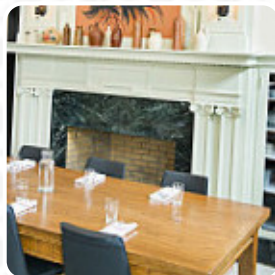




Whitfield Menu

<https://menuweb.menu>

120 South Whitfield St. Ace Hotel Pittsburgh, PA 15206, United States
+14126263090 - <http://www.whitfieldpgh.com/>



The restaurant from Pittsburgh offers **288** different **dishes and drinks on [the menu](#)** for an average price of \$22.8. Whitfield offers a mix of reviews from customers, with some praising the outstanding food and service, while others found the portion sizes to be small and the atmosphere too loud. The menu is described as creative and delicious, with unique dishes that are good value for money. Some diners were especially impressed by the accommodating service, particularly for those with food restrictions. However, others found the noise level to be disruptive and the service lacking during busy times. Overall, Whitfield seems to be a popular spot for those looking for innovative cuisine in a lively setting, with a few hiccups in terms of service and ambiance on busy nights.

Whitfield Menu



Desserts

CHOCOLATE TRUFFLES \$4.0

Soups

SOUP OF THE DAY \$8.0

Antipasti

FIELD SALAD \$6.0

Gnocchi

GNOCCHI

Fish Dishes

FISH SANDWICH \$14.0

Seafood

WALLEYE \$29.0

Wraps

SAUSAGE PARTY \$14.0

Breakfast

STEAK EGGS \$24.0

Main Dishes

EGGPLANT \$8.0

Lunch

BUTCHER'S STEAK*

Baguettes

COSMO \$11.0

Chicken Dishes

SMOKED CHICKEN \$25.0

Side Dish

PICKLE PLATE \$4.0

Spirits

KAHLUA

Fries

HOME FRIES \$4.0

Homemade Sauces

CHIMICHURRI

Potatoes

HASH BROWNS

Juices

GRAPEFRUIT JUICE \$4.0

Andere Köstlichkeiten

QUEEN BEE \$10.0

Happy Hour

DRAFT BEER

Main Menu

SMOKED PORK SANDWICH \$11.0

Beverages

RISHI TEA \$4.0

Whitfield Menu



Ice Creams

ICE CREAM SCOOP \$3.0

Burgers & Hot Dogs

CORN DOG \$7.0

Steaks & More

PORTERHOUSE

Pastry

ZUCCHINI BREAD \$7.0

Meats

DUCK LEG CONFIT \$15.0

Drink

WELL DRINKS \$5.0

Soup & Salads

LACINATO KALE \$6.0

Miscellaneous

BEEF JERKY \$3.0

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$15.0

Egg And Cheese

DEVEILED PICKLED EGGS \$6.0

Popular Items

TENDERLOIN*

Draught

BELLS TWO HEARTED \$6.0

Half Bottles

2016 MALBEC, CATENA,
MENDOZA, ARGENTINA \$13.0

Food

WHITFIELD CHEESEBURGER \$10.0

Italian Specialties

FOCACCIA \$5.0

Non-Alcoholic

LEMONGRASS LIMEADE DRAFT \$4.0

Hors D'oeuvres

BEEF TARTARE* \$14.0

Craft Cans

OSKAR BLUES DALE'S PALE ALE \$5.0

Calzones & Stromboli

CHEESE BALL \$9.0

Steak Additions

BACON JAM \$4.0

Beer - We Love Local

HOUSE BEER LAGER \$4.0

Bottles And Cans

BUTTERNUTS PORK SLAP IPA \$5.0

Whitfield Menu



On Tap

TROEGS RASPBERRY TART ALE \$6.0

From The Farm

SMOKED PORK \$4.0

Steak Toppers

MUSHROOMS ONIONS \$8.0

Breakfast Favorites

THREE EGG OMELET* \$11.0

Specialty Coffee

AMERICANO \$3.0

Just For Starters

HOT SHOTS \$4.0

PILSNER

CZECHVAR \$5.0

Favorite Dishes

BONE-IN NY STRIP*

Welcome

BONE MARROW \$14.0

Steak Sauces

HORSERADISH

Stirred

OLDE FASHIONED \$10.0

ALKOHOLFREIE GETRÄNKE

SODA \$3.0

Wine & Beer List

LOCAL DRAFT

Aged Steaks & Chops

RIBEYE

Vegetarian Tasting

GERMAN CHOCOLATE FUDGESICLE

Sides & Add-On's

BACON MAC CHEESE* \$8.0

Drink Me

WATER (SPARKLING)

