

THE BOARDROOM

A COCKTAIL AND RAW BAR

FROM THE RAW BAR	RAW OYSTERS - (GF) PINK PEPPERCORN MIGNONETTE 18/HALF DOZEN	HANDHELDS	All Handhelds served with Frites, except Reuben, sub Side Salad +\$1.00
	TUNA TARTARE AVOCADO, SPICY MAYO, MANGO, TOGARASHI SPICE, SESAME, GINGER, WONTONS 18		BOARDROOM BURGER - (GFO) TWO HOUSE-BLEND PATTIES, POTATO ROLL, COOPER SHARP, SHREDDED ICEBERG, MINCED ONION, PICKLES, FRY SAUCE 18
	HAMACHI CRUDO - (GFO) YELLOWTAIL SASHIMI, WASABI, PICKLED GINGER, TARE SAUCE, SESAME, CHILI CRISP 24		BISON BURGER - (GFO) 2 GROUND BISON SMASH PATTIES, CHEDDAR CHEESE, BUTTER TOASTED BRIOCHE, LETTUCE, TOMATO, PICKLED RED ONION, GARLIC AIOLI 20
	BEEF TENDERLOIN CARPACCIO - (GF) THINLY SLICED FILET, CAPERS, LEMON & WHITE TRUFFLE AIOLI, PARMESAN CRISP 20		FRIED CHICKEN SANDWICH - (GFO) BRINED CHICKEN BREAST, DILL PICKLE CHIPS, MAYO, BUTTER LETTUCE, TOMATO, BRIOCHE BUN 18
	CLASSIC SHRIMP COCKTAIL - (GF) SUSTAINABLY SOURCED OISHII SHRIMP, SAMBAL COCKTAIL SAUCE 16		CLASSIC REUBEN - (GFO) SMOKED PASTRAMI, MARBLE RYE, SWISS, 1000 ISLAND, SAUERKRAUT, SERVED WITH SALT N' VINNIES 18
STARTERS	THE BOARD - (GFO) CHEF'S SELECTION OF CHEESE & CHARCUTERIE WITH SEASONAL ACCOUTREMENTS, PERFECTLY SHAREABLE <i>PETITE BOARD - 15</i> 35	MAINS	MISO CRUSTED VERLASSO SALMON SUSTAINABLY SOURCED CHILEAN SALMON, CHILLED SOBA NOODLE SALAD, PEANUTS, SCALLION, SOY GINGER VINAIGRETTE 32
	HOUSE-MADE ROSEMARY FOCACCIA - (VO) SAUCE POMODORO & DODGE CITY FINOCCHIONA 10		SOUS VIDE FILET STEAK FRITES - (GF) 6 OZ CENTER CUT FILET MIGNON, RED WINE DEMI-GLACE, HAZELNUT COMPOUND BUTTER, POMMES FRITES, TRUFFLE AIOLI 42
	FRENCH ONION SOUP GRATINÉE BEEF BONE BROTH, CARAMELIZED ONION, SWISS AND MOZZARELLA, CROSTINI 12		VIETNAMESE BEEF PHO - (GF) RICE NOODLE, AROMATIC BONE BROTH, THAI BASIL, BRISKET & RIBEYE, CILANTRO, ONION 32
	POMMES FRITES - (GF) REAL POTATOES FRIED IN 100% BEEF TALLOW 8		MEDITERRANEAN BRANZINO - (GF) SAFFRON RISOTTO, LEMON & CAULIFLOWER MOUSSE, SPINACH, PINE NUT PERSILLADE 32
	WINGS - (GF) BUFFALO, GARLIC PARM, HABANERO, ALABAMA WHITE BARBECUE 12		THAI COCONUT MUSHROOM CURRY - (V) TLUSH FAMILY FARMS KING TRUMPET MUSHROOM, GREEN THAI CURRY, GINGER, LEMONGRASS, CARROTS, PEPPERS, LIME, CILANTRO 28
	CRISPY DUCK CONFIT - (GF) WATERCRESS, PICKLED FENNEL, WATERMELON RADISH, MOJO CRIOLLO 18		CRISPY PORK TONKATSU THINLY POUNDED & PANKO CRUSTED HERITAGE PORK LOIN, CABBAGE SALAD, SPICY MUSTARD, KATSU SAUCE 30
	MUSHROOM FLATBREAD FRICASÉE OF KENNETT SQUARE MUSHROOMS, ROASTED GARLIC PUREE, MOZZARELLA, TRUFFLE OIL 14		RIGATONI ALLA BOLOGNESE LAMB, BEEF, & PORK RAGU, PARMIGIANO REGGIANITO, WHIPPED RICOTTA 30
CHAR SUI PORK BELLY CANTONESE HOISIN BARBECUE, GLAZED PORK BELLY, PEAR PUREE, KIMCHI RELISH 15			
GREENS	BOARDROOM GRAINS SALAD - (GF) (VO) CRISP ARTISAN GREENS, HONEYCRISP APPLE, QUINOA, PICKLED RED ONION, CANDIED NUTS, CRISPY SHALLOTS, CRUMBLD GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE 14		
	CHOPHOUSE CAESAR - (GFO) CRISP ROMAINE, SOPPRESSATA, KALAMATA OLIVE, SEASONED BREADCRUMB, RED ONION, PEPPERONCINI 14		
	BABY BEETROOT SALAD - (GF) ROASTED BABY BEETS, VANILLA WHIPPED GOAT CHEVRE, HAZELNUT GREMOLATA, FRISEE, SHERRY VINAIGRETTE 14		
ADD ON PROTEIN: MARINATED CHICKEN (\$12), FILET MIGNON (\$20), SALMON (\$14), CRISPY CHICKEN (\$12)		(V) - CAN BE MADE VEGAN, (GF) - GLUTEN FREE, (GFO) GLUTEN FREE OPTION PLEASE NOTE THAT OUR FRYERS ARE USED FOR BREADED FOOD AS WELL, PROUDLY FRYING IN 100% BEEF TALLOW	
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness			

