

JUNE 18, 2017

## PASTRIES

**ricotta beignets**- \$5  
brandied cherry jam  
toasted almonds

**buttermilk biscuits**- \$3  
**cherry scone**- \$4  
**citrus papaya gallette**- \$4

## 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, 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"

**BURRATA WITH NICHOLS FARM HEIRLOOM TOMATOES**  
polenta pancake, olive oil custard,  
herb salad

**PAIRED WITH #8**  
Weihestephaner Hefeweissbier

**\$17**

## 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

### 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

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

### IPA

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

### RADLER

Pilsner, grapefruit, honey, mezcal  
\$8

## BRUNCH PUNCH

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