



## P&Q brunch boards

Our signature 'build your own' brunch beverage experience.

### bloody board 40

bloody carafe, accompanied by:  
pickled veggies, pimento olives, bacon,  
pepperjack cheese, celery, horseradish,  
beef bouillon, assorted hot sauces

### bubbly board 45

raspberries, strawberries, blueberries,  
chantilly whipped cream, elderflower  
liqueur, peach purée, blood orange purée

### daytime drinks 10

PARKER & PEAR  
absolut pear, prosecco,  
st. germaine, lemon juice  
SÃO PAULO MIMOSA  
leblon cachaça, prosecco,  
pomegranate liqueur, lime juice  
THYME-Y BUBBLES  
hangar citron vodka, thyme,  
lemon juice, drop of absinthe

STRAWBERRY BELLINI  
absolut peach vodka, prosecco,  
strawberry, canton ginger  
SPARKLE & ROSÉ  
plymouth gin, prosecco,  
aperol, st. germaine,  
ruby red grapefruit

## first

FRUIT SMOOTHIE seasonal fruits & berries, banana, yogurt, agave syrup add protein: soy or whey +3	10	GRILLED SHRIMP TARTINE avocado, hot sauce, soft egg	17
DOUGHNUTS vanilla, sea salt, butterscotch	12	TOMATO-BACON BISQUE	10
BAKERY BASKET assorted pastries, fruit spreads, butter	15	HUMMUS pita, crispy chickpeas, cucumber add: lamb sausage +8	12
SMOKED SALMON FLATBREAD scallion, cream cheese, pickled radish, capers, soft egg	17	BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	12
		WARM OLIVES marinated with lemon and crushed chilies	7

## breakfast

AÇAI BOWL berries, granola, peanut butter, banana, cocoa nibs	13	ROASTED VEGETABLE OMELET seasonal vegetables, goat cheese served with a nice little salad	17
GREEK YOGURT granola, berries, lemon ginger syrup	13	MEAT LOVER'S OMELET nueske's bacon, fennel sausage, grifton cheddar, peperonata served with a nice little salad	18
STEEL - CUT OATMEAL choice of : plain, brown sugar, cinnamon raisin add: blueberry-lemon compote +3	12	EGGS IN HELL focaccia, grana, fresno chilies, pancetta	17
MALTED WAFFLE new york maple syrup, whipped salted butter add: rum sautéed seasonal fruits +3	16	STEAK & EGGS two eggs any style, crushed yukons 8oz hanger steak 24 16 oz boneless ribeye 39	
CARAMELIZED APPLE FRENCH TOAST maple, cashew brittle, crème brulee	17	THE DELUXE SANDWICH nueske's bacon, egg, jalapeño jack, cholula aioli	14
SALMON PLATTER 18 gravlax, capers, cream cheese & shaved red onion served on a new york bagel from our daily selection		CRABCAKE EGGS BENEDICT soft poached eggs, preserved lemon hollandaise, spinach, english muffin	21
WILD MUSHROOM OMELET tomatoes, gruyère, balsamic served with a nice little salad	18		

## lunch

KALE & QUINOA SALAD apricots, grana padano, almonds, lemon vin, yogurt	14	BURGER brioche, sour pickle, choice of cheese add: avocado +4	19
LITTLE GEMS giardinara, provolone, creamy italian add to any salad : grilled chicken +9   hanger steak +12 shrimp +12   crabcake +13   soft egg +3	13	SOUP N' SAMMY* comte, cheddar, red onion marmalade, tomato-bacon bisque	18
FRIED CHICKEN SANDWICH bacon butter, pickles, hot sauce	18	MAC & CHEESE grifton cheddar cheese sauce	19
BRUNCH BURGER shortrib blend, cherry peppers, nueskes bacon, special sauce, american add: fried egg +3	21	CRAB MAC & CHEESE	34
		RIGATONI lamb ragu, soft egg, grana padano, black truffle	25
		CHORIZO, KALE & POTATO QUICHE romesco aioli, peperonata, nice little salad	16

## sides

CHEDDAR-BACON GRITS	8	TOAST	4	SEASONAL FRUIT	8
CRUSHED YUKONS	6	sourdough, multi-grain, raisin walnut		MIXED BERRIES	9
APPLEWOOD SMOKED BACON	8	CROISSA NT	4	ARUGULA SALAD	8
MAPLE SAUSAGE LINKS	8	BLUEBERRY MUFFIN	4	2 EGGS ANY STYLE	10
NY BAGEL daily selection	4	FRUIT DANISH	4		