

JULY 15, 2017

## PASTRIES

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

**buttermilk biscuits** - \$3  
**pistachio white chocolate eclairs** - \$4  
**old fashioned donut** - \$5

## 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

### SOUTHERN BAKED EGG

one hour egg, spicy marinara, kale,  
zucchini, sausage  
\$10

### SHORT RIB REUBEN BENEDICT

short rib pastrami, russian hollandaise,  
pickled cabbage, pickled mustard seeds,  
house potatoes  
\$12

### FRENCH TOAST

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

### CHILAQUILES VERDES GF

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

## "THE ORDINARY"

### BUTTERMILK BISCUIT SANDWICH

bacon blanket, sunny egg,  
griddled heirloom tomato,  
lemon horseradish aioli

**PAIRED WITH #12**  
Penrose Proto

**\$14**

## 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,  
brioche bun, beef fat fries  
\$15  
-add a sunny egg for \$2

### GRILLED CHEESE

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

### STEAK AND EGGS

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

### MIXED GREEN SALAD V GF

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

### CHICKEN AND WAFFLES

chicken fried chicken, buttermilk waffle,  
blue pimento cheese, compressed watermelon,  
cucumber & pea salad  
\$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, mezcail  
\$8

## BRUNCH PUNCH

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