Desserts

ESPRESSO MARTINI CREME BRÛLÉE

Espresso Martini Infused Custard with a Caramelized Sugar Top, finished with Seasonal Berries

RED WINE POACHED PEAR

Winter Pear cooked gently in Red Wine, finished with Mascapone and Hazelnuts

TRIPLE CHOCOLATE BROWNIE

Decadent Flourless Triple Chocolate Brownie, topped with Housemade Peanut Butter Swirl Ice Cream

ROSE WATER TRES LECHES

Light Sponge Cake, Soaked in Three Milks and Infused with Rose Water, Finished with Sweet Cream and Pistachios

APPLE GALETTE

Open-Faced Apple Pastry, topped with a Scoop of Vanilla Bean Ice Cream

Dessert Cocktails

PEPPERMINT PATTY ESPRESSO MARTINI \$14

Brazilian Coffee, Dark Chocolate, Madagascar Vanilla and Irvine's Vodka, with a Housemade Peppermint Liqueur

HOPPER'S HIDEOUT \$16

Grasshopper Royale, featuring Irvine's Vodka, Creme de Menthe & Cacao, Cream, Boardroom Spirits Herbal Liqueur, and Aztec Chocolate Bitters

FLOAT FOR TWO \$19

SERVES TWO - Vanilla Vodka poured over Vanilla Bean Ice Cream, topped with Jones Root Beer in a 20 oz. Mug

NUTTY SAILOR HAZELNUT PORT WINE \$10

Dessert Wine from Cardinal Hollow Winery, with a nutty aroma and sweet finish (3 oz., 20% ABV)

CARDINAL HOLLOW WINERY MEADE \$10

Pennsylvania Wildflower Honey, fermented and aged in Kentucky Whiskey Barrels for 14 months (5 oz. 12% ABV)



