STARTERS

Goat Cheese, Feta and Fig Tart
asparagus, brie and fig vinegar
INSPIRED BY SARA MAIR, SEASON 3

Matzo Ball Soup
shredded chicken, mushroom broth, napa cabbage, shiitake mushrooms
INSPIRED BY SARA BRADLEY, SEASON 16

Thai Shrimp & Coconut Soup
lemongrass, sesame rice noodles, hot chili oil
INSPIRED BY HAROLD DIETERLE, SEASON 1

SALADS

Deconstructed Falafel Salad
chickpeas, cucumber, tomato, baby kale, pita chips, toasted sesame seeds, lemon-tahini vinaigrette
INSPIRED BY MIGUEL MORALES, SEASON 1

Barley and Spinach Salad
cremini mushrooms, cherry tomato, basil, mint, tofu dressing
INSPIRED BY LEE ANNE WONG, SEASON 1

Garbanzo and Beet Salad
brussels sprouts leaves, mesclun mix, pistachio, goat cheese, roasted pepper, caper-mint vinaigrette
INSPIRED BY SAM TALBOT, SEASON 2

ADD A PROTEIN
choose from grilled flank steak, grilled chicken, grilled tofu, seared tuna, grilled shrimp

SANDWICHES & BURGERS

Grilled Cheese with Portobello Mushroom
sour dough country bread, red onion, cherry tomato, swiss & cheddar cheeses, thyme butter
INSPIRED BY BETTY FRASER, SEASON 2

Fried Shrimp Po’ Boy
sriracha remoulade, shaved fennel, crispy pancetta, amoroso roll
INSPIRED BY NICHOLAS ELMI, SEASON 11

Turkey Burger
green apple slaw, brie, green leaf lettuce, tomato, red onion, lemon aioli, oat crusted whole wheat bun
INSPIRED BY SPIKE MENDELSON, SEASON 4

Queso Fundido Burger
chorizo-spiced short rib patties, pepper jack cheese, poblano, onion, chipotle-lime crema, brioche bun
INSPIRED BY RICK BAYLESS, TOP CHEF MASTERS: SEASON 1

Menu will rotate seasonally to showcase an array of dishes from previous seasons.

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GF Gluten-Free V Vegetarian VG Vegan
ENTRÉES

Pork and Turkey Meatballs
whole wheat fusilli, roasted cauliflower, artichoke, carrot, sunflower seed pesto
INSPIRED BY CASEY THOMPSON & DALE LEVITSKI, SEASON 3

Truffle-Cognac Mac & Cheese
fontina, parmigiano reggiano, roasted garlic, penne, pretzel crumb topping
INSPIRED BY DAVE MARTIN, SEASON 1

SIDES

Fried Brussels Sprouts
fig, shropshire bleu cheese, lemon, madras-spiced crème fraîche
INSPIRED BY PAUL QUI, SEASON 9

House Made Chips
everything bagel, la colombe coffee, sriracha - ranch flavored

SWEETS

Lemon Yogurt Cheesecake
honey granola crust, strawberry basil compote
INSPIRED BY ELIA ABOUMRAD, SEASON 2

Chocolate Passion Fruit Cake
bittersweet dark chocolate cake, passion fruit coconut curd, toasted white chocolate cream, raspberry
INSPIRED BY KATZIE GUY HAMILTON, TOP CHEF JUST DESSERTS, SEASON 2

Lemon Posset
fresh blueberries
INSPIRED BY NIKKI BIDUN & OLIVIA ACOSTA, TOP CHEF JUNIOR

* ALSO AVAILABLE AS A GRAB & GO SELECTION

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SALADS

Spanish Style Rice Salad with Grilled Flank Steak
saffron bomba rice, piquillo peppers, red onion, charred scallion, marcona almonds, manchego, arugula, romesco dressing
INSPIRED BY ANTONIA LOFASO, SEASON 4

Green Papaya Salad with House Made Turkey Jerky
blood orange supremes, dehydrated carrots, baby watercress, cucumber, watermelon radish, rosemary – mint vinaigrette
INSPIRED BY CARLA HALL, SEASON 8

Thai Noodle Salad with Lemongrass Poached Chicken
rice noodles, brussels sprouts, napa cabbage, pearl onions, nori vinaigrette
INSPIRED BY DALE TALDE, SEASON 4

Ratatouille Salad with Pickled Root Vegetables and Blackened Tofu
eggplant, zucchini, tomato, romaine, parsnip, turnips, sauce vert dressing
INSPIRED BY DALE LIVITSKI, SEASON 3

Spinach and Bean Salad with Spice Rubbed Chicken Thigh
yukon potatoes, artichoke, gigante beans, lavender – honey dressing
INSPIRED BY ILAN HALL, SEASON 2

BEVERAGES

San Pellegrino / Perrier
assorted options

La Colombe
assorted options

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