

APRIL 15, 2017

PASTRIES

ricotta and pineapple beignets - \$5
toasted pistachio
raspberry streusel muffin - \$3

PASTRY FLIGHT

chocolate raspberry financier, pistachio eclair,
strawberry-rhubarb galette
\$8

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

CRAB CAKE BENEDICT

lump blue crab, Jonah crab, creamed asparagus,
preserved lemon hollandaise, english muffin,
house potatoes
\$15

FRENCH TOAST

fried brioche, compressed strawberries,
lemon curd, malted vanilla, basil
\$15

CHILAQUILES GF

sunny egg, house made chorizo,
queso fresco, salsa rojo,
lime crema
\$14

"THE ORDINARY"

house cured canadian bacon, celery root latke,
sunny egg, sherry-maple gastrique

PAIRED WITH #9

buckledown & dusek's hangin' with mr. copper
\$16

COCKTAILS

BOARD & BEER BLOODY

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

MICHELADA

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

OAXACAN BLOOD AND SAND

mezcal, orange juice, creme de cassis, vermouth, orange
bitters
\$10

WAKE AND BAKE JULEP

Teeling irish whiskey, Fernet menta, cold brew,
macadamia & cardamom syrup, angostura, mint
\$10

OYSTERS

1/2 DOZEN
mignonette
\$20

LUNCH

JUICY LUCY

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

STEAK AND EGGS

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

MIXED GREEN SALAD V GF

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

GREEN TOMATO SHAKSHUKA V

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

CHICKEN AND WAFFLES

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

PBLT

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

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, suze, lemon
\$8

IPA

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

PORTER

Moody Tongue caramelized chocolate churro, Amaretto,
lemon, salt
\$8

BRUNCH PUNCH

Control Pisco, strawberry, grapefruit, lime, white tea, lambic
\$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 NORTH COAST OLD RASPUTIN	Russian Imperial Stout roasty, complex, warm	Fort Bragg, CA	9%	10oz	\$6
#3 WHINER MIAOU	Witbier coriander, funk, purrrty	Chicago, IL	6.7%	15oz	\$8
#4 STONE ENJOY BY 4.20.2017	Double IPA big, bitter, beauty	Escondido, CA	6.7%	13oz	\$7
#5 PRAGA DARK LAGER	Dark Lager nuts, caramel, surprisingly refreshing	Czech Republic	4.5%	15oz	\$6
#6 B.O.M. TRIPORTEUR FULL MOON	Belgian Oak Quad rich, dark, fruity	Belgium	10.2%	10oz	\$9
#7 BOSTEELS PAUWEL KWAK	Belgian Strong Ale yeasty, farmish, good deeds	Belgium	8%	10oz	\$9
#8 AYINGER BRÄU WEISSE	Hefeweizen floral, banana, dry finish	Germany	5.1%	20oz	\$7
#9 BUCKLEDOWN & DUSEK'S HANGIN' WITH MR. COPPER	Brown Ale toffee, almonds, boilermaker alert!	Lyons, IL Lot No.40 Boilermaker	5.9%	15oz \$9	\$5
#10 MOODY TONGUE THALIA HALL PILSNER	House Pilsner cheers to us!	Pilsen, USA	5%	15oz	\$6
#11 ALMANAC FARMERS RESERVE BLACKBERRY	Fruited Barrel Sour must, cherry, tingely	San Francisco, CA	7%	10oz	\$10
#12 AVERY RASPBERRY SOUR	Fruited Barrel Sour tart, luscious, wood	Boulder, CO	6.5%	10oz	\$9
#13 SKA SPECIAL ESB	American ESB bread, toffee, bitter	Durango, CO	5.7%	15oz	\$5
#14 BAND OF BOHEMIA SWEET POTATO PORTER	Porter complex, roasty, robust	Chicago, IL	7.7%	10oz	\$6
#15 FORBIDDEN ROOT SPARKLING ROSE ALE	Odd Belgian Strong Ale hibiscus,crisptannins, spring!	Chicago, IL	10.2%	10oz	\$9
#16 GREEN FLASH SOUL STYLE	IPA totally, gnarly, bodacious	San Diego, CA	6.5%	15oz	\$6
#17 AVERY WHITE RASCAL	Belgian Style Witbier sodt, spice, citrus	Boulder, CO	5.6%	13oz	\$6
#18 POLLYANNA LECHERY	FruitedOatmeal Blonde fresh, cherries, cocoa nibs	Lemont, IL	5.8%	15oz	\$7
#19 ST. FEUILLIEN	Saison refreshing, white pepper, lemon	Belgium	6.5%	10oz	\$7
#20 GARAGE PROJECT HOPS ON POINTE	Champagne Pilsner crisp, tropical fruit, effervescent finish	New Zealand	6.7%	5oz	\$7
#21 VIRTUE MICHIGAN BRUT	Hard Cider apples, french oak, crisp	Fennville, MI	6.7%	13oz	\$7
#22 AVERY PERZIK	Saison subtle, dry, spice	Boulder, CO	6.4%	13oz	\$5
#23 KROMBACHER KELLERBIER	Kellerbier unfiltered, amber, hallertau	Kreuztal, Germany	5.1%	15oz	\$7
#24 BALLAST POINT GRAPEFRUIT SCULPIN	IPA grapefruit, pine, award winning	San Diego, California	7%	15oz	\$6

DRINKS

RARE TEA CELLAR TEA - \$3.50

STIMULUS POMEGRANATE GREEN DREAM
SAMURAI ROSE NOIR
HIGH MOUNTAIN THAI ROOIBOS
FRENCH KISSED MINT MERITAGE

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

LAVENDER FIELDS FOREVER

unicorn blood espresso,
hefeweizen infused-blue lavender, steamed milk, honey
\$6

Executive Chef: Henry Hill • Chef de Cuisine: Michael Cote • Pastry Chef: Kyleen Atonson • Sous Chefs: Adam Wendt

20% gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness