

Cocktails

- Rose Mimosa** – sparkling wine, raspberry, rose water **13/44**
Pimm's Deluxe – bombay dry gin, pimm's #1, lemon, muddled cucumber **14**
Pirates of Penzance – gosling's rum, vecchio amaro, passion fruit, lime **15**
Citrus Punnet – irvine's vodka, blood orange, grapefruit, rosemary, peychaud's **14**
Somerset Sour – jim beam rye, apple brandy, spiced apple syrup, lemon, vegan egg white, nutmeg **16**
Here Comes the Sun – lebelula joven tequila, grapefruit, guava, ribena, mint, sparkling wine **15**
The Queen Pea – snap pea infused blanc vermouth, befeater, dandelion burdock bitters **18**
The King's Courage – dewars scotch, genever, martini & rossi vermouth, maraschino liquor, bitters, orange **18**
Hot Scottie – brown butter washed scotch, drambuie, lemon **15**



Gin & Tonics

- HERBAL** - prairie gin, cucumber, faccia brutto centerbe, fever tree elderflower tonic **15**
CITRUS - hendrick's gin, malt vinegar citrus shrub, lemongrass, fever tree mediterranean tonic **15**
SEASONAL - roku gin, spiced cranberry syrup, sage, fever tree lemon tonic **15**



Wines by the Glass

SPARKLING

- Prosecco**, Bisol Jeio Brut, NV (Veneto, Italy) 14/70
Cava Brut Rosé, Conquilla, NV (Catalonia, Spain) 14/70
Champagne, Yellow Label Brut, NV (Champagne, France) 62/120

ROSÉ

- Rosé of Grenache**, Club 44 Mediteranee Rose (Provence, France) 14/70

WHITE

- Pinot Grigio**, Borghi Ad Est, 2022 (Alto Adige, Italy) 14/70
Grüner Veltliner-Welschriesling, Meinklang, 2023 (Burgenland, Austria) 16/80
Sauvignon Blanc, Echo Bay, 2018 (Marlborough, New Zealand) 14/70
Chardonnay, Vigneros de Buxy Bourgonge Cote Chalonnaise, 2022 (Burgundy, France) 15/75
Vermentino, Terrabianca Langhe Favorita DOC, 2022 (Piedmonte, Italy) 16/80

RED

- Pinot Noir**, Bacchus, 2022 (CA) 14/70
Tempranillo, Azul y Garanza, 2021, (Navarra, Spain) 14/80
Malbec, Durigutti, 2021 (Mendoza, Argentina) 16/80
Grenache, Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) 15/75
Chianti, Sorelli, 2022 (Tuscany, Italy) 14/70
Cabernet Sauvignon, Sister's Run 'Old Testament' 2021 (South Australia) 16/80
Pinot Noir, Starr Wines, 'Private Label – Brooks Winery,' 2022 (Willamette Valley, OR) 85



Afternoon Tea

Winter

Mon-Fri 3pm – 5pm

"You can never get a cup of tea large enough or
a book long enough to suit me."

~ C.S. Lewis



Specialty Sodas

- Ginger Beer **6** Ribena Soda **6** Fentimans Rose Lemonade **7**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 12/21/24

Tea Tiers

All Tiers are recommended for 2 guests.
Add a Glass of House Champagne or a Rose Mimosa \$8

“Down the Rabbit Hole”

2 TIERS OF PETITE SANDWICHES

\$30



“A Royal Occasion”

3 TIERS OF SANDWICHES & PASTRIES, SCONES,
WITH A 4 CUP POT OF TEA

\$60

“Who Stole the Tarts”

2 TIERS OF HOUSEMADE PASTRIES & TARTS

\$20

Tea Pots

“The Queen's Croquet Ground”

TEAPIGS \$4/\$7



English Breakfast

full-bodied & smooth,
with hints of sweet caramel & spice

Chamomile Tea

decaffeinated herbal tea, grounded & earthy,
with hints of apple & floral sweetness

Green Tea with Mint

refreshing blend of chinese gunpowder green
tea & moroccan spearmint

Darjeeling Earl Grey

full-bodied & robust,
with a subtle muscatel taste

Chai Tea

rich, malty assam black tea with cardamom,
cinnamon, ginger & vanilla

Honeybush and Rooibos

a scrumptious decaffeinated blend that is
earthy and slightly sweet with
nutty overtones

Snacks

BILLINGSGATE CRAB CROQUETTES 15
lemon, black pepper, paprika saffron mayonnaise

EAST COAST OYSTERS* 21
cucumber mignonette

PINT OF PRAWNS 16
poached prawns, spicy cocktail sauce,
lemon mayonnaise

WELSH RAREBIT 8.5
whole grain mustard & cheddar
on buttermilk toast

DEVILED EGGS 10.5
madras curry, mustard

MARINATED BAR OLIVES 8
herbs, spices, olive oil, balsamic vinegar

CASHEW HUMMUS 12
roasted root vegetables, curry dressing

HOUSE MADE RICOTTA 14
dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12
olive tapenade, goat cheese, baguette

ROOT VEGETABLE SOUP 12
buttermilk croutons, cheddar

DANDELION SALAD 13
mixed greens & dandelion leaves, cucumber,
avocado, lemon vinaigrette

BABY GEM CAESAR SALAD 16
parmesan tahini cashew dressing, cashews,
anchovy, crispy shallots

ENGLISH WALDORF SALAD 14
romaine lettuce, celery, candied, walnuts,
honey crisp apple, cheddar crackers,
cheddar cheese, walnut vinaigrette

SMOKED SALMON AND TROUT PÂTÉ 16
lemon vinaigrette, toasted pumpnickel

STEELHEAD TROUT CRUDO* 18
juniper lime crème fraiche, cucumber, radish,
olives, trout roe, pumpnickel

CHICKEN & DUCK LIVER PARFAIT* 16
grape chutney, cornichons, brioche toast

BEEF TARTARE* 18
watercress salad, roasted shallot vinaigrette,
truffle dressing, sourdough toast

CHEESE BOARD 20

three english style selections, savoury biscuits,
quince paste, grape chutney, clover honey

Classics

FISH & CHIPS 27
ale battered line-caught cod,
triple-cooked chips, tartar sauce

THE DANDY BURGER* 23
dry-aged 8 oz. burger, churchill sauce,
vermont sharp cheddar, smoked bacon, pickles

MACARONI & CHEESE 16
braised ham hock,
quickest english cheddar

LAMB SHEPARD'S PIE 21
ground lamb, potato mash, cheddar cheese,
root vegetables

BANGERS & MASH* 20
cumberland sausages, mashed potatoes,
onion gravy