

THE BOARDROOM

A COCKTAIL AND RAW BAR

FROM THE RAW BAR

RAW OYSTERS - (GF) PINK PEPPERCORN MIGNONETTE, SAMBAL COCKTAIL SAUCE	20/HALF DZ
TUNA TARTARE - (GFO) AVOCADO, SPICY MAYO, MANGO, TOGARASHI SPICE, SESAME, GINGER, WONTONS	20
CHILLED SNOW CRAB LEGS - (GF) DRAWN BUTTER, TRUFFLE AIOLI, SAMBAL COCKTAIL SAUCE, MEYER LEMON	18/HALF LB
CLASSIC SHRIMP COCKTAIL - (GF) SUSTAINABLY SOURCED OISHII SHRIMP, SAMBAL COCKTAIL SAUCE	18
PLATEAU DE FRUITS DE MER - (GF) 1/2 DZ OYSTERS, TUNA TARTARE, 1 LB SNOW CRAB LEGS, SHRIMP COCKTAIL, ACCOUTREMENTS	85

HANDHELDS

All Handhelds served with Frites, sub Side Salad +\$1.00 GFO - Lettuce Wrap	
BOARDROOM BURGER - (GFO) TWO HOUSE-BLEND PATTIES, POTATO ROLL, AMERICAN CHEESE, SHREDDED ICEBERG, MINCED ONION, PICKLES, FRY SAUCE	18
FRIED CHICKEN SANDWICH - (GFO) BRINED CHICKEN BREAST, DILL PICKLE CHIPS, MAYO, BUTTER LETTUCE, TOMATO, BRIOCHE BUN	18
CLASSIC REUBEN - (GFO) PASTRAMI, SWISS, MARBLED RYE, 1000 ISLAND, SAUERKRAUT	18

STARTERS

THE BOARD - (GFO) CHEF'S SELECTION OF CHEESE & CHARCUTERIE WITH SEASONAL ACCOUTREMENTS, PERFECTLY SHAREABLE <i>PETITE BOARD - 15</i>	35
HOUSE-MADE ROSEMARY FOCACCIA - (VO) SAUCE POMODORO & DODGE CITY FINOCCHIONA	12
POMMES FRITES - (GF) REAL POTATOES FRIED IN 100% BEEF TALLOW	10
FRENCH ONION SOUP GRATINÉE BEEF BONE BROTH, CARAMELIZED ONION, PROVOLONE, SWISS, & MOZZARELLA, CROSTINI	12
FRIED CAULIFLOWER - (GF) (V) TEHINA, ZA'ATAR, MINT, PARSLEY, LEBANESE OLIVE OIL	12
MUSHROOM FLATBREAD TOASTED NAAN, GARLIC CONFIT, MOZZARELLA, FRICASEE OF KENNETT SQUARE MUSHROOMS, TRUFFLE OIL	15
WINGS - (GF) BUFFALO, GARLIC PARM, HABANERO, SMOKY MAPLE BOURBON	12
HOUSE-MADE HUMMUS - (GFO)(V) TAHINI AND CHICKPEA HUMMUS, FIGS, PARSLEY, POMEGRANATE SEEDS, PISTACHIO, NAAN, CELERY	14
BOURBON MAPLE GLAZED PORK BELLY PARSNIP PURÉE, HONEYCRISP APPLE RELISH	15

MAINS

SOUS VIDE STEAK FRITES - (GF) 8 OZ DENVER STEAK, AU POIVRE CREAM SAUCE, POMMES FRITES, TRUFFLE AIOLI	45
MISO CRUSTED VERLASSO SALMON SUSTAINABLY SOURCED CHILEAN SALMON, CHILLED SOBA NOODLE SALAD, PEANUTS, SCALLION, SOY GINGER VINAIGRETTE	34
BEEF UDON NOODLE BOWL DASHI & SOY BROTH, CARAMELIZED RIBEYE, BOK CHOY, BEECH MUSHROOM, CHILI CRISP, SESAME	36
PAN SEARED CHILEAN SEABASS (GF) TRUFFLE & PEA RISOTTO, CHARRED BABY CARROTS, TARRAGON OIL, PEA SHOOTS	45
HERITAGE PORK TONKATSU PANKO CRUSTED HERITAGE PORK, KATSU SAUCE, SPICY MUSTARD, SHAVED CABBAGE SALAD, STEAMED JASMINE RICE, SCALLION, SESAME	34
8 OZ FILET MIGNON - (GF) BUTTERNUT SQUASH PUREE, GLAZED BRUSSELS SPROUTS, CRANBERRY, ROASTED SHALLOT DEMI-GLACÉ, HAZELNUT COMPOUND BUTTER	50

