

Saute

Spring 2010

Appetizers

Soup \$8

Sweetbread BLT \$12

Bacon, Lettuce, Tomato, Grilled Bread
Cornichon, Grainy Mustard

Bibb Salad \$9

Beet, Pistachio, Cucumber, Goat Cheese
Raspberry Sage Vinaigrette

Romaine \$8

Salsa Verde, Crouton, Parmesan,
Caesar Aioli

House Made Charcuterie \$13

Chef's Choice, Olive Tapenade,
Grainy Mustard, Cornichon

Tempura Squid \$11

Cubanelle, Spicy Sesame Oil

Entrees

Monkfish \$24

Gnocchi, Peas, Pancetta, Mushroom
Lemon Verbena Bur Fondue

Grilled Strip Steak \$25

Fingerling Potato, Arugula, Red Onion
Blood Orange Vinaigrette

Chicken \$20

Green Tomato, Chick Pea, Zucchini,
Basil, Lemon, Zatar, Red Pepper

Spanish Mackerel \$22

Sunchoke, Celery Root, Almond,
Olive, Smoked Paprika

Pork Chop \$26

Malanga, Spinach, Onion Rings,
Tomato Escabeche

Potato Gnocchi \$18

Zucchini, Peas, Mushrooms, Goat Cheese
Red Pepper Coulis

Sides \$6

Sautéed Spinach

Crispy Fingerling Potato

Truffle Brussel Sprout with Pancetta

Onion Rings

Fried Green Tomato

Five Courses \$45

Available Sunday, Tuesday, Wednesday

\$1 Corkage Per Person

20% Service Charge For Parties of 6 Or More

775 S. Front St | Philadelphia, Pennsylvania

Dinner Available Tuesday Through Sunday | Brunch Available Sunday

Sauteonline.com

Executive Chef Nicholas J. Cassidy