

# LUNCH AND DINNER

10:30am until close



PHL  
Philadelphia, PA  
Concourse D

## FOOD YOU CAN TRUST!

At Bar Symon, we strive to use only the freshest, most responsible ingredients.

### BEEF

Our burgers are crafted from humanely raised beef that has never received antibiotics or added hormones.

### BREAD

Our artisanal buns and bread are baked with organic, unbleached, non-bromated flour.

### SEAFOOD

We offer seafood from only well-managed, sustainable fisheries.

### CHICKEN

We only serve vegetarian-fed chicken that has never received antibiotics and use cage-free eggs.

We continue to take great pride in, and place great importance on our mission to serve "Food You Can Trust."

## BEVERAGES

Pepsi	\$3.75
Diet Pepsi	\$3.75
Sierra Mist	\$3.75
Mountain Dew	\$3.75
Brisk Iced Tea	\$3.75
Mug Root Beer	\$3.75
Freshly Brewed Coffee	\$3.75
Freshly Brewed Iced Tea	\$3.75
House Made Lemonade	\$4.00
Assorted Juices	\$4.00

Ask about our selection of autographed Michael Symon books!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please notify your server of any food allergies or dietary restrictions.

## STARTERS

**Crispy Chicken Wings**.....\$14.00  
1.5# all natural chicken, choice of mild, spicy or dry rub served with house made blue cheese dressing & celery sticks

**House Made Guacamole**.....\$12.00  
fresh avocado, lime, cilantro & potato chips

**Beer Battered Onion Rings**.....\$8.00  
house made sriracha mayo dipping sauce

## LOLA FRIES

**Rosemary**.....\$5.50  
fresh chopped rosemary

**Poutine**.....\$9.00  
house made sausage gravy, cheddar cheese curds & scallions

## SALADS (all salads are tossed to order)

**Caesar**.....\$10.00  
romaine, radicchio, garlic croutons, shaved parmesan cheese & caesar dressing

**Cobb**.....\$16.00  
romaine, radicchio, grilled chicken, hard boiled egg, avocado, crispy bacon, cherry tomato, crumbled blue cheese, red onion & mustard vinaigrette

**Chickpea**.....\$12.00  
chickpeas, romaine, radicchio, arugula, roasted red pepper, red onion, cucumber, feta cheese & red wine vinaigrette

**Add a Turkey Burger Patty to any Salad**.....\$4.99

**Add Chicken or a Burger Patty to any Salad**.....\$5.99

## BURGERS

**Bacon Cheese**.....\$13.00  
thick cut bacon, choice of cheese, romaine, red onion & tomato on a challah bun

**Lola**.....\$13.00  
thick cut bacon, cheddar cheese, sunny side up egg & pickled red onion on a challah bun

**Gobbler**.....\$13.00  
turkey burger, guacamole, swiss cheese, romaine, red onion, tomato & house made sriracha mayo on a challah bun

**Add Rosemary Fries**.....\$4.00

**Add a Side Simple Salad**.....\$5.00

**Gluten Free Buns available**.....\$1.50

## SANDWICHES/PLATTERS

**Smoked Pastrami**.....\$13.00  
swiss cheese, saurkraut & dijon mustard on rye bread

**Turkey Sandwich**.....\$13.00  
swiss cheese, thick cut bacon, arugula, red onion, tomato & dijon mustard on sourdough bread

**Smoked Turkey Rachel**.....\$13.00  
swiss cheese, coleslaw, russian dressing & dill pickles on rye bread

**Grilled Cheese**.....\$10.00  
cheddar cheese, roasted peppers & arugula on sourdough bread

**Pierogies & Kielbasa**.....\$12.00  
potato & aged cheddar pierogi, grilled kielbasa, griddled onions & mustard sour cream

**Beanless Chili**.....\$8.00  
house made chili with cheddar cheese, scallions & sour cream

**Tomato Soup**.....\$7.00  
house made soup with blue cheese & chives

**Parmesan**.....\$7.00  
grated parmesan & fresh chopped rosemary

**Pulled Pork**.....\$8.00  
cheddar gravy, vinegar pulled pork & chopped jalapeños

**Big Blue**.....\$13.00  
romaine, radicchio, crispy bacon, tomato, avocado, red onion, crumbled blue cheese & creamy blue cheese dressing

**Greek**.....\$13.00  
romaine, radicchio, arugula, fresh tomato, red onion, cucumber, feta cheese, kalamata olives & red wine dill vinaigrette

