

NOVEMBER 12, 2017

PASTRIES

buttermilk biscuits- \$3
ricotta beignets- \$5
dutch baby- \$7

BREAKFAST

BOARD & BEER BREAKFAST

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

STEAK AND EGGS GF

New York strip, 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

OKANOMIYAKI

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

SHRIMP AND GRITS

white corn grits, whole red prawn,
roasted pumpkin, smoked ham hock,
popped sorghum, hunter gravy,
90 minute egg
\$19

"THE ORDINARY"

ROASTED PORCHETTA SANDWICH

roasted garlic aioli, grilled radicchio,
shaved fennel, preserved orange

PAIRED WITH #4

NEW BELGIUM FELIX
\$19

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

BRAISED SHORTRIB HASH

roasted shishito peppers, brussels sprout,
caramelized cippolini onion, pickled radish,
poached eggs, truffled jus
\$18

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, charred broccolini, maitake mushroom,
cured egg yolk, grano padano
\$17

IRON ROASTED PRINCE EDWARD ISLAND MUSSELS GF

smoked pimenton, warm harissa butter
\$16

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, sparkling, white tea, clove, cinnamon
\$8