

PHILADELPHIA

THE CAULDRON

LOCUST STREET

THE GRUB & CHOW

WIZARD BOARD - \$32

Pigs-in-a-blanket, Devils on horseback(stuffed dates wrapped in bacon,) shishito peppers, hummus, whipped ricotta, pita, crostini, apples, roasted grapes, empanada

SNACKS

DEVILISH EGGS - \$6 GF

2 classic deviled egg halves, candied bacon

SHISHITO PEPPERS - \$6 VG, GF

blistered, lemon aioli, perfect with a cocktail

PROPER CHIPS- \$8 V, VG

Hand cut seasoned fries with sea salt served with malt vinegar. english cheddar \$2

GUAC AND CHIPS - \$9 V, VG

Fresh yellow tortilla chips fried to order served with housemade guacamole salsa \$2

WARM PHILLY PRETZEL BITES - \$8 VG, V

Bite sizes Philly pretzel pieces tossed in butter, served with a house made dijon honey mustard, add warm english cheddar sauce \$2

WIZARD TAPAS

HUMMUS AND PITA - \$11 V, VG, GF(WITHOUT PITA)

Housemade Hummus served with Pita, celery and carrots

MAGICAL CAULIFLOWER - \$14 VG

Melted English Cheddar served ablaze in a cast iron skillet

CAULDRON OF DRAGON WINGS - \$14

Six crispy wings, dragon sauce or garlic thyme

BADA BANG SHRIMP - \$16

Crispy panko crusted shrimp, sweet and spicy garlic chili sauce, green onions

SUB CAULIFLOWER - \$12 VG

WHIPPED RICOTTA AND ROASTED GRAPE CROSTINI - \$11 VG

Whipped ricotta, roasted red grapes, honey, thyme

CRISPY BRUSSEL SPROUTS - \$9 VG, V

Crispy Brussel Sprout leaves, granny smith apples, pomegranate-balsamic glaze

EMPANADAS - \$12

CHESESTEAK - sliced ribe eye, fried onions, American cheese, house made chili garlic ketchup

PHILLY ROAST PORK- pulled pork, sharp provolone, broccoli rabe pesto, shallot sherry au jus

SALADS

ROASTED BEET SALAD - \$12 VG, GF

Red and Golden Beets, Arugula, whipped goat cheese, candied pumpkin seeds, citrus vinaigrette

CAESER SALAD - \$11 GF(W/O CROUTONS)

Romaine, Parmesan Cheese, housemade creamy caesar dressing, parmesan housemade croutons

FENNEL SALAD - \$14 VG, GF

roasted fennel, red bell peppers, celery, apples, green onion sauce, over a bed of lentils



LARGE PLATES

BEEF WELLINGTON - 32

6 oz Tenderloin wrapped in wrapped in puff pastry, mushroom duxelle, red wine sauce

FISH AND CHIPS - \$21

Beer battered cod, proper chips, chive tarter sauce, river rocks and cold smoke. Magic!

THE ONCE & FUTURE BURGER - \$17

Two 4oz beef, brisket & short rib blend patties, american cheese, LTO, onion jam or special sauce and proper chips served on a LeBus Brioche bun bacon \$2

SMOKED MAC & CHEESE - \$14 VG

10 oz cast iron skillet, Smoked Gouda, Sharp cheddar, Parmesan, toasted pancko. served tableside in a magical smoking dome

SHEPHERD'S PIE - \$16

ground beef savory cottage pie, peas, carrots, topped with garlic mashed potatoes

SEAFOOD FRA DIAVLO - \$28

mussels, shrimp and scallops in a spicy garlic, basil, tomoato sauce over linguini

CHICKEN TENDERS - \$14

Chicken breast tenders served with fresh cut seasoned fries with choice of bbq, ranch or house made mustard sauce

SWEET EATS

CANNOLI- \$8 VG

Ricotta, Mascarpone, Chocolate Chips

STICKY TOFFEE PUDDING - \$9 VG

A british favorite, sponge cake, medjool dates, toffee sauce, whipped cream

FIRE AND ICE - \$8 GF, VG

Flourless chocolate cake, molten spiced Lava Core, served with vanilla ice cream



SIDES - \$6

Garlic mashed potatoes VG | Sauteed Veg of the day V, VG | Roasted Carrots & Cipolini Onions V, VG

ALLERGIES? PLEASE SPEAK TO YOUR SERVER:) - INSTA: @THECAULDRONPHILLY

18% GRATUITY IS ADDED TO ALL CHECKS

V- Vegan, VG - Vegetarian, GF - Gluten Free