

Patina 250

250 Delaware Ave 14202-2014 · +17162900600 · Updated: Jan 14, 2026

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SMALL PLATES & SALADS 7

PARKER HOUSE ROLL	\$8.00
sea salt, smoked maple butter	
CAULIFLOWER SOUP	\$13.00
black truffle vinaigrette, crispy garlic, rosemary oil	
COCONUT CURRY MUSSELS*	\$16.00
ginger, lemon grass, lime, cilantro chilis	
CRISPY GLAZED PORK BELLY*	\$18.00
pineapple mostarda, cashew cream, coconut & vadouvan crumble	
BUFFALO CAULIFLOWER	\$13.00
crispy tempura cauliflower, buffalo sauce, new york bleu cheese	
CLASSIC CAESAR SALAD	\$14.00
romaine lettuce, shaved parmigiano reggiano, herb breadcrumbs, anchovy	
CITRUS & BEET SALAD	\$14.00
winter citrus, pickled beets, watercress, whipped ricotta, toasted pistachio, white balsamic vinaigrette	

PASTA 3

MAFALDINE BOLOGNESE	\$25.00
whipped herb ricotta, parmigiano reggiano, pancetta	
FLAT #12 MUSHROOM CANELLONI	\$32.00
spinach purée, roasted garlic cream, ricotta, pecorino romano	
SARDINIAN GNOCCHI	\$27.00
fennel sausage, broccoli rabe, calabrian chili, pecorino romano, toasted garlic vinaigrette	

STEAK & CHOPS 4

12OZ GRILLED PRIME NY STRIP*	\$52.00
olive oil & garlic yukon potato, king oyster mushroom, red wine sauce	
8OZ VENISON LOIN*	\$44.00
parsnip, red wine roasted mushrooms, huckleberry compote	

8OZ FILET MIGNON*	\$54.00
certified black angus beef, pomme aligot, roasted cippolini onion, herb butter, bordelaise	
36OZ TOMAHAWK RIBEYE FOR TWO*	\$65.00
choice of two sides	

LARGE PLATES 4

ERBA VERDE FARMS CHICKEN*	\$39.00
roasted breast, chicken sausage, french lentils, frisse aux lardon, sherry vinaigrette	
SCOTTISH SALMON*	\$39.00
herb spaetzle, celery root soubise, savoy cabbage, pickled mustard seed	
BRAISED BEEF SHORT RIB*	\$42.00
sweet & sour red cabbage, apple, horseradish	
ROASTED BRANZINO*	\$32.00
brown butter, meyer lemon, capers, parsley, baby watercress salad, white balsamic vinaigrette	

WEEKLY DINNER SPECIALS 5

FOIE GRAS MOUSSE	\$18.00
lingonberry jam, grilled ciabatta, toasted pistachio	
SMOKED SALMON CAKES	\$16.00
gribiche sauce, pickled red onions, dill, lemon	
CRISPY DUCK TENDERS	\$14.00
cucumber salad, citrus mayo, scallion, sesame	
CAMPANELLE PASTA	\$28.00
braised calamari, roasted pepper & tomato cacciatore, chili, lemon, garlic bread crumbs	
PARIS BREST	\$12.00
choux pastry, fig jam, hazelnut praline, gianduja ganache	

SIDES 6

ROASTED FLAT #12 MUSHROOMS	\$11.00
vincotto, sea salt, herbs	
FRENCH FIRES	\$11.00
garlic salt, parsley	
GRILLED BROCCOLINI	\$11.00
lemon-garlic aioli, pickled pepper relish, chive	
ROASTED BABY CARROTS	\$11.00
caramelized yogurt, walnut-chili crisp, chive	

CRISPY BRUSSELS SPROUTS	\$11.00
pecorino romano, aleppo pepper, honey	
POTATO PUREE	\$11.00
chive, aleppo	

