Welcome to the Reading Terminal Market

One of America's largest and oldest public markets, housed since 1892 in a National Historic Landmark building, the Market offers an incredible selection of farm fresh produce, meats, and poultry, plus the finest seafood, cheeses, baked goods, confections, flowers, kitchenware, cookbooks, jewelry and crafts. Be sure to sample our tempting variety of dining choices including local specialties and international delights.

$4 Customer Parking at 2 Garages
• Park in the Hilton Garage (11th & Arch St.) or the Parkway Garage (12th & Filbert St.).
• Bring your parking ticket with you into the Market.
• Get your ticket validated by any merchant with purchase of $10 or more.
• Your parking rate will be reduced to $4 for up to 2 hours of parking.
• Regular garage rates apply after 2 hours.

Gift Cards
Accepted at most merchant locations, available for purchase in the Market office (D6).

Market Tours
Every Wednesday and Saturday learn the fascinating stories behind Philly food favorites like cheesesteaks, hoagies and pretzels, and the vibrant and historic Reading Terminal Market where they're sold. Reservations required. Call 215-545-8007 for more information.

On-Premises Catering
Host your event at one of the most unique and historic landmarks in center city Philadelphia. The Reading Terminal Market is a fun atmosphere for weddings, corporate, social events, rehearsal dinners, and Mitzvahs. Call the Reading Terminal Market’s Catering Company, All About Events to book your site tour at 267-625-4248.

Rick Nichols Room and Kitchen @ the Market (D7)
The Rick Nichols Room and demonstration kitchen are both available for rent for private parties, meetings, and cooking demonstrations. For more information, contact the Market Office at 215-922-2317.

www.readingterminalmarket.org
MON–SAT 8–6 & SUN 9–5 • $4 PARKING
MEATS & POULTRY
BORDER SPRINGS FARM LAMB – B11 – 215-827-2100
All farm fed, featuring fresh and frozen cut of lamb and prepared lamb dishes
QUINTA’S PRIME SHOP – C2 – 215-827-4775
Meats & poultry, plus homemade sausages
GOODSHELL’S POULTRY – C4 – 215-822-7899
Chicken and turkey, free-range poultry & game birds
MARTIN’S QUALITY MEATS & SAUSAGE – B7 – 215-629-1193
Beef, veal, lamb, specialty sausages

SEAFOOD
GOLDEN FISH MARKET – B11 – 215-823-2252
Fresh seafood with seasonal & daily specials
JOHN YI FISH MARKET – B16 – 215-826-0587
Fresh seafood specialties – eat fish, live longer!
WAVE MEAT – B20 – 215-825-9286
Fresh seafood & fried fishpaste

PAINTING
PHILADELPHIA’S FRENCH LINENS – B3 – 215-826-9407
Clotth table linens, laminated tablecloths and rosemary baskets from Provence
CONTESSA’S FRENCH LINENS – B3 – 215-826-9407

CLOTHING
Philadelphia’s flower market! Locally grown & exotic cut flowers

DINER
BUTCH’S SHOP PIERCE & SHURR, 1946
Handcrafted jewerly & wearable art

READ IN THE LOCAL MARKET
A PHILADELPHIA TRADITION
I n 1862 the Reading Railroad opened the Reading Market below the tracks of its massive new train shed. The 78,000-square-foot Market held nearly 800 spaces for vendors and was touted as the largest food market in the world.

Through the years, the Market survived and thrived by adapting to new innovations and changes in consumer trends and economic climates. However, when the Reading Railroad went bankrupt in 1971, the Market began a long decline. By the late 1970s, the roof leaking, the building was in disrepair and only about 23 merchant stands remained open.

Beginning in the 1980s, the Reading Company devoted renewed attention to the Market, and so began a dramatic turnaround. New merchants were recruited, including a group of Amish merchants from Lancaster County, some of whom remain today. In 1984, trains stopped running to the station above the Market and the city’s commuter rail system was re-routed to bypass the old Reading Terminal. In 1990 the building was sold to the newly-formed Pennsylvania Convention Center Corporation, which re-built the Market to strict historic preservation standards. The Authority also set up a non-profit management company to run the Market and maintain its historic integrity.

Today, the Market is home to nearly 80 independently-owned small businesses representing a great diversity of nationalities. Each day they offer an unparalleled variety of local and imported fresh foods, groceries and specialty foods. The Market has become a local landmark and is open year-round, rain or shine.