After-Dinner Drinks

OLD FASHIONED \$8.0

Signature & Seasonal

CARAMELIZED CHEESECAKE \$8.0

Second / Pasta

SEMOLINA GNOCCHI \$25.0

Breakfast On The Side

BUTTERMILK BISCUIT \$3.0

Whitfield Menu



Argentinsische Rindersteaks

LOMO \$5.0

Local Canned Beer

DOGFISH SEAQUENCH SOUR ALE \$6.0

Sides

WASABI

Always On Tap

EAST END BIG HOP \$6.0

Tapas & Salads

TROUT MOUSSE \$6.0

Contorni E Verdure

GRILLED ESCAROLE \$5.0

Hashivore

PASTRAMI HASH* \$10.0

Butcher's Menu

COPPA SECCA \$5.0

Fork And Spoon

BUTTERMILK FRIED CHICKEN SALAD \$15.0

Vinho Da Casa /House Wine(Garaffa)

HOUSE WINE \$6.0

Shellfish And Starters

SHISHITO PEPPERS \$6.0

Customize Your Sub

STEAK SAUCE

Formaggi & Salumi / Cheese And Meat

FINOCCHIONA \$5.0

Sud Buckets

OSKAR BLUES IPA \$5.0

Restaurant Category

DESSERT

Non Alcoholic Drinks

ICED TEA \$4.0

WATER

Toast

AVOCADO TOAST

TOAST

Drinks

WATER (STILL)

COLD BREW \$4.0

Starters & Salads

FRENCH FRIES \$6.0

FRENCH FRIES

Whitfield Menu



Beer

VICTORY PRIMA PILSNER	\$5.0
BELLS TWO-HEARTED	\$6.0

Hot Drinks

HOUSE DRIP	\$2.5
COFFEE	

Draught Beer

NARRAGANSETT	\$4.0
BELLS PORTER	\$6.0

French

CROISSANT	\$3.0
FRENCH ONION SOUP	\$8.0

Orange & Rosé Wine

2017 TEMPRANILLO, MICROBIO CORRECAMINOS , CASTILLA Y LEON, ES	\$75.0
2016 RKATSITELI, DOQI QVEVRI , KAKHETI, GEORGIA	\$70.0

Bat And A Ball

HOUSE BEER BOURBON	\$6.0
TECATE AND TEQUILA	\$6.0

Entrées

SHRIMP COCKTAIL	\$15.0
BUTCHER'S PLATE	\$18.0
PIEROGIES	\$10.0

Sandwiches

BUTTERMILK FRIED CHICKEN SANDWICH	\$11.0
PASTRAMI SANDWICH	\$12.0
ROAST BEEF SANDWICH	\$12.0

Sauces

BORDELAISE
SALSA
BÉARNAISE

Cocktails

MIMOSA	\$9.0
SMOKING GUN	\$10.0
HOUSE COCKTAILS	\$7.0

Soft Drinks

LEMONADE	\$4.0
ORANGE JUICE	\$4.0
JUICE	

White, New World

2018 RIESLING, MALOOF, CHEHALEM MOUNTAINS, OR, USA	\$80.0
2014 CHARDONNAY, VML, RUSSIAN RIVER VALLEY, CA, USA	\$90.0
2016 VERMENTINO, RYME, SONOMA, CA, USA	\$80.0

Egg Dishes

TWO EGGS ANY STYLE*	\$12.0
ONE EGG YOUR WAY*	\$2.0
STEAK AND EGGS	\$24.0
OMELETTE	

Whitfield Menu



Coffee



ESPRESSO	\$3.0
CORTADO	\$3.5
CAPPUCCINO	\$4.0

LATTE	\$4.5
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Rose

2018 GRENACHE SYRAH CINSAULT, LA PETIT GUEISSARD, PROVENCE, FR	\$10.0
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2018 DIO FILI XINOMAVRO, SIATISTA, GR	\$12.0
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2015 PROVENCIAL BLEND, TERES ANTIQUE LES SECRETS, PROVENCAL, FR	\$12.0
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2016 SANGIOVESE PRUGNOLO GENTILE, CASANOVA, DELLA SPINETTA, TUSCANY, IT	\$12.0
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BAR FOOD

