

MARCH 11, 2018

PASTRIES

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

ricotta beignets- \$5
blueberry jam, toasted almonds

dutch baby- \$7
guava curd, vanilla chèvre, toasted coconut

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"

RAGOUT OF BRAISED RABBIT
young vegetables, fresh pasta, morel mushroom,
tarragon butter, artichoke

PAIRED WITH #15
Miskatonic Catchpenny
\$20

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

MORNING RITUAL
Power's Irish whisky, orange-cinnamon syrup,
orange bitters, Sfumato-smoked whipped cream
\$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,
carmelized cipolini onion, pickled radish,
poached egg, truffle jus
\$18

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

WERP FARM GREENS
curried chicken, tahini vinaigrette, orange,
watermelon radish, fennel, feta, crispy quinoa
\$14

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, mezcal
\$8

LAMBIC
pisco, crème de cassis, lemon, cider
\$8

BRUNCH PUNCH

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