STARTERS 9

PARKER HOUSE ROLLS

sea salt, smoked maple butter. serves 2-4 per order

CLASSIC CAESAR SALAD

romaine lettuce, shaved parmigiano reggiano, herb breadcrumbs, anchovy

POTATO & LEEK SOUP

caviar, chive, brioche croutons

GRILLED OYSTERS

sesame-miso glaze, green chili crisp, scallion

FOIE GRAS TORCHON

kumquat jam, toasted pistachio, toasted brioche

YELLOWFIN TUNA CRUDO

castelverano olives, capers, lemon aioli, crispy garlic, watercress

CITRUS & BEET SALAD

winter citrus, pickled beets, watercress, whipped ricotta, toasted pistachio, white balsamic vinaigrette

CRISPY GLAZED PORK BELLY

pineapple mostarda, cashew cream, coconut vadouvan crumble

LOBSTER AGNOLITTI

fennel soubise, brown butter & lobster emulsion, chive

MAINS 6

OLIVE OIL POACHED HALIBUT

fregola sarda, baby fennel, aqua pazza broth

BRAISED BEEF SHORT RIB

sweet & sour red cabbage, apple, horseradish cream

SCOTTISH SALMON

sweet potato, baby leeks, sauce fines herbs

SEARED SCALLOPS

risotto, roasted beets, brown butter-hazelnut relish

MAFALDINE PASTA

flat #12 mushrooms, escabeche, baby spinach, pecorino moliterno

NY STRIP STEAK

olive oil & garlic crushed yukon potato, grilled king oyster mushroom, red wine jus

SHAREABLE MAINS FOR TWO | +20 PER PERSON 2

ROASTED CHATEAUBRIAND

red wine jus, twice baked potato, broccolini

GRILLED YELLOWFIN TUNA

togarashi spice, sushi rice, charred bok choy, sesame-chili crisp, scallion

SIDES TO SHARE 5

POTATO PUREE

butter, chive, sea salt

BABY CARROTS

caramelized yogurt, walnut-chili crisp, chive

CRISPY BRUSSELS SPROUTS

pecorino romano, aleppo pepper, honey

CHARRED BROCCOLINI

lemon-garlic aioli, pickled pepper relish

ROASTED FLAT #12 MUSHROOMS

house spice, vin cotto

DESSERTS 3

CHOCOLATE STRAWBERRY PARIS BREST

whipped chocolate ganache, strawberry compote

BLACKOUT CAKE

devil's food cake, chocolate ganache, coffee ice cream

RED VELVET POTS DE CREME

white chocolate custard, red velvet cake, vanilla cream

COFFEE DRINKS 5

Drip Coffee	\$3.75
French Press Coffee	\$5.00
Espresso	\$3.00
Latte	\$5.00
Cappuccino	\$6.00

TEA 1

Daily Selection

\$3.75

JUICES 1

Orange, or Cranberry

\$5.00

SALADS 3

CITRUS & BEET SALAD

AVAILABLE OPTIONS

winter citrus, pickled beets, watercress, whipped ricotta, toasted pistachio, white balsamic vinaigrette

\$14.00

grilled chicken: \$9.00

grilled salmon:

\$15.00

CLASSIC CAESAR SALAD

AVAILABLE OPTIONS

romaine lettuce, shaved parmigiano reggiano, herb breadcrumbs, anchovy

\$14.00

grilled chicken: \$9.00

grilled salmon:

\$15.00

COBB SALAD

AVAILABLE OPTIONS

applewood smoked bacon, radish, cucumber, pickled red onion, tomato, hardboiled egg, bleu cheese, avocado green goddess

\$18.00

grilled chicken: \$9.00

grilled salmon:

\$15.00

SANDWICHES 4

TURKEY B.L.T.*

\$18.00

applewood smoked bacon, bibb lettuce, tomato, avocado, toasted sourdough, whole-grain mustard aioli

PASTRAMI RUEBEN*

\$22.00

marble rye, thousand island, sauerkraut, gruyere cheese

NASHVILLE HOT CHICKEN*

\$19.00

crispy fried chicken, spiced honey glaze, shredded lettuce, whole-grain mustard aioli, house pickles, toasted brioche