DUCK FAT KETTLE CORN	\$2.0
WHITFIELD SNACK MIX	\$4.0
RABBIT MINISTRONE	\$8.0
CONFIT BUFFALO DRUMSTICKS	\$8.0

Bottles / Cans

TROEGS RASPBERRY ALE	\$6.0
BUTTERNUT PORK SLAP ALE	\$5.0
DOGFISHHEAD SEAQUENCH SOUR	\$6.0
RHINEGEIST PANTHER	\$6.0

Night Caps

BOULARD CALVADOS V.S.O.P., PAYS D'AUGE, FR	\$10.0
DOMAINE LA TOUR VIELLE, BANYULS, LANGUEDOC, FR	\$10.0

DIOS BACO AMONTILLADO SHERRY, JEREZ, ES	\$12.0
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LA SPINETTA MOSCATO D'ASTI, PIEDMONT, IT	\$10.0
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Mains

WHITFIELD BREAKFAST*	\$16.0
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SWEET POTATO SCRAMBLE*	\$12.0
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TROUT NIÇOISE	\$16.0
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WHITFIELD CHEESEBURGER*	\$15.0
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DUCK BREAST	\$30.0
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Starters

BUTTER LEAF SALAD	\$10.0
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HALF DOZEN OYSTERS	\$18.0
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DUCK LIVER MOUSSE	\$5.0
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LAUREL HILL SMOKED TROUT	\$26.0
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FRENCH ONION DIP	\$6.0
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Bottles & Cans

TECATE	\$3.0
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BUTTERNUTS PORK SLAP APA	
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EAST END FAT GARY NUT BROWN	\$6.0
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OLD GERMAN LAGER	\$4.0
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NARRAGANSETT TALL BOYS	\$3.0
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Salads

PULLMAN TOAST	\$2.0
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COBB SALAD	\$13.0
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GARDEN SALAD	\$10.0
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SPICY GREEN SALAD	\$10.0
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SEAWEED SALAD	
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SIDE SALAD	
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Whitfield Menu



Cider

LA VAL DE LA CHEVRE BRETAGNE, FRANCE	\$11.0
THREADBARE 412 CITY CIDER PITTSBURGH, PA	\$11.0
LE VAL DE LA CHEVRE, FR	\$11.0
THREADBARE 412 CITY CIDER, PGH	\$11.0
RAMOS DEL VALLE SIDRA, ASTURIAS, SPAIN	\$12.0
ART SCIENCE HUMBLE CIDER WILLAMETTE VALLEY	\$13.0

White

2017 TREBBIANO D'ABRUZZO, BORGATE, ABRUZZO, IT	\$11.0
2016 CLAIRETTE ROUSSANNE, JEAN LUC COLOMBO, COTES DU RHONE, FR	\$12.0
2017 CHARDONNAY, SISTERS RUN, BAROSSA VALLEY, AUS	\$12.0
2017 CHENIN BLANC, RADLEY FINCH, WESTERN CAPE, SOUTH AFRICA	\$10.0
2016 RIESLING, S.A PRUM ESSENCE , MOSEL, GERMANY	\$11.0
2015 CHARDONNAY, 600 PEAK BULLETON, CA	\$12.0

These Types Of Dishes Are Being Served

OYSTERS

SALAD

TOSTADAS

PASTA

CHICKEN

SOUP

Main

WHITFIELD GRANOLA	\$9.0
STONE CUT OATS	\$8.0
PASTRAMI HASH	\$10.0
TOAD IN A HOLE*	\$6.0
MUSHROOM GRAVY BISCUITS	\$12.0
SWEET POTATO SCRAMBLE	\$12.0
FLUFFY RUSSIAN BLUEBERRY PANCAKE	\$9.0

