

White Dog Cafe

3420 Sansom St 19104-3404 · +12153869224 · Updated: Jan 14, 2026

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FOR THE TABLE 3

Goat Cheese Whipped Ricotta **\$18.00**

Poached Pear, Lavender Honey, Rosemary, Hazelnut, Toasted Sourdough

Local Artisan Cheese **\$19.00**

Jams & Accoutrements

House-Made Milk Bread **\$11.00**

Everything Spice, Kime's Mill Apple Spread, Salted Honey Butter

FIRST COURSE 8

Kennett Square Mushroom Soup **\$13.00**

Truffle Crème Fraiche, Snipped Chives

Roasted Cauliflower Soup **\$12.00**

Golden Raisin Relish, Macadamia, Chili Oil

Salmon Burger Sliders **\$17.00**

Ep!c Pickle & Shaved Fennel Slaw, Arugula, Horseradish Aioli, Potato Bun

Sandy Ridge Deviled Eggs **\$11.00**

Cage-Free Eggs, Chef's Choice of Filling

Sweet & Spicy Broccoli Tempura **\$15.00**

Ginger, Sesame, Cilantro, Scallion, Peanut, Herb Yogurt

Korean BBQ Pork Bao Buns **\$16.00**

Gochujang-Honey Glaze, Sesame, Highland Orchard Pear Kimchi

Oysters on the Half

Cocktail, Shallot Mignonette, Lemon

Yellowfin Tuna Tartare **\$18.00**

Avocado, Spicy Sesame Soy, Cilantro

SALADS 4

Caesar Salad **\$14.00**

Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile, Lemon Anchovy Dressing

Beet & Arugula **\$14.00**

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons'

Linvilla Orchard Apple **\$15.00**

Brussels Sprouts, Baby Kale, Craisins, Pumpnickel Crumble, Rosemary Yogurt, Curry Maple Vinaigrette

Add Protein to Salad

AVAILABLE OPTIONS

Pacific Shrimp: \$12.00

Organic Tofu: \$6.00

Verlasso Salmon: \$13.00

Lancaster Chicken: \$9.00

ENTREES 14

Verlasso Salmon **\$31.00**

Smoky Lentils, Honeynut Squash Puree, Crispy Shallot, Blood Orange Glaze

Murray's Farm Turkey A La King **\$25.00**

Winter Vegetables, Wild Mushrooms, Herb Butter Egg Noodle, Toasted Breadcrumbs, Turkey Gravy

Louisiana Bronzed Catfish **\$28.00**

Blue Moon Acres Rice Pilaf, Caramelized Tinkerbell Peppers, Petite Herbs, Rock Shrimp Etouffee

Country-Style Meatloaf **\$42.00**

Roasted Garlic Mash, Wild Mushroom, Caramelized Onion, Rainbow Chard, Red Wine Jus

Ricotta Stuffed Shells **\$29.00**

Spicy Italian Market Sausage, Garlicky Broccoli Rabe, Marinara, Creamy Bechamel

Pan-Seared Rainbow Trout **\$30.00**

Baby Turnip, Brussels Sprouts, & Black Pepper Bacon Hash, Rutabaga Puree, Linvilla Orchard Apple Cider
Gastrique

Spicy Lamb Bolognese

AVAILABLE OPTIONS

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta

\$16.00

\$27.00

Chicken-Fried Portobello "Steak" **\$24.00**

Caramelized Onion Smother, Buttermilk Rosemary Gravy, Parsnips, Lacinato Kale

Freebird Roasted Half Chicken **\$29.00**

Kabocha Squash, Spiced Pecan, Cranberry, Brown Butter Lemon Sage Jus

Spicy Thai Steak Salad **\$29.00**

Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette

Butternut Squash Ravioli **\$25.00**

Tlush Farm King Trumpet Mushroom, Tuscan Kale, Lemon Brown Butter, Pumpkin Seed Gremolata

