

OCTOBER 8, 2017

PASTRIES

buttermilk biscuits- \$3
ricotta beignets- \$5

BREAKFAST

BOARD & BEER BREAKFAST

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

STEAK AND EGGS GF

skirt steak, grilled spring garlic,
salt crusted potatoes, chermoula
natural jus, two eggs
\$17

FRENCH OMELETTE GF

broccoli and cheese fondue,
fermented broccoli salad,
soft herbs, house potatoes
\$11

FRENCH TOAST

fried brioche, fire roasted blueberries,
poppy seed marscapone, almond granola,
tart blueberry jam, blueberry marshmallow
\$15

OKANOMI WAFFLE

togarashi fried chicken, sesame aioli,
pickled ginger, scallion, oyster maple,
bonito
\$18

"THE ORDINARY"

OPEN FACED PRIME RIB SANDWICH

horseradish aioli, grilled onion and crimini mushroom,
fermented green tomato, natural jus

PAIRED WITH #3

ODELL DRUMROLL
\$22

COCKTAILS

BOARD & BEER BLOODY

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

MICHELADA

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

THE PARKVIEW

mole infused Libelula, guava beer syrup, lime
\$10

BOOZY BEE

Four Roses bourbon, espresso, honey,
soy milk, café bitters
\$10

OYSTERS

1/2 DOZEN
mignonette
\$15

LUNCH

JUICY LUCY

Slagel family farm ground beef, american cheese
red onion - bacon marmalade, lettuce,
heirloom tomato,
brioche bun, beef fat fries
\$15
-add a sunny egg for \$2

HEIRLOOM TOMATO TORTA V

butternut farms heirloom tomato, roasted corn aioli,
pickled kohlrabi, avocado
\$10

ROASTED PORK BELLY AND MANILLA CLAMS

potato parisian, cippolini onion,
spicy tomato nage, blood orange, toasted sourdough
\$18

MIXED GREEN SALAD V GF

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

CAVATELLI PASTA

bay scallop, seaweed butter,
charred broccolini, maitake mushroom, cured egg yolk,
grano padano
\$17

IRON ROASTED PRINCE EDWARD ISLAND MUSSELS GF

smoked pimenton, warm harissa butter
\$16

SMOKED TROUT CROQUETTE

smoked salmon roe, pickled quail egg,
champagne sabayon, buckwheat blini
\$15

SIDES

toast and house jam - \$3

breakfast potatoes - \$4

house sausage - \$5

two eggs - \$3

bacon - \$4

BEERMOSAS

CLASSIC WITBIER

belgian witbier, cointreau, fresh orange
\$8

FARMHOUSE

saison, lemon, coriander, Azeve, crème de banana
\$8

IPA

New Belgium Citradelic, luxardo apricot, OJ, lime
\$8

RADLER

Pilsner, grapefruit, honey, mezcál
\$8

BRUNCH PUNCH

vodka, cocchi, white tea, pineapple, strawberry
\$8

DRAFT LIST

BEER	STYLE	LOCATION	ABV	SIZE	PRICE
#1 GREENE KING ABBOT ALE (NITRO)	English Pale Ale crumpets, almonds, tried and true	St. Edmunds, England	5%	20oz	\$7
#2 BELHAVEN BLACK (NITRO)	Scottish Stout creamy, roasted coffee, dark chocolate	Scotland, UK	4.2%	20oz	\$7
#3 ODELL DRUMROLL	Pale Ale fresh bread, stone fruit, clean finish	Fort Collins, CO	5.3%	15oz	\$7
#4 LOST ABBEY RED POPPY	Flanders Red Ale tart cherry, rich oak, few and far between	San Marcos, CA	5.5%	10oz	\$10
#5 PRAGA DARK LAGER	Dark Lager nuts, caramel, surprisingly refreshing	Czech Republic	4.5%	15oz	\$6
#6 OFF COLOR WARI	Fruit Beer molle berry, pepper, dry finish	Chicago, IL	4%	13oz	\$7
#7 UNE ANNEÉ LE SEUL XXI	American Wild Ale coconut, pineapple, clean finish	Niles, IL	6.5%	13oz	\$10
#8 WEIHENSTEPHANER HEFEWEISSBIER	Hefeweizen banana, clove, world's oldest brewery	Germany	5.4%	20oz	\$7
#9 AROUND THE BEND 1227 BROWN	Brown Ale cacao nibs, coffee, roasted malt	Chicago, IL	6.9%	15oz	\$6
#10 MOODY TONGUE THALIA HALL PILSNER	House Pilsner cheers to us!	Pilsen, USA	5%	15oz	\$6
#11 VIRTUE MICHIGAN BRUT	Cider ripe apple, refreshing, crisp finish	Chicago, IL	6.7%	13oz	\$7
#12 SURLEY FURIOUS	IPA piney, caramel malt, balanced finish	Brooklyn Center, MN	7%	13oz	\$7
#13 OXBOW FARMHOUSE PALE ALE	Farmhouse Ale floral hops, earthy, white pepper	Newcastle, ME	6%	13oz	\$7
#14 HALF ACRE BEACHWEED	Pale Ale guava, melon, tangerine rind	Chicago, IL	5%	15oz	\$7
 #15 HALF ACRE GONE AWAY	IPA guava, melon, tangerine rind	Chicago, IL	7%	13oz	\$7
#16 SURLY FEST	Oktoberfest caramel, bready, earthy finish	Brooklyn Center, MN	6%	15oz	\$7
#17 SURLY HELL	Helles Lager bready, grassy, crisp finish	Brooklyn Center, MN	5%	12oz	\$6
#18 HALF ACRE TOMORROW PEOPLE	IPA apricot, cantaloupe, earthy pine	Chicago, IL	7.1%	15oz	\$7
#19 ALLAGASH WHITE	Witbier orange peel, coriander, refreshing finish	Portland, ME	5.1%	15oz	\$7
#20 LOST ABBEY BRANDY BARREL AGED ANGEL'S SHARE	American Strong Ale vanilla, caramel, dark fruit	San Marcos, CA	12.5%	10oz	\$12
#21 AYINGER BAVARIAN PILS	German Pilsner biscuity malt, crisp, refreshing	Germany	5.3%	15oz	\$7
#22 AROUND THE BEND VERA	Cream Ale pistachio, biscuit malt, vanilla	Chicago, IL	5.2%	13oz	\$7
#23 LOST ABBEY RED BARN	Saison grains of paradise, ginger, black pepper	San Marcos, CA	6.7%	13oz	\$7
#24 BRICKSTONE DARK SECRET WITH RASPBERRY	Russian Imperial Stout raspberry, dark chocolate, roasted malt	Bourbonnais, IL	11%	10oz	\$9

DRINKS

RARE TEA CELLAR TEA - \$3.50

STIMULUS POMEGRANATE GREEN DREAM
SAMURAI ROSE NOIR
HIGH MOUNTAIN THAI ROOIBOS
EMPERORS PEPPERMINT

JUICE - \$3.50

FRESH SQUEEZED GRAPEFRUIT OR ORANGE

SOFT DRINKS - \$2

DARK MATTER COFFEE - \$3

A LOVE SUPREME
DECAF COLOMBIAN
A LOVE SUPREME COLD BREW - \$3.50
UNICORN'S BLOOD ESPRESSO - \$4.50
CAPPUCCINO - \$4.50
LATTE - \$4.50

CHOCOLATE CHERRY MOCHA LATTE
\$6