

APRIL 21, 2017

BREAKFAST

BOARD & BEER BREAKFAST

2 eggs, choice of bacon or sausage,
house potatoes, toast
\$11
(with a High Life pony)

OMELET GF

white asparagus a la plancha, camembert
black truffle, house potatoes
\$15

GREEN TOMATO SHAKSHUKA V

baked egg, oil cured olive, feta,
baby artichoke, sourdough, harissa butter
\$14

CHILAQUILES GF

sunny egg, house made chorizo, queso fresco,
salsa rojo, lime crema
\$15

CHICKEN AND WAFFLES

buttermilk fried chicken, savory corn waffle,
pimento cheese, chow chow, fresno syrup
\$16

STEAK AND EGGS

Painted Hills skirt steak, grilled spring onion,
salt crusted potatoes, chermoula
natural jus, two eggs
\$19

PASTRIES

RICOTTA BEIGNETS

strawberry rhubarb jam, pistachios
\$5

BANANA CHOCOLATE WALNUT MUFFIN

\$4

SIDES

TOAST AND HOUSE JAM

\$3

BEEF FAT FRITES

harissa ketchup

\$6

HOUSE SAUSAGE

\$5

BACON

\$4

COFFEE & TEA

DARK MATTER COFFEE

a love supreme - \$3
decaf columbian - \$3
unicorn's blood espresso - \$3
cappuccino - \$4.5
latte - \$4.5

RARE TEA CELLAR

stimulus pomegranate green dream
samurai rose noir
high mountain Thai rooibos
emperors peppermint
\$3.5

LUNCH

"THE ORDINARY"

SELECTED SANDWICH*
ORDINARY BEER
"BACK TO WORK" COFFEE
\$15

OYSTERS

1/2 DOZEN
mignonette, house hot sauce
\$15

JUICY LUCY

Slagel farms beef, red onion-bacon marmalade,
heirloom tomato, butter lettuce, challah bun,
beef fat frites
\$15

SAUSAGE SANDWICH *

boudin blanc, violet mustard,
truffled celery root-kohlrabi slaw,
New England split bun, beef fat frites
\$15

MIXED GREEN SALAD

red wine vinaigrette, cello radish,
shaved fennel
\$9

SOUP AND BREAD

broccoli cheddar soup, cheddar crisps,
canadian bacon, madeira crème fraîche, ciabatta
\$12

PBLT *

braised pork belly, bacon, frisee, heirloom tomato,
buttermilk aioli, ciabatta, beef fat frites
\$14

IRON ROASTED P.E.I. MUSSELS GF

smoked pimenton, warm harissa butter
\$16

BRUNCH COCKTAILS

BOARD & BEER BLOODY

vodka, house bloody mix,
pickled vegetables, high life pony
\$8

CLASSIC BEERMOSA

belgian witbier, fresh orange, cointreau
\$8

COFFEE COCKTAIL

teeling irish whiskey, fernet branca,
dark matter cold brew, mint
\$10

MICHELADA

tomato juice, lime, salt, valentina,
maggi jugo, tecate
\$8