**Simple**.....\$6.50  
romaine, radicchio, cucumber, cherry tomato & red wine vinaigrette

**Fat Doug**.....\$13.00  
pastrami, swiss cheese, coleslaw & bertman's mustard on a challah bun

**Veggie**.....\$12.00  
organic adzuki bean veggie burger, romaine, sliced tomato, sliced red onion, dill pickles on a challah bun

**Fun Guy**.....\$13.00  
griddled mushrooms, caramelized onions, blue cheese & arugula on a challah bun

**Add a Burger Patty**.....\$5.99

**Add a Turkey Patty**.....\$4.99

**Add a Veggie Patty**.....\$3.99

**Beer Battered Fish**.....\$13.00  
american cheese, creamy coleslaw, dill pickles, house made sriracha mayonnaise, served on toasted challah bun

**Beer Battered Fish Platter**.....\$18.00  
coleslaw, rosemary fries, house made tartar sauce, lemon

**Pulled Pork**.....\$13.00  
Michael's coffee bbq sauce, coleslaw & dill pickles on a challah bun

**Grilled Chicken Breast**.....\$13.00  
swiss cheese, guacamole, cilantro leaves, red onion & tomato on sourdough bread

# BEER

## LOCAL & PA CRAFT ON TAP

<b>Dock Street Brewing, Bohemian Pilsener</b> German Pilsener, Philadelphia, PA	ABV 6.0%	\$8/#11
<b>Free Will Brewing, Crisper Kölsch</b> Kölsch, Perkasie, PA	4.4%	\$8/#10
<b>Full Pint Brewing, White Lightning</b> Witbier, North Versailles, PA	6.0%	\$8/#10
<b>Yuengling</b> American Amber Lager, Pottsville, PA	4.4%	\$8/#11
<b>Troegs Brewery, Perpetual IPA</b> American IPA, Hershey, PA	6.0%	\$8/#11
<b>Conshohocken Brewing, Type A IPA</b> American IPA, Conshohocken, PA	7%	\$8/#11
<b>Yards Brewing, Thomas Jefferson's Tavern Ale</b> English Strong Ale, Philadelphia, PA	8.0%	\$9/#13
<b>Victory Brewing, Golden Monkey</b> Belgian Tripel, Downingtown, PA	9.5%	\$9/#12
<b>Evil Genius Brewery, Purple Monkey Dishwasher</b> Porter, Philadelphia, PA	6.1%	\$8/#11
<b>Lancaster Brewing, Double Chocolate Milk Stout</b> Milk Stout, Lancaster, PA	6.2%	\$8/#11

All menu items are subject to change based on availability.

\*Gluten free/gluten removed.

## AMERICAN CRAFT ON TAP

<b>Downeast Cider House, Original Cider*</b> Cider, Boston, MA	ABV 6.2%	\$8/#11
<b>Two Roads Brewing Co., Workers Comp</b> Saison, Stratford, CT	4.8%	\$8/#11
<b>Platform Beer Company, Symon Says</b> Brewed Exclusively for Michael Symon Restaurants Belgian Pale Ale, Cleveland, OH	6.2%	\$8/#11
<b>Great Lakes Brewing, Dortmund Gold</b> Dortmunder Lager, Cleveland, OH	5.8%	\$8/#11
<b>New Belgium Brewing, Fat Tire Amber Ale</b> American Amber Ale, Fort Collins, CO	5.2%	\$8/#11
<b>Fat Head's Brewing, Head Hunter</b> American IPA, North Olmstead, OH	7.5%	\$9/#11
<b>Founders Brewing Co., Breakfast Stout</b> American Imperial Stout, Grand Rapids, MI	8.3%	\$9/#12

## DOMESTIC & IMPORTS ON TAP

<b>Sam Adams, Seasonal Selection</b> Ask your server for details Boston, MA		\$8/#11
<b>Stella Artois</b> Euro Pale Lager, Belgium	ABV 5.0%	\$8/#11
<b>Bud Light</b> American Light Lager	4.2%	\$8/#10

All draft beer is available in small, large, or four beer flight for \$11, unless otherwise noted.

