

THE BOARDROOM

A COCKTAIL AND RAW BAR

FROM THE RAW BAR	RAW OYSTERS - (GF) PINK PEPPERCORN MIGNONETTE, SAMBAL COCKTAIL SAUCE 18/HALF DZ	HANDHELDS	All Handhelds served with Frites, except Rachel, sub Side Salad +\$1.00
	OYSTERS ROCKEFELLER - (GFO) SPINACH, BACON, PARMIGIANO REGGIANO, LEMONY BREADCRUMBS 4/EA		BOARDROOM BURGER - (GFO) TWO HOUSE-BLEND PATTIES, POTATO ROLL, COOPER SHARP, SHREDDED ICEBERG, MINCED ONION, PICKLES, FRY SAUCE 18
	TUNA TARTARE AVOCADO, SPICY MAYO, MANGO, TOGARASHI SPICE, SESAME, GINGER, WONTONS 18		FRIED CHICKEN SANDWICH - (GFO) BRINED CHICKEN BREAST, DILL PICKLE CHIPS, MAYO, BUTTER LETTUCE, TOMATO, BRIOCHE BUN 18
	CHILLED SNOW CRAB LEGS - (GF) DRAWN BUTTER, TRUFFLE AIOLI, SAMBAL COCKTAIL SAUCE, MEYER LEMON 18/HALF LB		CLASSIC RACHEL - (GFO) OVEN ROASTED TURKEY BREAST, SWISS, HOUSE-MADE COLESLAW, 1000 ISLAND, SEEDED RYE, SALT AND VINEGAR CHIPS 18
CLASSIC SHRIMP COCKTAIL - (GF) SUSTAINABLY SOURCED OISHII SHRIMP, SAMBAL COCKTAIL SAUCE 16			
PLATEAU DE FRUITS DE MER - (GF) 1/2 DZ OYSTERS, TUNA TARTARE, 1/2 LB SNOW CRAB LEGS, SHRIMP COCKTAIL, CHILLED BANG ISLAND MUSSELS, ACCOUTREMENTS 75			
STARTERS	THE BOARD - (GFO) CHEF'S SELECTION OF CHEESE & CHARCUTERIE WITH SEASONAL ACCOUTREMENTS, PERFECTLY SHAREABLE 35 <i>PETITE BOARD - 15</i>	MAINS	SOUS VIDE FILET STEAK FRITES - (GF) 6 OZ CENTER CUT FILET MIGNON, RED WINE DEMI-GLACE, HAZELNUT COMPOUND BUTTER, POMMES FRITES, TRUFFLE AIOLI 45
	HOUSE-MADE ROSEMARY FOCACCIA - (VO) SAUCE POMODORO & DODGE CITY FINOCCHIONA 10		MISO CRUSTED VERLASSO SALMON SUSTAINABLY SOURCED CHILEAN SALMON, CHILLED SOBA NOODLE SALAD, PEANUTS, SCALLION, SOY GINGER VINAIGRETTE 32
	FRENCH ONION SOUP GRATINÉE BEEF BONE BROTH, CARAMELIZED ONION, SWISS AND MOZZARELLA, CROSTINI 12		GRILLED CHICKEN PAILLARD - (GF) THINLY POUNDED & MARINATED CHICKEN BREAST, FRISÉE, ARUGULA, MANDARIN ORANGES, ALMONDS, PROSCUITTO, PEPPERONCINI, BALSAMIC, SHAVED PARMESAN 32
	POMMES FRITES - (GF) REAL POTATOES FRIED IN 100% BEEF TALLOW 8		NY STRIP AU POIVRE (GF) 12 OZ BLACK PEPPERCORN CRUSTED STRIP STEAK, DUCK FAT FRIED FINGERLING POTATOES, GREEN PEPPERCORN & COGNAC CREAM SAUCE, SPINACH 42
	ROASTED BONE MARROW - (GFO) LEMON, PARSLEY, & CAPER SALAD, TOASTED BAGUETTE, MALDON SEA SALT 15		TLUSH FARMS MUSHROOM PASTA OYSTER, MAITAKE, & SHIITAKE FRICASÉE, SPAGHETTI, SHERRY & CREAM, ROSEMARY, SPRING PEAS, VEAL DEMI-GLACE, PECORINO ROMANO 32
	BANG ISLAND MUSSELS - (GFO) SUSTAINABLY SOURCED, ROPE GROWN MAINE MUSSELS, COCONUT RED THAI CURRY BROTH, CILANTRO, LIME, BAGUETTE 16/28		KOREAN BEEF BULGOGI - (GF)(VO) STEAMED JASMINE RICE, GOCHUJANG MARINATED RIBEYE, KIMCHI, CARROT, CUCUMBER & SESAME SALAD, CILANTRO, FRIED EGG 34
	WINGS - (GF) BUFFALO, GARLIC PARM, HABANERO, ALABAMA WHITE BARBECUE 12		MEDITERRANEAN DORADE - (GF) PAN SEARED DORADE, MEYER LEMON RISOTTO, MINTED PEA PURÉE, GOLDEN RAISIN GASTRIQUE, MICRO FLOWERS 34
	MUSHROOM FLATBREAD FRICASÉE OF KENNETT SQUARE MUSHROOMS, ROASTED GARLIC PUREE, MOZZARELLA, TRUFFLE OIL 14		
	BOARDROOM GRAINS SALAD - (GF) (VO) CRISP ARTISAN GREENS, HONEYCRISP APPLE, QUINOA, PICKLED RED ONION, CANDIED NUTS, CRISPY SHALLOTS, CRUMBLed GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE 14		
	CHOPHOUSE CAESAR - (GFO) CRISP ROMAINE, SOPPRESSATA, KALAMATA OLIVE, SEASONED BREADCRUMB, RED ONION, PEPPERONCINI 14		
BABY BEETROOT SALAD - (GF)(VO) ROASTED BABY BEETS, VANILLA WHIPPED GOAT CHÈVRE, HAZELNUT GREMOLATA, FRISÉE, SHERRY VINAIGRETTE 14			
ADD ON PROTEIN: MARINATED CHICKEN (\$12), FILET MIGNON (\$20), SALMON (\$14), CRISPY CHICKEN (\$12)			
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness			