Red, New World

2017 PINOT NOIR, FOSSIL FAWN, WILLAMETTE VALLEY, OR, USA	\$90.0
2016 CABERNET SAUVIGNON, BENZIGER FAMILY, SONOMA, CA, USA	\$65.0
2015 CABERNET SAUVIGNON MERLOT, BOTANICA ARBORETUM STELLENBOSCH, SA	\$90.0
2016 SYRAH, MONTE RIO, NORTH COAST, CA	\$100.0
2016 MALBEC CABERNET FRANC CABERNET SAUVIGNON MERLOT, GENE, MENDOZA, AR	\$70.0
2014 PETITE SIRAH, GREEN TRUCK, MENDOCINO COUNTY, CA	\$70.0
2013 ZINFANDEL, SKY VINEYARDS, NAPA VALLEY, CA, USA	\$120.0

Red

2017 PINOT NOIR, CIELO, VENEZIA, IT	\$11.0
2017 GARNACHA, EVODIA, CALATAYUD, ES	\$11.0
2016 TOURIGA ARAGONEZ, RAMILO, LISBOA, PT	\$12.0

Whitfield Menu



2017 CABERNET SAUVIGNON,
BLACK'S STATION, YOLO COUNTY, \$12.0
CF

2014 PINOT NOIR, DOMAINE
BRUNET, LANGUEDOC, FRANCE \$12.0

2016 RED BLEND, MASSAYA
COLOMBIER , BEKAA VALLEY, \$12.0
LEBANON

2015 TEMPRANILLO, GARNACHA
VERASOL, NAVARRA, SPAIN \$11.0

2015 CABERNET SAUVIGNON,
MCNAB, MENDOCINO COUNTY, CA \$13.0

White, Old World

2017 MUSCADET, DOMAINE DE LA
PÉPIÈRE, LOIRE, FR \$55.0

2017 SANCERRE, KARINE
LAUVERJAT, LOIRE, FR \$90.0

2018 LISTAN BLANCO, VINATIGO,
CANARY ISLANDS, ES \$70.0

2018 PAMPANEO AIRÉN,
ESCENCIA RURAL, TOLEDO, ES \$65.0

2015 MARSANNAY, DOMAINE
BRUNO CLAIR, BURGUNDY, FR \$140.0

2017 FRIULANO, RODARO, FRIULI,
IT \$65.0

2017 CHARDONNAY, CHABLIS,
DOMAINE SAVARY, FR \$95.0

2015 JUHFARK, CSETVEI PINCE,
SOMLO, HUNGARY \$100.0

House Cocktails

WHITFIELD BLOODY \$10.0

ALOE GUV'NA \$12.0

FOURTH RIVER MULE \$11.0

FAIRWEATHER \$10.0

OUTFIELD GIMLET \$11.0

CHIBI MOON \$12.0

RYE AND SHINE \$10.0

MELETTI COLLINS \$9.0

CLEMENTE DAIQUIRI \$12.0

Sparkling

NV PROSECCO, LA VIGNE DI
ALICE, VENETO, IT \$60.0

NV CHAMPAGNE, VEUVE FOURNY
FILS, CHAMPAGNE, FR \$80.0

NV CHAMPAGNE, PLOYEZ-
JACQUEMART EXTRA BRUT, \$160.0
CHAMPAGNE, FR

2011 CHAMPAGNE, RUPPERT-
LEROY LES COGNAUX , \$250.0
CHAMPAGNE, FR

2014 TREBBIOLO FRIZZANTE, LA
STOPPA, EMILIA-ROMAGNA, IT \$60.0

NV BRUT, MARQUIS DE LA TOUR,
LOIRE, FR \$10.0

NV ROSE CAVA, VIA DE LA PLATA,
CAVA, ES \$12.0

BRUT, NV MARQUIS DE LA TOUR,
LOIRE, FR \$10.0

2015 MOSCATO D'ASTI, LA
SPINETTA, PIEDMONT, IT \$11.0

ROSE CAVA, VIA DE LA PLATA
BRUT, EXTREMADURA, SPAIN \$12.0

Ingredients Used



SAUSAGE \$4.0

BACON \$3.0

AVOCADO \$5.0

FRUIT \$4.0

TUNA

SCALLOPS

PEAS

MILK

VEGETABLES

Whitfield Menu



POTATOES

SWEET POTATOES

