

MAY 7, 2017

## PASTRIES

**ricotta beignets** - \$5  
strawberry rhubarb jam  
toasted almonds

**PASTRY FLIGHT** - \$12  
tres leches glazed cake donut  
strawberry cereal scone  
chocolate peanut butter kouign

## 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"

### EVERYTHING SPICED LATKE

smoked salmon, brown butter crème fraîche,  
roasted green garlic, traditional garnish, sunny egg

### PAIRED WITH #6

21st Amendment El Sully

\$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

### 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  
\$15

## 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

Flat Iron steak, grilled spring garlic,  
salt crusted potatoes, chermoula  
natural jus, two eggs  
\$19

### GRILLED CHEESE

sourdough, gruyere, taleggio, truffle aioli, charred frisée  
marmalade, mixed greens  
\$15

### 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

### 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, aveze, lemon  
\$8

### IPA

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

### PORTER

Moody Tongue chocolate churro baltic porter,  
Amaretto, lemon, salt  
\$8

## BRUNCH PUNCH

Control Pisco, strawberry, grapefruit, lime, white tea, lambic  
\$8