

CONTACT: Cara Schneider
(215) 599-0789, cara@visitphilly.com
Tweet us: [@visitphillyPR](https://twitter.com/visitphillyPR)

“GREASED POLE” DOUGHNUTS AND MORE FUN PHILLY FOODS FOR SUPER BOWL LII
Philadelphia Chefs Come Up With Clever Fare As the Philadelphia Eagles Head To The Big Show

PHILADELPHIA, January 30, 2018 – In Philadelphia, the excitement for the Eagles’ trip to Super Bowl LII isn’t just palpable: It’s *edible*. The ultimate football turn of events has inspired the city’s chefs, cooks and bartenders to come up with clever, quirky—delicious—Birds-inspired food and drink.

Among the ever-growing list of Eagles fan fare are vegan pastry inspired by Broad Street’s greased poles (**Dottie’s Donuts**), all-green Bloody Mary cocktails (**Pub & Kitchen**), broccolini cheesesteaks (**Rooster Soup Co.**) and underdog *everything*, including soft pretzels (**Philly Pretzel Factory**) and mac-and-cheese (**Mac Mart**). Here are the details:

- **Bleeding Green Bloody Mary** – Rittenhouse Square’s handsome, rowdy, delightful **Pub & Kitchen** has turned their tomato cocktail green with cucumber, green apple, spinach, parsley, fresh horseradish, hot sauce, black pepper and vodka. 1946 Lombard Street, (215) 545-0350, thepubandkitchen.com
- **Broccolini Cheesesteak** – The much-loved, do-good diner **Rooster Soup Co.** (from chef Michael Solomonov and partner Steve Cook) turns the city’s most famous sandwich Eagles green—and good for you. The veggie-based broccolini cheesesteak is made with charred, caramelized broccolini topped with romesco sauce and melted provolone on a seeded roll. 1526 Sansom Street, (215) 454-6939, roostersoupcompany.com
- **Eagles Fan On A Greased Pole Doughnut** – Vegan pastry shop **Dottie’s Donuts** (two locations) has invented a confection that celebrates the 2018 NFC Championship meme of the lampposts Philadelphia police “greased” Broad Street, in order to prevent fans from climbing them in celebration. The slim “greased pole” confection is made of chocolate dough, vanilla glaze and a dollop of green matcha glaze, to represent the jubilant, jersey-wearing pole climber. 4529 Springfield Avenue; 509 S. 6th Street, (215) 662-0379, [@dottiesdonutsphl](https://www.dottiesdonutsphl.com)
- **Eagles Fancy Donut** – Wildly popular doughnut-and-fried-chicken shops **Federal Donuts** gets in on the act with a classic cake doughnut with white chocolate glaze and green and silver sprinkles, available at all four local stores. 1632 Sansom Street; 701 N. 7th Street; 3428 Sansom Street, 1219 S. 2nd Street; federaldonuts.com
- **Foles-gers Coffee** – The Fishtown and Kensington cafes of **Reanimator Coffee Roasters** are pouring and vending bags of this quarterback-inspired bean blend, whose tasting notes are described as “brown sugar, almond” and “victory.” 1523 E. Susquehanna Avenue, (215) 425-5805; 310 W. Masters Street, (267) 758-6264, reanimatorcoffee.com

-more-

- **Green Beer** – Every St. Patrick’s Day, historic Irish pub **McGillin’s Olde Ale House** proudly serves green beer. This year, the 158-year-old operation, Philadelphia’s oldest continuously operated tavern, breaks with decades-old tradition by serving green beer early—for the Birds’ trip to the big show. 1310 Drury Street, (215) 735-5562, mcgillins.com
- **Ice Cream Footballs** – Old City’s Victorian-inspired **Franklin Fountain** has fashioned football-shaped ice cream novelties (read: pops) out of chocolate and green mint chip ice cream, available plain or dipped in house-made chocolate, and available pre-order in sets of 8 or more. Nearby, at sibling candy shop **Shane Confectionery**, they’re making and vending all manner of green sweets, including chocolate eagles. The Franklin Fountain: 116 Market Street, (215) 627-1899; Shane: 110 Market Street, (215) 922-1048, franklinfountain.com
- **Super Bowl Sundae** – For one day only—February 4, obviously—Fishtown’s adorable **Weckerley’s Ice Cream** will break out their NFL-inspired sundae. A basket of eight waffle cone “nacho chips” holds a scoop of house-made cinnamon ice cream and a scoop of avocado lime sorbet, topped with mascarpone whipped cream, shaved dark chocolate and fresh strawberry sauce. 9 W. Girard Avenue, (215) 882-9958, weckerlys.com
- **Underdog Mac & Cheese** – **Mac Mart**, a small, modern takeout operation in the Rittenhouse Square neighborhood, took the Eagles’ underdog designation literally. Philly’s own mac & cheesery is serving hotdogs under her rich, seven-cheese signature pasta. 104 S. 18th Street, (215) 444-6144, macmartcart.com
- **Underdog Pretzel Bones** – This one comes from regional soft pretzel powerhouse **Philly Pretzel Factory**, a Philly-owned outfit with dozens of shops in and beyond Philadelphia. For this traditional, simple snack, the twist in the middle migrates to both ends to make a bone shape. (Dog mask-wearers Chris Long and Lane Johnson would be proud.) Available at participating locations. phillypretzelfactory.com

To the many who’ve been paying attention to the region’s food scene, such culinary invention should come as no surprise. Dining has changed in Philadelphia since the city last sent its beloved Birds to the Super Bowl. In 2005, Philly was undergoing a restaurant renaissance. Today, the city’s culinary climate is utterly transformed, as evidenced by three reigning James Beard Award winners—chefs Michael Solomonov and Greg Vernick, restaurateur Stephen Starr—and esteemed eateries opening well as fast as (well, almost as fast as) Alshon Jeffrey can run into the end zone. Speaking of beards, Philadelphia chef and restaurateur Marc Vetri, Best Chef: Mid-Atlantic, 2015, has dyed his own beard Jalen Mills green.

VISIT PHILADELPHIA® is our name and our mission. As the region’s official tourism marketing agency, we build Greater Philadelphia’s image, drive visitation and boost the economy.

On Greater Philadelphia’s official visitor website and blog, visitphilly.com and uwishunu.com, visitors can explore things to do, upcoming events, themed itineraries and hotel packages. Compelling photography and videos, interactive maps and detailed visitor information make the sites effective trip-planning tools. Along with Visit Philly social media channels, the online platforms communicate directly with consumers. Travelers can also call and stop into the Independence Visitor Center for additional information and tickets.

Note to Editors: For high-resolution photos of Greater Philadelphia, visit the photo gallery of visitphilly.com/pressroom.