

DECEMBER 2, 2017

## PASTRIES

buttermilk biscuits- \$3  
ricotta beignets- \$5  
dutch baby- \$7

## BREAKFAST

### BOARD & BEER BREAKFAST

2 eggs, choice of bacon or sausage,  
house potatoes, toast  
\$11  
(with a High Life pony)

### STEAK AND EGGS GF

New York steak, grilled spring garlic,  
salt crusted potatoes, chermoula  
natural jus, two eggs  
\$22

### FRENCH OMELETTE GF

broccoli and cheese fondue,  
fermented broccoli salad,  
soft herbs, house potatoes  
\$13

### FRENCH TOAST

fried brioche, fire roasted blueberries,  
poppy seed marscapone, almond granola,  
tart blueberry jam, blueberry marshmallow  
\$14

### OKANOMI YAKI

togarashi fried chicken, sesame aioli,  
pickled ginger, scallion, oyster maple,  
bonito  
\$18

## "THE ORDINARY"

### BEET CURED SALMON

buckwheat crepes, horseradish bavaois, red onion,  
hard cooked egg, "everything" crumb

### PAIRED WITH #4

ANDERSON VALLEY ROSE GOSE  
\$21

## COCKTAILS

### BOARD & BEER BLOODY

vodka, house bloody mix,  
pickled vegetables, high life pony  
\$8

### MICHELADA

tomato juice, pineapple juice, lime, valentina, maggi jugo,  
tajin, 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

### BRAISED SHORTRIB HASH

shishito peppers, roasted brussels sprouts,  
caramelized cippolini onion, pickled radish,  
poached egg, truffle jus  
\$18

### STEAK TARTARE

sauce bearnaise, caper leaves, fried parsnip,  
sunny quail egg, toasted sourdough  
\$18

### SHRIMP AND GRITS

white corn grits, whole red prawn,  
roasted pumpkin, smoked ham hock,  
popped sorghum, hunter gravy,  
90 minute egg  
\$19

### MIXED GREEN SALAD V GF

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

### 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, luxardo bitter, melon tea, passion fruit, lemon  
\$8