Side Dishes



MAC CHEESE \$8.0

CLAM CHOWDER

BRULEED GRAPEFRUIT \$5.0

BEET POTATO ROSTI \$4.0

ENGLISH MUFFIN \$3.0

7-GRAIN TOAST \$2.0

SLICED TOMATO \$2.0

DAILY MUFFIN \$3.0

TOMATO BASIL SALAD \$10.0

ROASTED NEW POTATOES

COLD ZUCCHINI NOODLES \$8.0

CARROTS AU GRATIN \$8.0

TALLOW POACHED FINGERLINGS \$7.0

2016 CHINON, DOMAINE DE LA NOBLAIE LE TEMPS DE CERISES , \$65.0
LOIRE, FR

2014 CHINON, OLGA RAFFAULT, \$80.0
LOIRE, FR

2016 BORDEAUX BLEND, \$75.0
LAFFITTE LAUJAC, MEDOC, FR

2016 CARIGNAN GRENACHE \$75.0
SYRAH MOURVÈDRE, CHATEAU
PECH-LATT, LANGUEDOC-
ROUSSILLON, FR

2015 MOURVEDRE, DOMAINE DE \$80.0
LA TOUR DU BON REVOLUTION ,
BANDOL, FR

2013 CHIANTI, CASSANOVA \$100.0
DELLA SPINETTA, TUSCANY, IT

2014 SANGIOVESE, TOMASSETTI \$70.0
RENUDO, MARCHE, IT

2016 DOLCETTO D'ALBA, E. PIRA \$65.0
FIGLI, BAROLO, IT

2012 BAROLO, E. PIRA FIGLI \$190.0
CANNUBI , PIEDMONT, IT

Red, Old World

2015 RONDINELLA, LE FRAGHE \$90.0
CHELIDON , VENETO, IT

2017 SCHIAVA GRIGIA, \$65.0
SONNTALER, ALTO ADIGE, IT

2018 CINSULT, JENNY FRANCOIS \$70.0
"COUSIN OSCAR, LANGUEDOC-
ROUSSILLON, FR

2016 BURGUNDY, CHASSAGNE- \$180.0
MONTRACHET CLOS ST. JEAN 1-
ER CRU, THOMAS MOREY,
BURGUNDY, FR

2016 TEROLDEGO, FORADORI, \$100.0
TRENTINO, IT

2016 PINOT NOIR, DOMAINE \$140.0
VACHERON, SANCERRE, FR

2016 CABERNET FRANC MERLOT, \$65.0
HAUT LAVIGNE, COTES DE
DURAS, FR

Dessert



CHOCOLATE \$3.0
CROISSANT

GRANOLA BAR \$3.0

CHOCOLATE CHIP \$3.0
COOKIE

WARM DONUT HOLES \$5.0

OLIVE OIL CHOCOLATE CAKE \$8.0

PEACH PIE \$8.0

WILD ROSE PANNA COTTA \$7.0

ICE CREAM SUNDAE \$7.0

FANCY SCOOP ICE CREAM \$4.0

AFFOGATO \$6.0

WARM CARAMEL PIE À LA MODE \$8.0

WHIPPED BUTTERSCOTCH \$8.0
CHEESECAKE

Whitfield Menu



LEMON SUNDAE	\$8.0	MINT CHOCOLATE TRUFFLES	\$4.0
PASSION FRUIT BOMBE	\$8.0	DAILY FANCY SCOOP	\$4.0
VEGAN BRULEED BANANA FUDGESICLE*	\$8.0	DAILY SCOOP	\$3.0

Whitfield

120 South Whitfield St.
Ace Hotel Pittsburgh, PA
15206, United States

Opening Hours:
Monday 07:00-11:00 11:00-15:00 17:00-22:00
Tuesday 07:00-11:00 11:00-15:00 17:00-22:00
Wednesday 07:00-11:00 11:00-15:00 17:00-22:00
Thursday 07:00-11:00 11:00-15:00 17:00-22:00
Friday 07:00-11:00 11:00-15:00 17:00-00:00
Saturday 07:00-10:00 10:00-14:00 17:00-00:00
Sunday 07:00-10:00 10:00-14:00 17:00-22:00

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