

STARTERS

LAMB MEATBALLS \$13

with seared halloumi, fresh arugula, fig jam, and lemon mint dressing **GF**

SHRIMP COCKTAIL \$14

chilled jumbo gulf shrimp, lump crab meat, avocado, lime, tomatoes, and cilantro with crispy corn tortilla chips **GF**

BROCCOLI FRITTERS \$10

crispy handmade broccoli and fontina cheese fritters topped with smoked paprika aioli **VG**

LOADED SHORT RIB FRENCH FRIES \$14

fries covered in braised short rib, bourbon jalapeño aioli, chives, diced tomatoes, and fried pickles smothered in three cheese sauce and smoked BBQ

ROASTED BEETS \$10

herb roasted beets with toasted pumpkin seeds, pomegranate molasses, micro greens, and lemon Tahini sauce **GF•V**

The Lounge at WORLD CAFE LIVE

CHICKEN WINGS \$14

CHOICE OF:

buffalo drizzled with smoked blue cheese sauce

OR

smoked BBQ

OR

gochujang sauce with scallions

SALADS

SHRIMP + MANGO \$17

jumbo shrimp over field greens, thin sliced red onions, cherry tomatoes, bell peppers, and mango dressed in honey lime vinaigrette **GF**

THREE GREEN CHICKEN CAESAR \$16

grilled chicken breast over chopped kale, baby spinach, and romaine dressed with classic creamy Caesar topped with parmesan and croutons

ROASTED BUTTERNUT SQUASH \$12

maple roasted butternut squash, mixed greens, crumbled goat cheese, slivered almonds, raisins, and gala apples tossed with ginger agave vinaigrette **VG**

SANDWICHES

SERVED WITH Dressed Greens **OR** Fries

SUB EGGPLANT FRIES +2

GLUTEN FREE BUN AVAILABLE +2

CURRY CHICKEN \$14

slow cooked curry chicken with halloumi cheese, mixed greens, and red onions topped with lemon and date infused yogurt sauce on naan bread

ANGUS BURGER \$15

½ pound angus beef with Bibb lettuce, Roma tomato, muenster cheese, and bread and butter pickles on Kaiser bun

DUCK CHEESESTEAK \$16

duck confit with provolone, baby spinach, sautéed onions, and Thai basil & lemongrass aioli on long roll

OUR TAKE ON A PHILLY STAPLE!

ENTREES

“NO MEAT” LOAF \$20

Beyond Meat and soy chorizo with heirloom tomato jam and a side of yellow rice, citrus honey carrots, and chopped cilantro **GF•V**

PAN SEARED SALMON \$24

topped with chili lime butter, grilled asparagus, and Peruvian potato puree **GF**

CATFISH + GRITS \$22

southern fried catfish served over white cheddar hominy grits with jumbo shrimp and creole crab gravy

GARLIC RICE BOWL \$18

agave ginger dressed chopped kale, slivered almonds, red onion, dried cranberries, red quinoa, and diced cucumber with roasted garlic vegan aioli **GF•V**

BEEF TENDERLOIN \$26

5 oz center cut beef tenderloin with marinated cherry tomatoes, confit fingerling potatoes, baby arugula, smoked gorgonzola sauce, and aged balsamic reduction **GF**

FRIES

\$7

VG

EGGPLANT FRIES

\$8

VG

V - VEGAN

VG - VEGETARIAN

GF - GLUTEN FREE

THE PHILADELPHIA
DEPARTMENT OF HEALTH
ADVISES AGAINST
EATING UNDERCOOKED
MEAT OR SEAFOOD

DESSERTS

WARM BROWN BUTTER CAKE \$10

*with mango and strawberry sauce,
whipped cream and fresh berries*

FLOURLESS CHOCOLATE TORTE \$10

with whipped cream and fresh berries GF

BREAD PUDDING BITES \$10

*topped with caramel sauce
and powdered sugar*

CHOCOLATE LAVA CAKE \$10

with chocolate sauce and fresh berries

@WORLDCAFELIVE