\$10

CHICKEN TENDERS AND FRIES

KIDS PIZZA

KIDS BURGER AND FRIES

KIDS MAC AND CHEESE

KIDS GRILLED CHEESE AND FRIES

COCKTAILS

OYSTER SHOOTER	\$10
Freshly Shucked Oyster, with a Shot of Housemade Bloody Mary Mix & IRVINE'S VODKA and a Spiced Salt Rim.	
BOARDROOM SMOKED OLD FASHIONED	\$12
Northbound Bourbon, Cane Sugar, Cocktail Bitters & Smoked Black Tea, Served with a Luxardo Cherry & Orange Twist.	
<i>Available by the bottle for takeout!</i>	
IRVINE'S ESPRESSO MARTINI	\$12
Brazilian Coffee, Dark Chocolate, Madagascar Vanilla, & IRVINE'S VODKA. Shaken & Served Up with 3 Espresso Beans.	
<i>Available by the bottle for takeout!</i>	
IRVINE'S CUCUMBER LEMONADE	\$12
Meyer Lemon, English Cucumber & IRVINE'S VODKA. Shaken & Served Over Ice with a Cucumber Wheel.	
<i>Available by the bottle for takeout!</i>	
PAULIE WALNUTS	\$15
Northbound Rye Whiskey, Boardroom Apple Brandy, Boardroom Nocino, Raw Sugar and Angostura Bitters, Stirred and Served over a Large Cube with a Lemon Twist.	
FIRESTARTER	\$13
Firebear Cinnamon Whiskey, Fresh Apple Cider, Maple Syrup and Fresh Lemon Juice, Shaken & Served over Ice with a Cinnamon-Sugar Rim.	
HUGO BOSS	\$14
IRVINE'S American Dry Gin, Boardroom Pear Brandy, Elderflower Liqueur, Fresh Lemon Juice, Mint & Club Soda.	
HALF BLOOD PRINCE	\$16
Highlands Tequila, Ship's Cat Overproof Rum, Grapefruit Juice, Fresh Lime, Pomegranate, Cinnamon, Vanilla and Rose Water, Shaken & Served over Ice in a Tiki Glass.	
FIRESIDE SPRITZ	\$16
Boardroom Ginger Vodka, Pomegranate & Grapefruit Juices, Sparkling Wine, Finished with Sage and a Cinnamon-Sugar Rim.	
PEPPERMINT PATTY ESPRESSO MARTINI	\$14
IRVINE'S Espresso Martini and Housemade Peppermint Liqueur, Shaken & Served up and Dusted with Cocoa Powder.	
HOPPER'S HIDEOUT	\$16
IRVINE'S Vodka, Creme de Menthe, Creme de Cacao, Boardroom Herbal Liqueur, Chocolate Bitters & Cream, Shaken & Served Up.	

NON-ALCOHOLIC

Deadless Sparkling Adaptogenic Elixir	12 oz. Can / \$10
Light, Refreshing Sparkling Beverage with Adaptogens & Nootropics	
Flavors: <i>Citrus Sinner, Bloody Berry, Evil Island</i>	
Jones Root Beer & Jones Cream Soda	12 oz. Bottle / \$6
Bottled in Seattle, Wa., USA	
San Pellegrino, 1 Liter Bottle	\$5
Natural Sparkling Mineral Water	
Aqua Panna, 1 Liter Bottle	\$5
Natural Still Mineral Water	
Soft Drinks	\$3
Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Juices	

