

--Salads--

mixed greens

heirloom tomato, shaved fennel, red onion,
black olives, cucumber, goat cheese,
red wine vinaigrette
\$10

compressed melon salad

pickled strawberries, baby arugula, whipped feta,
toasted pine nuts, dried chili vinaigrette
\$14

seared tuna niçoise

Seared tuna niçoise, haricot verts, hard-boiled egg, roasted peppers, tapenade, mixed greens,
anchovy herb oil
\$16

roasted green cauliflower

artichokes en barigoule, fregola sarda, pickled ramps, black garlic puree
\$14

--Breakfast--

board & beer breakfast

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

Challah French Toast

Blueberry mascarpone, pickled blueberries, marshmallow, cocoa nib granola, coffee powder
\$13

omelet

asparagus, wild mushroom, house fromage
\$12

cherry pop tart

\$4

beignet

\$4

--sides--

House sausage

\$5

Bacon

\$4

toast and house jam

\$3

beef fat frites

harissa ketchup

\$6

--coffee & tea--

dark matter coffee

a love supreme

decaf colombian

unicorn's blood espresso

\$3

cappuccino – \$4.5

latte – \$4.5

cold brew iced coffee – \$3.5

rare tea cellar

rod's iced tea

emperor's dragonwell wild rose

black canadian smoked ice wine elixir

fields of france rooibos

french kissed mint heritage

\$3.5

--lunch--

THE ORDINARY

selected sandwich*
thalia hall pilsner
"back to work" coffee
\$15

sparkling gazpacho

marinated shrimp, tartines, herb oil
\$10

hanger steak sandwich*

caramelized onions, shishito pepper, pickled ramps, blue cheese, romesco, demi baguette, beef fat
frites
\$14

Duck Confit Sandwich

Gruyere mornay, fried egg, pickled fennel, arugula, beer mustard
\$15

fried chicken

creamy grits, collard greens, hot sauce gel,
aerated ranch
\$15

juicy lucy

slagel farms beef, red onion-bacon marmalade,
heirloom tomato, butter lettuce, beef fat frites
\$15

sausage sandwich*

house garlic sausage, toasted new england split bun, pickled apple, shaved fennel,
mustard vinaigrette, beef fat frites
\$15

oyster po boy*

shredded lettuce, pickles, old bay aioli,
New England split roll, beef fat frites
\$14

--brunch cocktails

House cafe

branca menta, coffee soda, honey, orange oil, Co2 (non-alcoholic available)
\$8

board & beer bloody

tito's vodka, house bloody mix, salami,
pickles, high life pony
\$8

classic beermosa

belgian witbier, fresh orange, cointreau
\$8