GREENS

BOARDROOM GRAINS SALAD - (GF) (VO) CRISP ARTISAN GREENS, HONEYCRISP APPLE, QUINOA, PICKLED RED ONION, CANDIED NUTS, CRISPY SHALLOTS, CRUMBLed GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE	16
CHOPHOUSE CAESAR - (GFO) CRISP ROMAINE, SOPPRESSATA, KALAMATA OLIVE, SEASONED BREADCRUMB, RED ONION, PEPPERONCINI	16

ADD-ON PROTEIN: MARINATED CHICKEN (\$12), FILET MIGNON (\$20),
SALMON (\$14), CRISPY CHICKEN (\$12), GRILLED SHRIMP (\$12)

AUTUMN CAVATAPPI (VO) BROWN BUTTER, SAGE, TOASTED WALNUTS, TORN KALE, BUTTERNUT SQUASH, RED ONION, CRUMBLed GOAT CHEESE	34
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(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

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

Desserts

HONEY LAVENDER CREME BRÛLÉE

Honey & Botanical infused Custard
& 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

BOURBON & PEACH CRUMBLE

Cinnamon & Brown Sugar Crumble, Macerated Peaches,
Boardroom Bourbon, Vanilla Bean Ice Cream

COOKIEWICH

Brown Butter & Chocolate Chip Cookie Sandwich with
Vanilla Bean Ice Cream and Brownie Crumble

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)



\$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, MONDAY 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

RED

<i>Cabernet Sauvignon</i> - Highway 12 (CA)	\$14 / 46
<i>Pinot Noir</i> - Eola Hills (OR)	\$15 / 50
<i>Merlot</i> - Cardinal Hollow (PA)	\$13 / 43
<i>Cabernet Sauvignon</i> - Tonnino (Italy)	\$16 / 54
<i>Nero d'Avola (Organic)</i> - Tonnino (Italy)	\$16 / 54

WHITE

<i>Chardonnay</i> - Highway 12 (CA)	\$15 / 50
<i>Sauvignon Blanc</i> - Bridge Lane (NY)	\$13 / 43
<i>Pinot Gris</i> - Eola Hills (OR)	\$14 / 46
<i>Chardonnay (Organic)</i> - Tonnino (Italy)	\$17 / 59
<i>Pinot Grigio</i> - Tonnino (Italy)	\$16 / 54
<i>Rosé</i> - Bridge Lane (NY)	\$13 / 43
<i>Brut Sparkling</i> - Treveri (PA)	\$13 / 43

DESSERT

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

BEER

By the Can (as of 3/31)

Kenwood Original Light Lager 4.1%	\$5
Levante Brewing <i>Cloudy & Cumbersome</i> Hazy IPA 5.9%	\$7
Workhorse Brewing West Coast IPA 7.5%	\$7
Neshaminy Creek Warehouse Mexican-Style Lager 4.5%	\$6
Conshy Brewing <i>Ring The Bell</i> American Lager 4.5%	\$6
Conshy Brewing <i>The Hawk Will Never Die</i> Hazy IPA 5.5% (16 oz.)	\$8
Dock Street Brewing Golden IPA 6% (16 oz.)	\$8
Dock Street Brewing <i>Bohemian</i> Czech Pilsner 5% (16 oz.)	\$8
Lancaster Brewing <i>Blue Trail</i> Lemon Blueberry Shandy 5%	\$6
Tröegs Lollihop Double IPA 8.2%	\$8
Victory Brewing Victory Royale IPA 6%	\$7
Wyndridge Cider Co. <i>Peach Bellini</i> Hard Cider 6%	\$7
Well Crafted <i>Colonel Forbin</i> West Coast IPA 7.2% (16 oz.)	\$7
Stella Artois <i>Liberte</i> 0.0% NON-ALCOHOLIC	\$7

MOCKTAILS

No-jito

Refreshing mix of Fresh Mint and Lime with a Touch of Sugar,
Shaken Vigorously topped with Club Soda.

