

PHL · PA

---

# THE HADLEY

---

PARK TOWNE PLACE

## APPETIZER

**SEARED HUDSON VALLEY FOIE GRAS 17**  
rhubarb tarte, pickled strawberries, hazelnut cream

**CRISPY BRUSSELS SPROUTS 12**  
with parmesan and garlic aioli

**24 HOUR FRENCH ONION SOUP 13**  
slowly caramelized onion with bone marrow crouton and comte cheese

**HOUSE BURRATA 14**  
summer squash & zucchini salad, first of the season tomatoes, basil oil, croutons

**SHRIMP AND CRAB STACK 16**  
chopped with avocado and bacon

**DUNGENESS CRAB CAKE 15**  
smoked jalapeno aioli, grilled corn, heirloom tomato, pickled red onion, micro greens

**DUET OF PRIME RIB TARTARE & WAGYU CARPACCIO\* 18**  
herb encrusted wagyu beef, prime tartare, quail egg yolk

## FLAT BREAD

**GORGONZOLA FIG 16**  
port-braised fig, crusted walnut, caramelized onion, garlic oil, rosemary

**PICANTE 15**  
spicy Italian sausage crumbles, pepperoni, ricotta

**MARGHERITA 14**  
tomato, mozzarella, basil

**FUNGI 14**  
sauteed mushroom, spinach, truffle rubiola

**PRIMAVERA 14**  
sauteed vegetables, sun-dried tomatoes, mozzarella

## SALAD

**THE HADLEY SALAD 14**  
washington pear, endive, medjool dates, candied pecans, smoked blue cheese, white balsamic vinaigrette

**ASPARAGUS SALAD 14**  
arugula, radish, hard boiled egg, house made Roquefort dressing

**BLTA SALAD 13**  
heirloom tomatoes, grilled bacon, sliced avocado, tomato shallot relish, green goddess dressing

**DECONSTRUCTED CAESAR SALAD 12**  
mixed romaine, marinated anchovies, crispy parmesan, polenta croutons, caesar dressing

**CHIOGGIA BEET SALAD 14**  
oranges, goat cheese, roasted edamame, crystalized carrot strips, thyme and goat cheese crema

**JULIENNED CARROT AND KALE SALAD 11**  
carrots, kale, raisins, hemp seeds, citrus-dijon vinaigrette

## VEGAN

**MISO GLAZED TOFU 15**  
japanese sweet potato, bok choy, marinated mushrooms, pickled vegetables, toasted nori, grilled scallion relish

**GRILLED VEGETABLE TIAN 12**  
grilled portobello, eggplant, roasted red pepper, zucchini, fresh mozzarella, basil oil and balsamic reduction

**BLACK EYED PEA CAKE 12**  
black eyed and chick pea cake served over a bed of arugula and frisee with red pepper aioli

**PORTOBELLO PANINI 14**  
grilled portobello, roasted red pepper, caramelized onions, vegan mozzarella, chipotle aioli, gluten free ciabatta

**PIZZA VERDE 12**  
cauliflower crust, cashew cheese, vegan mozzarella, pine nut and basil pesto, broccolini, zucchini blossoms

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PASTA

### TAGLIATELLE 22

heirloom cherry tomatoes, roasted garlic tomato sauce, whipped goat cheese, pecorino romano

### RIGATONI 22

slow roasted Berkshire pork, fennel, leek, parmegiano reggiano, touch of cream

### WILD MUSHROOM RAVIOLI 20

brown butter sage sauce

### TOASTED RICOTTA GNOCCHI 22

cracked pepper, parsley, white parmesan and truffle creme

### FRUITS DE MER 25

shrimp, scallop and crab meat over fried pasta with tomato ragu

## SEA FARE

### CEDAR PLANK KING SALMON 29

rainbow potatoes, asparagus, local heirloom tomatoes, truffle cream, raw honey drizzle

### MISO GLAZED BLACK COD 33

japanese sweet potato, bok choy, marinated mushrooms, toastd nori, pickled vegetables, grilled scallion relish, served with miso broth

### SEARED MAINE DIVER SCALLOPS 31

roasted butternut squash, crispy pancetta, brown butter sage sauce

### ATLANTIC HALIBUT 32

organic hen of the woods mushrooms, charred leeks, roasted pepper, calabrian chili miso sauce

### GRILLED FIJIAN YELLOW FIN TUNA 29

herb emulsification, seaweed salad, shisho, wasabi aioli, sea salt

## LAND FARE

### MOROCCAN CHICKEN 28

grilled moroccan spiced chicken, savory orange polenta, charred broccolini, baby beets

### HANGER STEAK\* 29

10 oz local hanger steak, pomme frites, arugula, pickled mushrooms, chimmi churi

### ROQUEFORT CRUSTED FILET MIGNON\* 39

8 oz filet, mushroom ragu, silky potato puree, roasted tomato, asparagus, cabernet demi glaze

### BRAISED BEEF SHORT RIB 33

churned cabbage, asian pear salad, fermented daikon, toasted sesame, citrus yogurt

### THE HADLEY BURGER\* 19

Jameson® whiskey blue cheese burger, Guinness® cheese sauce, crispy onions, baked steak fries

## SIDES

### BAKED POTATO 9

bacon, cheddar, sour cream

### SUMMER BEAN SAUTEE 9

garlic, citrus, butter

### CAULIFLOWER AU GRATIN 9

horseradish gruyere

### ROASTED SPINACH 9

### MAINE LOBSTER MAC & CHEESE 9

### MUSHROOM RAGU 9

### ROASTED ASPARAGUS 9

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## THE STORY

1959 was a pivotal year in the evolution of American culture. We celebrated our growing economy over evening cocktails. We discovered a comfortable elegance in our furniture, art and style that thanks to democratized design, made its way into our living rooms. Park Towne Place Museum District Residences were built as a modernist oasis in the middle of a bustling city.

The Hadley is a tribute to this era of invention and the spirit of optimism of the fifties and sixties. Innovative shared plates and comfort foods presented with well-crafted cocktails allow for a special occasion to be extraordinary and the regular visitor to discover something new. Not just a restaurant, The Hadley is a new place in a historic setting that serves as your glamorous living room for meeting friends, old and new.

**THE HADLEY | PARK TOWNE PLACE**  
2201 Benjamin Franklin Parkway, Philadelphia PA 19131