

AUGUST 6, 2017

PASTRIES

- ricotta beignets**- \$5
strawberry cherry jam
toasted almonds
- buttermilk biscuits**- \$3
- pistachio white chocolate eclairs**- \$4
- dutch baby**- \$6

BREAKFAST

- BOARD & BEER BREAKFAST**
2 eggs, choice of bacon or sausage,
house potatoes, toast
\$11
(with a High Life pony)
- 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 OMELETTE**
broccoli and cheese fondue,
fermented broccoli salad,
herbs, house potatoes
\$11
- 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"

ROASTED NASKETUCKET OYSTERS
bacon, herbs, breadcrumbs, parmesan

PAIRED WITH #19
Allagash White

\$15

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
- HEIRLOOM TOMATO TORTA** V
butternut farms heirloom tomato, roasted corn aioli,
pickled kohlrabi, avocado
\$10
- STEAK AND EGGS**
skirt steak, grilled spring garlic,
salt crusted potatoes, chermoula
natural jus, two eggs
\$17
- 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, mezcál
\$8

BRUNCH PUNCH

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