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

Desserts

LEMON BLACKBERRY CREME BRÛLÉE

Lemon Infused Custard with Blackberries,
& Caramelized Sugar

TRIPLE CHOCOLATE BROWNIE

Decadent Gluten-Free Triple Chocolate Brownie, topped
with House-made Peanut Butter Swirl Ice Cream

LIMONCELLO SORBET

Lemon Sorbet with Boardroom Vodka, Fresh Berries, and
Mint

ROSE WATER TRES LECHEs

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

STRAWBERRY RHUBARB GALETTE

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

Dessert Cocktails

HAZELNUT ESPRESSO MARTINI \$14

Irvine's Espresso Martini, with a Dash of Natural Hazelnut
Extract and Finished with a Dusting of Cocoa Powder

CHOCOLATE MARTINI \$15

Boardroom Vanilla Vodka, Hershey's Chocolate Syrup and
Cream, Shaken and Served Up

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)

Kids

\$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.
Available by the bottle for takeout!

IRVINE'S ESPRESSO MARTINI \$12

Brazilian Coffee, Dark Chocolate, Madagascar Vanilla, & IRVINE'S VODKA. Shaken & Served Up with 3 Espresso Beans.
Available by the bottle for takeout!

IRVINE'S CUCUMBER LEMONADE \$12

Meyer Lemon, English Cucumber & IRVINE'S VODKA. Shaken & Served Over Ice with a Lemon Wedge.
Available by the bottle for takeout!

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.

PINK PONY CLUB \$16

Highland's Tequila, Strawberry-Infused Aperitivo, Orange Liqueur, Pomegranate, Rose Water & Fresh Lime Juice, Shaken and Served over Ice with a Rose-Sugar Rim.

FLY LIKE PAPER \$16

Northbound Bourbon, Boardroom Aperitivo, Boardroom Nocino, Fresh Lemon Juice & Simple Syrup, Shaken and Served over a Large Cube.

PHIL COLLINS \$14

IRVINE'S American Dry Gin, Cucumber Lemonade, Herbal Liqueur, Fresh Lime Juice, Shaken & Served Tall with Club Soda.

PURPLE HAZE \$16

Boardroom Ginger Vodka, Ship's Cat Overproof Rum, Orange Liqueur, Passionfruit, Fresh Lemon and Orange Blossom, Shaken & Served over Ice, Topped with Butterfly Pea Tea.

JALISCO SPRITZ \$16

Highlands Tequila, Mongo Nectar, Fresh Lime Juice and a Dash of Tapatio, Topped with Sparkling Wine and a Tajin Rim.

BEETIEJUICE \$15

Boardroom Beet Eau De Vie, Lavender, Pomegranate & Fresh Lemon Juice, Shaken and Served Over Ice with a Salt Rim.

HAZELNUT ESPRESSO MARTINI \$14

IRVINE'S Espresso Martini with a Touch of Natural Hazelnut Extract, Shaken & Served Up with a Dusting of Cocoa Powder.

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 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, *SUNDAY through THURSDAY*

Friday & Saturday - Late Night Happy Hour 10p-12a

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

Ask Bartender 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

Kitchen Open Until 8p Sunday - Thursday, 9p Friday & Saturday

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

Wine Wednesday

1/2 Off Bottles of Wine Until 8pm

BYO Wine for \$25 Corkage Fee

Thirsty Thursday

\$8 Boardroom Ready-to-Drink Cocktails

(Espresso Martini, Cucumber Lemonade, Smoked Old Fashioned)

\$5 Boardroom Canned Cocktails

\$1 Off All Beers

Friday & Saturday

Late Night Happy Hour 10p-12a

THE BOARDROOM

WINE, BEER, CANNED COCKTAILS AND NON-ALCOHOLIC OPTIONS

WINE

House, By the Glass or Bottle

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

WHITE Chardonnay - Highway 12 (CA) \$15 / 50
Sauvignon Blanc - Bridge Lane (NY) \$13 / 43
Pinot Gris - Eola Hills (OR) \$14 / 46
Rosé - Bridge Lane (NY) \$13 / 43
Brut Sparkling - Treveri (PA) \$13 / 43

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

BEER

By the Can (as of 3/4)

Kenwood Original **Light Lager** 4.1% \$5
Levante Brewing **Cloudy & Cumbersome Hazy IPA** 5.9% \$7
Workhorse Brewing **West Coast IPA** 7.5% \$7
Neshaminy Creek Warehouse **Mexican-Style Lager** 4.5% \$6
Conshy Brewing **Ring The Bell American Lager** 4.5% \$6
Conshy Brewing **The Hawk Will Never Die Hazy IPA** 5.5% (16 oz.) \$8
Dock Street Brewing **Golden IPA** 6% (16 oz.) \$8
Dock Street Brewing **Bohemian Czech Pilsner** 5% (16 oz.) \$8
Trøegs **Nugget Nectar Imperial Amber Ale** 7.5% \$7
Trøegs **Lollihop Double IPA** 8.2% \$8
Victory Brewing **Victory Royale IPA** 6% \$7
Wyndridge Cider Co. **Peach Bellini 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.