CLASSICS

OLD FASHIONED	\$14
Northbound Bourbon, Rich Demerara Syrup & Angostura Bitters. Served over a Large Cube with a Luxardo Cherry & Orange Twist.	
MANHATTAN	\$14
Northbound Rye Whiskey, Sweet Vermouth & Angostura Bitters. Stirred & Served Up with a Luxardo Cherry.	
WHISKEY SOUR	\$14
Northbound Rye Whiskey, Cane Sugar, Fresh Lemon Juice & Egg White. Shaken and Served Up, with Luxardo Cherry & Orange Twist.	
NEGRONI	\$14
IRVINE'S American Dry GIN, Sweet Vermouth & Chairman's Aperitivo, Stirred and Served over a Large Cube with an Orange Twist.	
SAZERAC	\$14
Northbound Rye Whiskey, Cane Sugar, Peychaud's & Angostura Bitters. Stirred and Served Neat with a Lemon Twist, in a Chilled, Absinthe-Rinsed Glass.	
MOJITO	\$12
Ship's Cat White Rum, Fresh Squeezed Lime Juice, Cane Sugar and Mint, Topped with Club Soda and Finished with a Raw Sugar Rim.	
BOULEVARDIER	\$14
Northbound Bourbon, Sweet Vermouth & Chairman's Aperitivo, Stirred and Served over a Large Cube with an Orange Twist.	
IRVINE'S DIRTY MARTINI	\$14
IRVINE'S VODKA Shaken with Olive Brine and Served Up with 3 House-Stuffed Blue Cheese Olives.	
TOM COLLINS	\$12
IRVINE'S American Dry GIN, Fresh Squeezed Lemon, Cane Sugar, topped with Club Soda, with a Maraschino Cherry & Lime Wheel.	
DAIQUIRI	\$12
Ship's Cat White Rum, Fresh Squeezed Lime Juice & Sugar, Shaken and Served Up with a Lime Wheel.	
COSMOPOLITAN	\$14
Boardroom Citrus Vodka, Orange Liqueur, Cranberry Juice, Fresh Squeezed Lime Juice, and Sugar, Shaken & Served Up with a Lime.	
PALOMA	\$12
Highlands Tequila, Fresh Grapefruit Juice, Lime Juice, topped with Sparkling water.	
FRENCH 75	\$14
IRVINE'S American Dry GIN, Simple Syrup, & Lemon Juice, topped with Sparkling Wine & Lemon Twist.	
GOLD RUSH	\$14
Northbound Bourbon, Honey, and Fresh Lemon Juice, Shaken & Served over Ice.	
BEE'S KNEES	\$14
IRVINE'S American Dry GIN, Honey, and Fresh Lemon Juice, Shaken & Served Up with a Lemon Wheel.	

BEER, WINE, CANNED COCKTAILS & MOCKTAILS

SCAN THIS QR CODE



HAPPY HOUR

4p - 6p, 7 Days a Week

(DRINKS ONLY on Friday & Saturday)

DRINKS

IRVINE'S ESPRESSO MARTINI \$8

Brazilian Coffee, Dark Chocolate, Madagascar Vanilla, & IRVINE'S VODKA. Served Up & Garnished with 3 Espresso Beans.

BOARDROOM SMOKED OLD FASHIONED \$8

Northbound Bourbon, Cane Sugar, Cocktail Bitters & Smoked Black Tea, Served with a Luxardo Cherry & Orange Twist.

IRVINE'S CUCUMBER LEMONADE \$8

Meyer Lemon, English Cucumber & IRVINE'S VODKA. Shaken & Served Over Ice with a Cucumber Wheel.

RED & WHITE WINES \$9

RED: Cabernet Sauvignon, Pinot Noir
WHITE: Chardonnay, Sauvignon Blanc, Pinot Gris, Rosé

CITY WIDE \$7

KENWOOD Light Lager & Shot of Any Spirit

BOARDROOM SPIRITS MIXERS \$5

Single-Spirit and Mixer Highballs
(Whiskey & Ginger, Vodka & Soda, Gin & Tonic, Rum & Coke, etc.)

