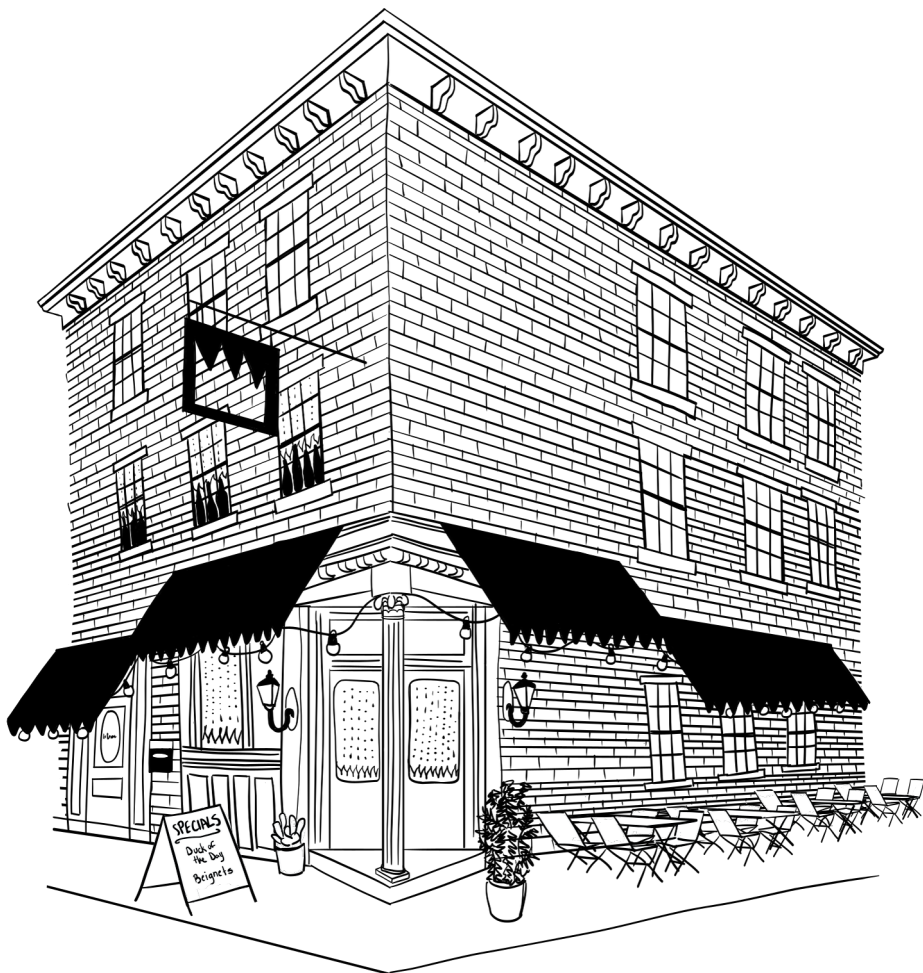
First produced after the banning of absinthe, this anise-forward aperitif holds a special place in French culture—particularly in Provence, where pastis is synonymous with afternoon pétanque matches and apéro with family and friends.

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