P250 BURGER*

\$23.00

angus beef, bibb lettuce, tomato jam, p250 secret sauce, crispy onions, white cheddar, toasted brioche

BRUNCH COCKTAILS 4

MIMOSA

\$12.00

BELLINI

\$12.00

BLOODY MARY

\$12.00

APEROL SPRITZ

\$13.00

MID-DAY MENU HOURS 7

BUFFALO CAULIFLOWER	\$13.00
crispy tempura cauliflower, buffalo sauce, new york bleu cheese	
CLASSIC CEASAR SALAD	AVAILABLE OPTIONS
romaine lettuce, shaved parmigiano reggiano, herb breadcrumbs, anchovy	\$14.00
	grilled chicken: \$9.00
	grilled salmon: \$15.00
SEASONAL SALAD	\$15.00
seasonal preparation	
CRISPY BRUSSELS SPROUTS	\$11.00
pecorino romano, aleppo pepper, honey	
TURKEY B.L.T.	\$18.00
applewood smoked bacon, bibb lettuce, tomato, avocado, toasted sourdough, whole-grain mustard aioli	
P250 BURGER	\$23.00
angus beef, bibb lettuce, tomato jam, p250 secret sauce, crispy onions, white cheddar, toasted brioche	
SEASONAL SOUP	\$13.00
seasonal preparation	
DESSERT 1	
BLACKOUT CAKE	
devil's food cake, chocolate ganache	
CRAFT COCKTAILS 5	
FIRESIDE CHATS	\$15.00
gin, cranberry, rosemary, lime, allspice	
SLANTED DOOR	\$16.00
bourbon, frangelico, vanilla, clove, lemon	
STAY VERTICAL	\$16.00
tequila, mezcal, mango, lime	
BACK IN BLACKBERRY #2**	\$15.00
bourbon, blackberry syrup, lemon, splash of soda	
716 SPRITZ	\$16.00
tito's handmade vodka, loganberry, cranberry, lemon, prosecco	
MOCKTAILS 4	
LAVENDER COWBOY	\$11.00
blackberry syrup, lavender bitters, half and half, soda	

GRANDMA'S HANDS	\$11.00
lyre's london dry "gin", rosemary, cranberry, lime, selzter	
SUGAR & SPICE	\$11.00
lyre's american malt "whiskey", vanilla, clove, lemon	
GOLDHEARTED MOUNTAIN TOP	\$11.00
mango, ginger beer, lime	
BOTTLES 4	
BUD LIGHT	\$6.00
american light lager (4.2% ABV)	
STELLA ARTOIS	\$8.00
european pale lager (5.0% ABV)	
LABATT BLUE	\$6.00
american lager (5.0% ABV)	
HIGH NOON	\$11.00
seasonal flavor (4.5% ABV)	
LOCAL CRAFT CANS 3	
BIG DITCH HAYBURNER	\$9.00
american ipa (7.0% ABV)	
THIN MAN PILLS MAFIA	\$9.00
german pilsner (4.9% ABV)	
42 NORTH CRAFTSMAN LAGER	\$8.00
german style lager (4.8% ABV)	
DRAFT 5	
ALLAGASH	\$10.00
belgian witbier (5.1% ABV), portland, maine	
VON TRAPP	\$10.00
bohemian style pilsner (5.4% ABV), stowe, vermont	
JACK's ABBY HOUSE LAGER	\$10.00
german lager (5.2% ABV) farmingham, massachusetts	
FIDDLEHEAD	\$10.00
vermont style ipa (6.2% ABV) shelburne, vermont	
SULLIVANS MALTINGS IRISH ALE	\$10.00
red irish ale (5% ABV) kilkenny, ireland	
WHITE 9	