KENWOOD LIGHT LAGER \$3

12 oz. can of KENWOOD ORIGINAL, Brewed in Philadelphia

BOARDROOM CANNED COCKTAILS \$5

Flip Over for Full Selection of Vodka Soda, Vodka Iced Tea, IRVINE's Cans, and Other Boardroom Craft Can Cocktails

BITES

(Sunday through Thursday Only)

PETITE BOARD \$10

Chef's Selection of one Cheese and one Charcuterie, served with Seasonal Accoutrements

SINGLE SMASH BURGER \$8

House-blend Smash Patty, Potato Roll, Cooper Sharp, Shredded Lettuce, Minced Onion, Pickles, Fry Sauce

BOARDROOM SNACKERS \$4 each

Like a Snack Wrap... but better.
(Buffalo, BBQ, Ranch or Honey Mustard)

HOUSEMADE POMMES FRITES \$5

Served with a Truffle Aioli and Ketchup

SLICE OF SICILIAN \$6

Made on our Fresh-Daily Housemade Rosemary Focaccia

DAILY FEATURES

Drinks from Open to Close, Food from Open to 8p

Buck-a-Shuck Monday

\$1 Oysters All Day!

\$10 Champagne Splits

2 Half Glasses of Treveri Brut Sparkling Wine

\$10 Martini List

Boardroom Proper Martini

Irvine's American Dry Gin, Dry Vermouth,
Stirred and Served with a Lemon Peel

Irvine's Dirty Martini

Irvine's Vodka and Olive Brine,
Shaken and Served with Blue Cheese Olives

Boardroom Pink Gibson

Irvine's Dry American Gin and Pickled Red Onion Brine,
Shaken and Served with a Cocktail Onion

Irvine's Espresso Martini

Irvine's Vodka, Brazilian Coffee, Dark Chocolate, and Madagascar Vanilla,
Shaken and Served with 3 Espresso Beans

Boardroom Pickle Martini

Irvine's Vodka and Pickle Juice,
Shaken and Served with Cornichons
(Make it Spicy, with a Dash of Hot Sauce!)

Taco Tuesday

\$4 Tacos All Day!

\$7 Traditional Margaritas

\$5 Mexican-Style Lagers

Neshaminy Creek Warehouse Lager

\$5 Highlands Tequila Shots

Whiskey Wednesday

\$10 Classic Old Fashioneds, Manhattans & Sazeracs

\$8 Boardroom Smoked Old Fashioneds

\$12 Whiskey Flights

(4) Half-Ounce Pours of Northbound Bourbon, Northbound Rye Whiskey,
Chairman's American Whiskey and Firebear Cinnamon Whiskey

Thirsty Thursday

\$8 Boardroom Ready-to-Drink Cocktails

(Espresso Martini, Cucumber Lemonade, Smoked Old Fashioned)

\$5 Boardroom Canned Cocktails

\$1 Off All Beers

THE BOARDROOM

WINE, BEER, CANNED COCKTAILS AND NON-ALCOHOLIC OPTIONS

WINE

House, By the Glass or Bottle

RED	<i>Cabernet Sauvignon</i> - Highway 12 (CA) \$14 / 46
	<i>Pinot Noir</i> - Eola Hills (OR) \$15 / 50
	<i>Strawberry Hibiscus Sangria</i> - Folino (PA) \$15 (Glass Only)

<i>Chardonnay</i> - Highway 12 (CA) \$15 / 50
<i>Sauvignon Blanc</i> - Bridge Lane (NY) \$13 / 43

WHITE

<i>Pinot Gris</i> - Eola Hills (OR) \$14 / 46
<i>Rosé</i> - Bridge Lane (NY) \$13 / 43
<i>Brut Sparkling</i> - Treveri (PA) \$13 / 43

DESSERT	<i>Nutty Sailor Hazelnut Port</i> \$10 / 3 oz.
	<i>Cardinal Hollow Meade</i> \$10 / 5 oz.

