

MAY 19, 2017

## BREAKFAST

### BOARD & BEER BREAKFAST

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

### OMELET <sup>GF</sup>

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

### FRENCH TOAST <sup>V</sup>

fried brioche, compressed strawberries,  
lemon curd, malted vanilla, basil  
\$12

### CHILAQUILES <sup>GF</sup>

sunny egg, house made chorizo, queso fresco,  
salsa rojo, lime crema  
\$12

### CHICKEN AND WAFFLES

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

### SEARED TÊTE DE COCHON

potato hash, pickled mustard seeds,  
sunny egg  
\$12

## PASTRIES

### RICOTTA BEIGNETS

strawberry rhubarb jam  
\$5

### LEMON POPPYSEED MUFFIN

\$3

## SIDES

### TOAST AND HOUSE JAM

\$3

### BEEF FAT FRITES

harissa ketchup

\$6

### MIXED GREEN SALAD

\$8

### 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  
\$12

### RAMP FETTUCCINE

spring garlic beurre montè, pickled ramps,  
shiitake mushrooms  
\$16

### ROOT VEGETABLE PAVE

shaved vegetables, charred green onions,  
mojo verde  
\$8

### SOUP AND BREAD

cucumber soup, feta, shaved farm radish  
\$12

### GRILLED CHEESE <sup>V</sup>

sourdough, gruyere, taleggio, truffle aioli,  
charred frisèe marmalade, mixed greens  
\$9

### IRON ROASTED P.E.I. MUSSELS <sup>GF</sup>

smoked pimenton, warm harissa butter  
\$14

## 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