Sakura Pork Shank **\$38.00**

Red Wine, White Bean & Smoked Salami Ragout, Swiss Chard, Crunchy Gremolata, Rosemary Pesto

Vegan Cheeseburger**\$25.00**

Double Patty, Epic Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, French Fries

White Dog Double Cheddar Burger**AVAILABLE OPTIONS**

Green Meadow Farm Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onions, Brioche, Truffle Parmesan Fries

\$24.00

Cage Free Farm Egg: \$2.00

Spicy Epic Pickles: \$2.00

1732 Black Pepper Bacon: \$2.00

Kennett Square Mushrooms:

\$2.00

MARKET SIDES 6**Roasted Garlic Mashed Potatoes****\$10.00**

Whipped Farmer's Butter, Chive

Brussels Sprouts**\$10.00**

Pennsylvania Maple Dressing, Bacon-Potato Chip Crunch

Smoked Gouda Mac n Cheese**\$10.00**

Cavatappi, Butter Breadcrumbs

Truffle Parmesan Fries**\$9.00**

Shaved Grana Padano, White Truffle Oil, Spicy Mayo

Fried Pickles**\$9.00**

Garlic Panko Crusted, Spicy Mayo

Blue Moon Acres Rice Pilaf**\$10.00**

Caramelized Tinkerbelle Pepper, Petite Herbs

ADD PROTEIN TO SALAD 4**Lancaster Chicken****\$9.00****Organic Tofu****\$6.00****Pacific Shrimp****\$12.00****Verlasso Salmon****\$13.00****SHARE** 3**Smoked Salmon Toast****\$19.00**

Pumpernickel Toast, Crispy Capers, Preserved Lemon, Onion, Tomato, Everything Bagel Spice Cream Spread

Goat Cheese Whipped Ricotta**\$18.00**

Poached Pear, Lavender Honey, Rosemary, Hazelnut, Toasted Sourdough

Local Artisan Cheese**\$19.00**

Jams & Accoutrements

HOUSE MADE DESSERTS 6

Banana Cheesecake **\$12.00**

Caramelized Bananas, Vanilla Chantilly, Caramel Sauce

Vanilla Bean Creme Brulee **\$10.00**

Shortbread Cookie

Citrus Panna Cotta **\$12.00**

Semolina Cake, Winter Fruit Salad, Citrus Gel

Coconut Almond Torte **\$12.00**

Devil's Food Cake, Milk Chocolate Coconut Mousse, Almond Ganache

Dark Chocolate Truffle Tart **\$12.00**

Chocolate Sable, Espresso Cream, Milk Chocolate Anglaise

Bassets Ice Cream and Sorbet **\$7.50**

Ask your Server About our Daily Selection

SMALL PLATES \$6 6

Fried Pickles

Truffle Parmesan Fries

Roasted Cauliflower Soup

Golden Raisin Relish, Macadamia, Chili Oil

Smokey Mac n Cheese

Cavatappi Pasta, Smoked Gouda, Brown Butter Bread Crumbs

Brussels Sprouts

PA Maple Dressing, Bacon-Potato Chip Crunch

Sandy Ridge Farm Deviled Eggs

Cage-Free, Chef's Assortment of Seasonal Fillings

MEDIUM PLATES \$9 4

Salmon Burger Sliders

Ep!c Pickle & Shaved Fennel Slaw, Arugula, Horseradish Aioli, Potato Bun

Arugula & Beet Salad

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Crème Fraîche

Sweet and Spicy Broccoli Tempura

Ginger, Sesame, Cilantro, Scallion, Peanut, Herb Yogurt

Caesar Salad

Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing

LARGE PLATES \$12 5

Local Artisan Cheese

Seasonal Jams & Accompaniments

Oysters on the Half

Cocktail, Champagne Mignonette

Yellowfin Tuna Tartar

Avocado, Sesame Soy Emulsion, Micro Cilantro

Vegan Cheeseburger

Double Patty, Epic Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun

White Dog Double Cheddar Burger

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche
