

SEPTEMBER 9, 2017

## PASTRIES

maple glazed cruller- \$4  
buttermilk biscuits- \$3  
dutch baby- \$6  
ricotta beignets- \$5

PASTRY FLIGHT- \$12

## 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, grits,  
kale, zucchini, sausage  
\$10

### SHORT RIB REUBEN BENEDICT

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

### FRENCH OMELETTE GF

broccoli and cheese fondue,  
fermented broccoli salad,  
soft 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"

### MONTE CRISTO

truffled brioche, Speck, Gruyere, brown butter pear, violet  
mustard, port-maple reduction.

### PAIRED WITH #5

PRAGA DARK LAGER  
\$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

### 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 GF

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

# 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 BELHAVEN BLACK (NITRO)	Scottish Stout creamy, roasted coffee, dark chocolate	Scotland, UK	4.2%	20oz	\$7
#3 SUN KING OSIRIS	Pale Ale bright grapefruit, citrus rind, clean finish	Indianapolis, IN	5.6%	15oz	\$7
#4 LOST ABBEY RED POPPY	Flanders Red Ale tart cherry, rich oak, few and far between	San Marcos, CA	5.5%	10oz	\$10
#5 PRAGA DARK LAGER	Dark Lager nuts, caramel, surprisingly refreshing	Czech Republic	4.5%	15oz	\$6
#6 OFF COLOR YUZU FIERCE	Berliner Weissbier tart citrus, oak, funk	Paso Robles, CA	4%	13oz	\$7
#7 FOUNDERS GREEN ZEBRA	Gose watermelon, sea salt, dry finish	Grand Rapids, MI	4.6%	13oz	\$8
#8 WEIHENSTEPHANER HEFEWEISSBIER	Hefeweizen banana, clove, world's oldest brewery	Germany	5.4%	20oz	\$7
#9 AROUND THE BEND 1227 BROWN	Brown Ale cacao nibs, coffee, roasted malt	Chicago, IL	6.9%	15oz	\$6
#10 MOODY TONGUE THALIA HALL PILSNER	House Pilsner cheers to us!	Pilsen, USA	5%	12oz	\$5
#11 ORIGINAL SIN DRY ROSÉ	Cider tart apple, effervescent, dry finish	New York, NY	6.5%	13oz	\$7
#12 PERENNIAL KEITH'S KORNER	IPA tropical fruit, lemon zest, grassy finish	St. Louis, MO	6%	13oz	\$7
#13 3 FLOYD'S MOLOKO	Milk Stout milk chocolate, roasted coffee, vanilla	Munster, IN	8%	13oz	\$8
#14 ALLAGASH HOPPY TABLE BEER	Belgian Pale Ale citrus rind, bready malt, mineral finish	Portland, OR	4.8%	15oz	\$6
#15 ST. BERNARDUS TRIPEL	Tripel clove, pepper, tropical fruit	Belgium	8%	10oz	\$9
#16 MISKATONIC ACH!TOBERFEST	Scotch Ale toffee, caramel malt, crisp finish	Darien, IL	6.9%	13oz	\$7
#17 SURLY HELL	Helles Lager bready, grassy, crisp finish	Brooklyn Center, MN	5%	12oz	\$6
#18 PORT BREWING ANNIVERSARY ALE	Imperial IPA pineapple, papaya, balanced finish	San Marcos, CA	10%	13oz	\$8
#19 AVERY WHITE RASCAL	Witbier orange zest, clove, white pepper	Boulder, CO	5.6%	15oz	\$6
#20 LOST ABBEY BOURBON BARREL AGED SERPENT'S STOUT	Imperial Stout bourbon barrel aged, dark chocolate, rare	San Marcos, CA	11%	10oz	\$12
#21 AYINGER BAVARIAN PILS	German Pilsner biscuity malt, crisp, refreshing	Germany	5.3%	15oz	\$7
#22 NOON WHISTLE HOP PRISM INDIGO	IPA grapefruit zest, grassy, dry finish	Lombard, IL	6.8%	13oz	\$7
#23 LOST ABBEY RED BARN	Saison grains of paradise, ginger, black pepper	San Marcos, CA	6.7%	13oz	\$7
#24 ALESMITH THAI SPEEDWAY STOUT	Imperial Stout rich chocolate, roasted coffee, lemongrass	San Diego, CA	12%	10oz	\$12



## DRINKS

### RARE TEA CELLAR TEA - \$3.50

STIMULUS POMEGRANATE GREEN DREAM  
SAMURAI ROSE NOIR  
HIGH MOUNTAIN THAI ROOIBOS  
EMPERORS PEPPERMINT

### 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