

FEBRUARY 11, 2018

PASTRIES

buttermilk biscuit- \$3
butter and jam of the day

ricotta beignets- \$5
blueberry jam, toasted almonds

dutch baby- \$7
passion fruit curd, macadamia nuts

BREAKFAST

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

STEAK AND EGGS GF
flank steak, grilled onion,
salt crusted potatoes, chermoula
natural jus, two eggs
\$22

OMELETTE V GF
sautéed spinach, roasted maitake mushrooms, gruyere,
fines herbs, marinated beech mushrooms,
salad or breakfast potatoes
\$13

FRENCH TOAST V
espresso anglaise, winter citrus marmalade,
whipped crème fraîche, hazelnut
\$15

FRIED CHICKEN AND WAFFLES
sweet potato, braised collard greens,
herb butter, maple syrup
\$16

"THE ORDINARY"

CHILAQUILES ROJOS
pineapple carnitas, pasilla chiles, lime crema,
queso fresco, avocado, red wine pickles

PAIRED WITH #8
Weißenstephaner Hefeweissbier
\$22

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

DELIRIUM COFFEE
rye whiskey, amarula cream liqueur, peychauds,
marshmallow, coffee
\$10

CHEF SELECT 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 GF
shishito peppers, roasted Brussels sprouts,
caramelized cipollini 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 GF
white corn grits, whole red prawn,
brown butter squash, ham hock,
hunter gravy, 90 minute egg
\$19

MIXED GREEN SALAD V GF
red wine vinaigrette, cherry belle 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, combier, fresh orange
\$8

IPA
seasonal IPA, luxardo apricot, OJ, lime
\$8

RADLER
Pilsner, grapefruit, honey, mezcál
\$8

BRUNCH PUNCH

vodka, dimmi liqueur, luxardo aperitivo, melon tea, grapefruit, lemon
\$8