

JANUARY 12, 2018

"THE ORDINARY"

SELECTED ENTRÉE *
ORDINARY BEER
"BACK TO WORK" COFFEE
\$15

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

OMELETTE GF
cheddar fondue, fermented broccoli,
soft herbs, potatoes
\$13

FRENCH TOAST V
fried brioche, roasted blueberries,
poppy seed marscapone, almond granola,
blueberry marshmallow
\$14

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

PASTRIES

RICOTTA BEIGNETS
strawberry cherry jam
toasted almonds
\$5

SIDES

TOAST AND HOUSE JAM
\$3

BEEF FAT FRITES
harissa ketchup
\$6

MIXED GREEN SALAD
\$8

HOUSE SAUSAGE
\$5

BACON
\$4

COFFEE & TEA

DARK MATTER COFFEE
dusek's board and buzz - \$3
decaf columbian - \$3
unicorn's blood espresso - \$3
cappuccino - \$4.5
latte - \$4.5

CHEF SELECT OYSTERS

1/2 DOZEN
mignonette, house hot sauce
\$15

JUICY LUCY *
Slagel farms beef, American cheese,
red onion-bacon marmalade, heirloom tomato,
butter lettuce, brioche bun, beef fat frites
\$15

SAUSAGE SANDWICH
curried pork sausage, brown sugar mustard,
apple & brussel sprout slaw,
tabasco aioli, beef fat frites
\$15

SOUP AND BREAD
potato leek soup, seared diver scallop,
fine herb purée, toasted sourdough
\$12

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

IRON ROASTED P.E.I. MUSSELS GF
smoked pimenton, warm harissa butter
\$16

SWEET POTATO RAVIOLI V
wild mushrooms, curried pecans,
pumpkin coconut sauce
\$16

BRAISED SHORTRIB HASH GF
roasted shishito peppers, Brussels sprout leaves,
caramelized cippolini onion, pickled radish,
poached eggs, truffled jus
\$18

COCKTAILS

BOARD & BEER BLOODY
vodka, house bloody mix,
pickled vegetables, high life pony
\$8

CLASSIC BEERMOSA
belgian witbier, fresh orange, cointreau
\$8

BOOZY BEE
Four Roses bourbon, espresso, honey,
soy milk, café bitters
\$10

MICHELADA
tomato juice, pineapple juice, lime, valentina,
maggi jugo, tajin, tecate
\$8

