



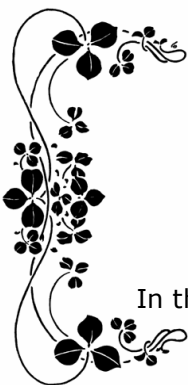
ZINC bistro à vins

Appetizers

Gaspacho garni au crabe	Chilled gaspacho garnished with a crab salad	9
La salade de ZINC	Lettuce, beets, tomatoes, endive, house dressing	7
Salade Grillée à la Fourme	Grilled endive and romaine, croûtons and Fourme d'Ambert vinaigrette	9.5
Chèvre Chaud en salade	Warm goat cheese in brick dough, beets carpaccio, arugula salad	9
Cassolette d'escargots	Escargots with sautéed leeks and walnuts, lemon chive and garlic sauce	10
Ventre de cochon au maïs	Braised pork belly, fresh corn and sweet bell pepper rémoulade	9.5
L'assiette Artisan	Cheese or charcuterie plate and its accompaniments	15 or both 22
Salade de Crevettes	Roasted shrimp salad with capers, tomatoes and brandied butter	13
Scupions Provencale	Baby octopus, seared tomato concassée, Pernod and herb sauce	11
Pannequet de Brandade	Potato crusted Brandade (Baccala) cake, arugula and grilled artichoke salad	11

ZINC offers two priced Entrées (larger or smaller portions)

Pavé de morue Basquaise	Seared black codfish with onions and peppers. Pancetta au jus	18/25
Raie Meunière	Skate fish, brown butter with parley and lemon. Vegetables sautéed Meunière	16/22
Saint Jacques en Barigoule	Diver sea scallops, tomato vinaigrette. Warm potato and artichoke salad	18/26
Saumon grillé au fenouil	Grilled Scottish salmon with fennel confit. Lemon anise sauce	16/23
Steak frites	Zinc signature steak frites served with a house salad	16/22
Poulet fermier rôti	Half Lancaster chicken roasted. Haricots verts Almondine, roasted garlic au jus	20
Foie de veau à l'échalote	Calves liver, grilled asparagus and mashed potatoes. Roasted shallot sauce	16/22
Joue de porc en daube	Pork stew "Provençal" with poached tomato, olives and basil over fettuccine	17/24
Paupiette de veau au chèvre	Veal cutlets stuffed with veal sausage, goat cheese and onions. Braised lentils.	16/21



Canard à la Presse \$70 for two

Tue thru Thu with 2 days notice

Experience this 1820 method to serve wild duck

Whole roasted Normandy duck served in two services.

This unique duck is roasted and carved table side.

Then the carcass is pressed in the 1870 silver duck press

The juices are extracted and reduced with the breasts.

In one service we serve the breasts and the potatoes.

In the second service the grilled legs and wings with a house salad.



Sides : Frites - Vegetables of the day - Pomme Purée 6.5

HAPPY HOUR EVERYDAY FROM 4 - 6 PM: \$1 OYSTER OUTSIDE OR AT THE BAR AREA

Everyday Seasonal specials and the \$30 CHEF' S 3 COURSES PRIX FIXE

Open Tuesday thru Sunday for Dinner - Brunch on Sunday until Memorial day

215 351 9901 - www.zincbarphilly.com