BEER

By the Can (as of 12/11)

Kenwood Original Light Lager 4.1%	\$5
Levante Brewing Cloudy & Cumbersome Hazy IPA 5.9%	\$7
Workhorse Brewing K Lot Session IPA 5%	\$6
Neshaminy Creek Warehouse Mexican-Style Lager 4.5%	\$6
New Trail Brewing Crisp Amber Lager 5%	\$6
Dock Street Brewing Rye IPA 6.8% (16 oz.)	\$8
Dock Street Brewing Bohemian Czech Pilsner 5% (16 oz.)	\$8
Conshy Brewing Ring The Bell American Lager 4.5%	\$6
Conshy Brewing The Hawk Will Never Die Hazy IPA 5.5% (16 oz.)	\$8
Tröegs Blizzard of Hops Winter IPA 6.4%	\$7
Victory Brewing Kandy Kake Peanut Butter Porter 6%	\$7
Wyndridge Cider Co. Sugar Cookie Hard Cider 6%	\$7
Stella Artois Liberte 0.0% NON-ALCOHOLIC	\$7

MOCKTAILS

No-jito \$8
Refreshing mix of Fresh Mint and Lime with a Touch of Sugar, Shaken Vigorously topped with Club Soda.
Island Spritz \$8
Pineapple Juice, Guava Nectar, Shaken and Topped with Club Soda and a Fresh Orange Wheel.
Pom & Tonic \$8
Pomegranate Juice, Grapefruit Juice and a Splash of Lemon, Topped with Tonic and Finished with a Rosemary Sprig.

THE BOARDROOM

WINE, BEER, CANNED COCKTAILS AND NON-ALCOHOLIC OPTIONS

BOARDROOM CANNED COCKTAILS

Boardroom Vodka & Soda 4.5% \$6
Boardroom Vodka, with purified sparkling water, hints of natural flavorings and a touch of sugar. Available in:

Grapefruit Citrus, Cranberry Lime, Cherry Berry, Pineapple Mango

Boardroom Vodka Iced Tea 5.5% \$7
Boardroom Vodka, with real brewed tea, and bursting juicy fruit in three refreshing flavors. Available in:

Original Lemon, Peach, Raspberry

Rosenberger's Iced Tea & Vodka 4.5% \$7
Rosenberger's Iced Tea, Meyer Lemon & Boardroom Spirits Vodka

Irvine's Unsweetened Iced Tea & Vodka 4.5% \$7
Darjeeling Tea, Assam Tea, Sicilian Lemon & Irvine's Precision Distilled Vodka

Crimson Crush Vodka & Lemonade 5% \$7
Boardroom Vodka and Lemonade, with Natural Flavors. An Ode to St. Joes University; The Hawk Will Never Die!

Irvine's Gin & Lemonade 7.5% \$7
Buddah's Hand, Meyer Lemon, Yuzu & Irvine's Precision Distilled Gin

Irvine's Gin & Tonic 6.5% \$7
Clean, crisp, and refreshing. Chef-curated Irvine's Gin with a cane sugar tonic (no corn syrup, ever!) and a hint of lime

Moscow Mule 7.5% \$8
Boardroom Vodka is infused with premium Brazilian ginger and a touch of lime. Bright, sweet, spicy, ginger-forward, and refreshing.

Margarita 9% \$9
Agave spirit, lime, and orange liqueur come together for a smooth, easy-drinking and citrus forward cocktail.