## BOTTLES

<b>Fat Head's Brewing, Bumbleberry</b> Fruit Beer, North Olmsted, OH	ABV 5.3%	\$9
<b>Jolly Pumpkin Artisan Ales, Bam Di Castagna</b> Saison, Dexter, MI	4.5%	\$15
<b>Widmer Brewing, Omission Pale*</b> American Pale Ale, Portland, OR	5.8%	\$9
<b>Heineken</b> European Pale Lager, Netherlands	5.0%	\$7.50
<b>Corona Extra</b> Pale Lager, Mexico	4.6%	\$7.50
<b>Michelob Ultra</b> American Light Lager	4.2%	\$7.50
<b>Miller Lite</b> American Light Lager	4.2%	\$8
<b>St. Pauli Girl, Non-Alcoholic</b> Germany	N/A	\$7

## CANS

<b>Narragansett Brewing, 16oz</b> American Lager, Providence, RI	ABV 5.0%	\$7
<b>Guinness, Draught</b> Irish Dry Stout, Ireland	4.2%	\$9
<b>Platform Brewing, Speed Merchant</b> White IPA, Cleveland, OH	6.6%	\$8
<b>Founders Brewing, All Day IPA</b> Session IPA, Grand Rapids, MI	4.7%	\$7

# WINE

## RED

<b>Hangtime - Pinot Noir</b> California aromas and flavors of wild cherry and cranberry with silky tannins that balance the vibrant fruit	\$13/#19
<b>Montalcour, Côtes du Rhône</b> Southern Rhone Valley, France grenache, syrah, and morvedre perfectly blended and balanced with robust notes of red fruits, liquorice, and black pepper	\$13/#18
<b>Bodega Palacios, "La Montesa", Garnacha</b> Rioja, Spain a medium bodied and juicy red highlighted by subtle spice, red fruit aromas and earthy tones	\$14/#21
<b>La Pisara - Negroamaro</b> Apulia, Italy deep ruby red in color, with perfume of fresh red fruits and delicate spice; on the palate, it is elegant yet full-flavored, with a pleasantly refreshing texture	\$13/#18
<b>Campobello - Chianti,</b> Tuscany, Italy brilliant ruby in color with violets and strawberries on the nose. a dry, fruity, harmonious palate with a pleasant finish	\$12/#17
<b>Montes Limited Selection - Cabernet Sauvignon/Carmenere</b> Apalta Valley, Chile deep ruby red in color with subtle spice and vanilla notes. this full bodied red blends Chile's unique red varietal, Carménère, with a popular favorite to create a complex and elegant wine	\$14/#21

All wine by the glass is available in small or large pour.

## SPARKLING WINE

**Segura Viudas Brut Rosé** \$11  
fresh, juicy, crisp and lively with bright stone-fruit flavors leading to a long lasting, citrusy finish

## WHITE

<b>Castell de Raimat, Albariño,</b> Costers del Segre, Spain Intense aromas of citrus, dried flowers and spices with hints of sweet vanilla on the nose. Crisp apple and fresh lime on the palate, along with bright acidity and a long finish.	\$11/#16
<b>Starborough - Sauvignon Blanc</b> Marlborough, New Zealand crisp and refreshing with tropical fruit, citrus, and subtle notes of fresh herbs and gooseberry	\$13/#19
<b>Caposaldo - Pinot Grigio</b> Delle Venezie, Italy dry, crisp, vibrant texture and delicate aromas of white fruit, flowers and almonds	\$13/#19
<b>Dr. Pauly, "Noble House" - Riesling</b> Mosel, Germany the palate starts with full and fruity flavors of stone fruit, orange zest and grapefruit and ends with crisp acidity balanced with subtle sweetness	\$14/#21
<b>Hayes Ranch - Chardonnay</b> Central Coast, California fresh, crisp citrus, apple, and pear highlighted by gentle vanilla oak	\$10/#15
<b>Talbott, "Kali Hart", - Chardonnay</b> Santa Lucia Highlands, California this beautiful California chardonnay is bold, fresh, exuberant, and concentrated with lush tropical fruit, a creamy texture, toasty oak and a long citrus-filled finish.	\$15/#22

# SPECIALTY COCKTAILS

<b>Rosemary Maple Bourbon Sour</b>	\$13
Old Crow Bourbon, rosemary maple syrup, house made sours	
<b>Michael's Manhattan</b>	\$18
Knob Creek Bourbon, Alessio Vermouth Rosso di Torino, Angostura Bitters, Amarena Cherry	
<b>Michael's Mule</b>	\$13
Boyd & Blair Potato Vodka, honey syrup, fresh lime juice, Ginger Beer	
<b>Bar Symon Bloody</b>	\$15
Boyd & Blair Potato Vodka, house made bloody mix, blue cheese stuffed olives	
<b>Rum Basil Greyhound</b>	\$15
Havana Club Añejo Blanco Rum, fresh basil, grapefruit	
<b>Five O'clock Somewhere</b>	\$15
Blue Coat American Dry Gin, St. Germaine Elderflower Liqueur, fresh lemon juice	
<b>Mile High Margarita</b>	\$18
El Jimador Silver 100% Blue Agave Tequila, Grand Marnier, house made sours, lime zest salt rim	



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