MOSCATO D'ASTI	AVAILABLE OPTIONS
piedomont, italy 2020	Glass: \$12.00
	Bottle: \$42.00
PINOT GRIGIO Santi Sortesele	AVAILABLE OPTIONS
trentino-alto adige, italy, 2021	Glass: \$13.00
	Bottle: \$45.00
PINOT GRIGIO Kellerei Cantina Andrian	\$62.00
trentino-alto adige, italy, 2022	
PINOT GRIS	\$52.00
mahi winery, marlboughrough, new zealand 2019	
SANCERRE	\$75.00
domaine bernard fleuriet, loire valley, france, 2021	
SEMILLON GRIS Raised by Wolves	\$98.00
western cape, south africa, 2017	
CHABLIS Domaine Vincent Dampt	\$82.00
petit chablis, burgendy, france, 2022	
WHITE BLEND Pine Ridge Vineyards	\$56.00
chenin blanc-voigneir, napa valley, california, 2021	
WHITE BLEND Thackrey & co., Pleiades	\$75.00
sebastopol, california 2018	

SAUVIGNON BLANC 2

Huia Vineyards	AVAILABLE OPTIONS
marlborough, new zealand 2019	Glass: \$14.00
	Bottle: \$48.00
Marine Dubard	\$41.00
coeur du mont, france, 2020	

RIESLING 1

Dr. Konstantin Frank, Semi-Dry	AVAILABLE OPTIONS
finger lakes, new york 2020	Glass: \$12.00
	Bottle: \$44.00

CHARDONNAY 10

Wente Estate Vineyards	AVAILABLE OPTIONS
livermore valley, california 2019	Glass: \$13.00
	Bottle: \$44.00

Bouchard Aine et Fils Macon-Villages	\$64.00
burgundy, 2020	
Jean Maciat Macon	\$59.00
charnay	
Enfield, 'Citrine'	\$72.00
sierra foothills, california 2016	
Orin Swift, Mannequin	\$84.00
st. helena, california, 2018	
Panthera	\$115.00
russian river valley, california, 2016	
Rombauer	\$107.00
caneros, california, 2020	
Cakebread	\$135.00
napa valley, california, 2020	
Kistler, Les Noisetiers	\$160.00
sonoma coast, sebastopol, california, 2020	
Domaine Chavy-Martin Puligny-Montrachet, 'Folatieres'	\$285.00
ler cru, burgundy, 2020	

ROSE 2

CH Mirval Studio	AVAILABLE OPTIONS
provence, france, 2021	
	Glass: \$13.00
	Bottle: \$50.00
Bedrock Wine Company	\$75.00
rose of mourvedere, sonoma, california, 2022	

SPARKLING 7

SPARKLING ROSE	AVAILABLE OPTIONS
huber reichersdorf, austria, NV	
	Glass: \$13.00
	Bottle: \$46.00
SPARKLING ROSE	\$75.00
mas de daumas gassac, rose frizent, languedoc roussillon, france, nv	
PROSECCO	AVAILABLE OPTIONS
ardenghi extra dry doc millesimato, conegliano, italy	
	Glass: \$13.00
	Bottle: \$48.00
CHAMPAGNE Laurent-Perrier Brut, 'La Cuvee,'	AVAILABLE OPTIONS
france, NV (375 mL)	
	Glass: \$24.00
	Bottle: \$59.00

CHAMPAGNE Veuve Clicquot Yellow Label, Brut	\$153.00
france, NV	
CHAMPAGNE Gosset, 12 Ans de Cave Minima Brut	\$346.00
champagne, france, nv	
FRENCH SPARKLING	\$60.00
maison foucher, cremont de loire brut cuvee, loire valley france, nv	

CABERNET SAUVIGNON 16

Route Stock	\$65.00
napa valley, california, 2018	
Grounded Wine	\$39.00
josh phelps, california, 2019	
Duckhorn Decoy	AVAILABLE OPTIONS
california, 2019	Glass: \$15.00
	Bottle: \$56.00
Francis Ford Coppola Directors Cut	\$58.00
sonoma valley, california, 2018	
Beaulieu	\$75.00
napa valley, california, 2017	
Benziger	\$63.00
sonoma county, california, 2018	
Mark Ryan, The Chief	\$75.00
columbia valley, washington, 2018	
Vina Echeverria	\$68.00
limited edition, central valley, chile, 2014	
Whitehall Lane	\$119.00
napa valley, california, 2018	
Duckhorn	\$167.00
napa valley, california, 2018	
Justin "Isosceles"	\$174.00
paso robles, california, 2017	
Cakebread Cellars	\$194.00
napa valley, california, 2019	
Silver Oak	\$194.00
alexander valley, california, 2017	

