

JUNE 18, 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

FRENCH TOAST ^V

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

CHILAQUILES ^{GF}

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

cherry brandy jam
\$5

WHITE CHOCOLATE MACADAMIA NUT 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 ENTRÉE *
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

chilled pea soup, purple snow peas, sugar snaps,
ciabatta
\$12

GRILLED CHEESE * ^V

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

IRON ROASTED P.E.I. MUSSELS ^{GF}

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