NON-ALCOHOLIC

Deadless Sparkling Adaptogenic Elixir 12 oz. Can / \$10
Light, Refreshing Sparkling Beverage with Adaptogens & Nootropics
Flavors: Citrus Sinner, Bloody Berry, Evil Island

Jones Craft Root Beer 12 oz. Bottle / \$6
Made with Pure Cane Sugar

Jones Craft Cream Soda 12 oz. Bottle / \$6
Made with Pure Cane Sugar

San Pellegrino, 1 Liter Bottle \$5
Natural Sparkling Mineral Water

Aqua Panna, 1 Liter Bottle \$5
Natural Still Spring Water

Soft Drinks \$3
Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Juices

THE BOARDROOM

BRUNCH

STARTERS

RAW OYSTERS -18/HALF DOZEN (GF)

PINK PEPPERCORN MIGNONETTE

TUNA TARTARE - 18

AVOCADO, SPICY MAYO, MANGO, TOGARASHI SPICE, SESAME, WONTONS

THE BOARD - 35 (GFO)

CHEF'S SELECTION OF CHEESE & CHARCUTERIE WITH SEASONAL ACCOUTREMENTS

AVOCADO TOAST - 12 (VO)

EVERYTHING BAGEL SEASONING, PICKLED RED ONION, SUNNY SIDE UP EGG, GOAT CHEESE

BOARDROOM GRAINS SALAD - 14 (GF)(VO)

CRISP ARTISAN GREENS, QUINOA, CRUMBLD GOAT CHEESE, CANDIED WALNUTS, PICKLED ONION, FRIED SHALLOT, WHITE BALSAMIC VINAIGRETTE, HONEYCRISP APPLE

CHOPHOUSE CAESAR - 14 (GFO)

CRISP ROMAINE, SOPPRESSATA, KALAMATA OLIVE, SEASONED BREADCRUMB, RED ONION, PEPPERONCINI

MAINS

CLASSIC BENEDICT - 18 (GFO)

TWO POACHED EGGS NESTLED ATOP ENGLISH MUFFINS, CANADIAN BACON, AND SMOTHERED IN HOLLANDAISE

BOARDROOM STANDARD - 18 (GFO)

2 EGGS COOKED HOW YOU CHOOSE, WITH CHOICE OF PROTEIN AND TOAST, SERVED WITH POTATOES

BOARDROOM BURGER - 18 (GFO)

TWO HOUSE-BLEND PATTIES, POTATO ROLL, COOPER SHARP, SHREDDED ICEBERG, MINCED ONION, PICKLES, FRY SAUCE, SERVED WITH BREAKFAST POTATOES

CROISSANT BREAKFAST SANDWICH - 16 (GFO)

BACON, EGG, AND CHEESE ON BUTTERY CROISSANT, SERVED WITH BREAKFAST POTATOES

STEAK AND EGGS - 25 (GF)

PAN SEARED FLAT IRON, TWO EGGS YOUR WAY, BREAKFAST POTATOES

BRAISED SHORT RIB BOWL - 18 (GF)

RED WINE BRAISED SHORT RIB, POTATOES, MELTED AMERICAN CHEESE, FRIED EGG, PICKLED RED ONIONS

FRENCH TOAST - 16

TWO SLICES OF CHALLAH BREAD FRENCH TOAST, FRESH BERRIES, WHIPPED CREAM, MAPLE SYRUP

STACK OF FLAPJACKS - 16

3 BUTTERMILK PANCAKES, MAPLE SYRUP, FRESH BERRIES, ADD INS: CHOCOLATE CHIPS, STRAWBERRIES, OR BLUEBERRIES

CHICKEN AND WAFFLES - 24

HOUSE BREADED CHICKEN BREAST ATOP A BELGIAN WAFFLE, WITH MAPLE GRAVY AND SAMBAL BUTTER

EXTRAS

BREAKFAST SAUSAGE - 6

HANDFUL OF BACON - 7

FRESH FRUIT - 5

POMMES FRITES - 8

BREAKFAST POTATOES - 5

CROISSANT WITH PRESERVES - 7

(V) - CAN BE MADE VEGAN, (GF) - GLUTEN FREE, (GFO) GLUTEN FREE OPTION
PLEASE NOTE THAT OUR FRYERS ARE USED FOR BREADED FOOD AS WELL,
PROUDLY FRYING IN 100% BEEF TALLOW

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.