



PHILADELPHIA

THE CAULDRON



LOCUST STREET

THE GRUB & CHOW

WIZARD TAPAS

SHISHITO PEPPERS - \$8 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

DISCO CHIPS - \$13

Hand cut seasoned fries with sea salt, green onion, braised shortrib and english cheddar sauce

BAVARIAN PRETZEL - \$13 V VG

10oz warm Bavarian pretzel served with a house made dijon honey mustard and warm english cheddar sauce

PIGS IN A BLANKET - \$12

Mini Beef Frankfurters wrapped in puff pastry, house made honey dijon

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

FRIED MOZZARELLA - \$12

Fried Mozzarella triangles with a side of marinara

CRISPY BRUSSEL SPROUTS - \$9 V VG

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

FRIED GOAT CHEESEBALLS - \$14 VG

Panko crusted deep fried goat cheese balls, honey, spicy red pepper marmalade

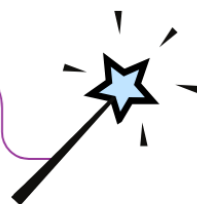
ARTICHOKE & SPINACH DIP - \$12 VG

A bubbling hot skillet of artichoke and spinach dip topped with melted sharp cheddar served with fried to order fresh corn tortilla chips

SALADS VG GF

CLASSIC CAESAR - \$12

Romaine, cracked black pepper, parmesan, caesar dressing, crostini
add chicken \$6



WIZARD BOARDS & CHARCUTERIE

TAPAS SAMPLE BOARD - \$32

Fried mozz, shishito peppers, pigs in a blanket, popcorn chicken, 3 dragon wings

CHARCUTERIE BOARD - \$22 (CHEESE)

Assorted cheeses, crostini, pita, apples, grapes, shishito peppers, marmalade, jam and mustard

CHARCUTERIE BOARD - \$35 (MEAT & CHEESE)

Assorted cured meats & cheeses, crostini, pita, apples, grapes, shishito peppers, marmalade, hot peppered bacon jam, mango chutney, assorted olives



LARGER PLATES

SMASH BURGER - \$18

Two 4oz Ground Beef Patties, LTO, pickle, special sauce on a potato roll served with proper chips
add Bacon \$2

FISH AND CHIPS - \$22

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

SMOKED MAC & CHEESE - \$14 VG

10 oz cast iron skillet, Smoked Gouda, Sharp cheddar, fontina, Parmesan, toasted panco. served tableside in a magical smoking dome
add shortrib \$4

CHICKEN TENDERS - \$15

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

SWEET EATS:

DAILY CAKE SPECIAL - \$8 VG

Ask your potion master for the perfect slice for a Birthday

ALLERGIES? PLEASE SPEAK TO YOUR SERVER

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

PUB | COCKTAIL | EXPERIENCE | EVENTS

20% GRATUITY IS ADDED TO ALL CHECKS

INSTA: @THECAULDRONPUB