Orin Swift, "Mercury Head"	\$480.00
napa valley, california, 2021	
Spottswood	\$580.00
napa valley, california, 2019	
Shafer Hillside Select	\$890.00
stags leap district, california, 2017	

CABERNET FRANC 2

Domaine de l'r, Chinon les Cinq Elements	AVAILABLE OPTIONS
loire valley, france	
Glass: \$14.00	
Bottles: \$52.00	
FVP Azcuenaga Vineyard	\$48.00
mendoza, argentina, 2018	

GAMAY 1

Jean-Louis Dutraive, Clous De La Grand Cour, Fleurie,	\$75.00
beaujolais, france, 2018	

MALBEC 2

Catena Classic	\$63.00
argentina, 2017	
Finca Abril Art Collective	\$58.00
mendoza, argentina, 2013	

RED 6

MERLOT Patina Label, Au Bon Climat	\$48.00
Santa Barbara, California, 2013	
pride mountain vineyards	\$119.00
napa valley, california 2017	
PAIS Mauricio Gonzalez, Pipeno Pais	\$48.00
Sur, Chile, 2016	
SYRAH Jean-Louis Chave, Crozes-Hermitage, 'Silene' Syrah	AVAILABLE OPTIONS
Rhône Valley, France 2019	
glass: \$20.00	
bottle: \$78.00	
Tempreanillo R. Lopez de Heredia "Vina Bosconia"	\$76.00
reserva, rioja, spain, 2009	

XINOMAVRO Thymiopoulous Vineyards, Naoussa	\$75.00
Macedonia, Greece, 2015	

ZINFANDEL 2

The Prisoner	\$95.00
Napa Valley, California, 2016	
Ridge, 'Lytton Springs,'	\$95.00
Santa Cruz, California, 2016	

BORDEAUX / BLENDS 8

Duckhorn Paraduxx	\$85.00
Napa Valley, California 2018	
Daou Vineyards	\$96.00
bodyguard, paso robles, california, 2018	
Orin Swift, Eight Years in the Desert	\$98.00
saint helena, california, 2018	
Orin Swift, Machete	\$115.00
saint helena, california, 2018	
Domaine Beaurenard, Chateauneuf du Pape	\$128.00
france, 2019	
Chateau la Nerthe, Chateauneuf de Pape	\$155.00
france 2017	
Chateau Lynch Bages, Pauillac	\$395.00
Bordeaux, France, 2006	
Opus One, Oakville	\$740.00
Napa Valley, California 2018	

ITALY 4

Chianti, Felsina	AVAILABLE OPTIONS
chianti classico, tuscany, 2017	Glass: \$15.00
	Bottle: \$58.00
Aglianico, Terradora Di Paolo	\$29.00
Campagnia 2020	
Nerello Mascalese, Tenuta Delle Terre Nere, Etna Rosso	\$45.00
Sicily 2019	
Rosso Tuscano, Solengo Argiano	\$160.00
Montalcino, Italy, 2016	

		AVAILABLE OPTIONS
L'Umami		
willamette valley, oregon, 2019		Glass: \$12.00
		Bottle: \$45.00
Willamette Valley Vineyards Whole Cluster		\$40.00
willamette valley, oregon 2017		
Patina Label, Au Bon Climat		\$45.00
santa barbara, california, 2015		
Calera		\$66.00
central coast, california, 2018		
Melville		\$98.00
santa rita hills, california, 2019		
Sea Smoke, Southing		\$189.00
santa rita hills, california, 2018		
Felton Road, Cornish Point		\$115.00
central otago, new zealand, 2019		
Rhys Alpine Vineyard		\$215.00
santa cruz, california, 2014		