\$8

Island Spritz

Pineapple Juice, Guava Nectar, Shaken and Topped with Club Soda
and a Fresh Orange Wheel.

\$8

Pom & Tonic

Pomegranate Juice, Grapefruit Juice and a Splash of Lemon,
Topped with Tonic and Finished with a Rosemary Sprig.

\$8

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,
Orange Citrus**

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

FROM THE RAW BAR

RAW OYSTERS - (GF) PINK PEPPERCORN MIGNONETTE, SAMBAL COCKTAIL SAUCE	20/HALF DZ
TUNA TARTARE - (GFO) AVOCADO, SPICY MAYO, MANGO, TOGARASHI SPICE, SESAME, GINGER, WONTONS	20
CHILLED SNOW CRAB LEGS - (GF) DRAWN BUTTER, TRUFFLE AIOLI, SAMBAL COCKTAIL SAUCE, MEYER LEMON	18/HALF LB
CLASSIC SHRIMP COCKTAIL - (GF) SUSTAINABLY SOURCED OISHII SHRIMP, SAMBAL COCKTAIL SAUCE	18
PLATEAU DE FRUITS DE MER - (GF) 1/2 DZ OYSTERS, TUNA TARTARE, 1/2 LB SNOW CRAB LEGS, SHRIMP COCKTAIL, LOBSTER SALAD, ACCOUTREMENTS	85

STARTERS

THE BOARD - (GFO) CHEF'S SELECTION OF CHEESE & CHARCUTERIE WITH SEASONAL ACCOUTREMENTS, PERFECTLY SHAREABLE <i>PETITE BOARD - 15</i>	35
AVOCADO TOAST - (VO) EVERYTHING BAGEL SEASONING, PICKLED RED ONION, SUNNY SIDE UP EGG, GOAT CHEESE	12
CANTALOUPE GAZPACHO - (VO) (GF) CHILLED CANTALOUPE & TOMATO SOUP, PANCETTA, MINT, PEPITAS, MELON MICROGREENS, BASIL OIL	12
BUFFALO MILK BURRATA - (GFO) PESTO, SEASONED BREADCRUMB, HEIRLOOM TOMATO & STRAWBERRY SALAD	16
FRENCH TOAST TWO SLICES OF CHALLAH BREAD FRENCH TOAST, FRESH BERRIES, WHIPPED CREAM, MAPLE SYRUP	16
BAGEL WITH LOX TOASTED EVERYTHING BAGEL FROM 260 BRIDGE, CREAM CHEESE, SMOKED SALMON, CAPERS, RED ONION, DILL	14
BERRY & GRANOLA PARFAIT VANILLA YOGURT, WILD HONEY GRANOLA, FRESH BERRIES, MINT	12

GREENS

BOARDROOM GRAINS SALAD - (GF) (VO) CRISP ARTISAN GREENS, HONEYCRISP APPLE, QUINOA, PICKLED RED ONION, CANDIED NUTS, CRISPY SHALLOTS, CRUMBLED GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE	15
CHOPHOUSE CAESAR - (GFO) CRISP ROMAINE, SOPPRESSATA, KALAMATA OLIVE, SEASONED BREADCRUMB, RED ONION, PEPPERONCINI	15

HANDHELDS

All handhelds served with crispy breakfast potatoes	
BOARDROOM BURGER - (GFO) TWO HOUSE-BLEND PATTIES, POTATO ROLL, AMERICAN CHEESE, SHREDDED ICEBERG, MINCED ONION, PICKLES, FRY SAUCE	18
FRIED CHICKEN SANDWICH - (GFO) BRINED CHICKEN BREAST, DILL PICKLE CHIPS, MAYO, BUTTER LETTUCE, TOMATO, BRIOCHE BUN	18
CROISSANT BREAKFAST SANDWICH BACON, EGG, AMERICAN CHEESE ON BUTTERY FRENCH PASTRY	18

MAINS

BOARDROOM STANDARD - (GFO) 2 EGGS COOKED HOW YOU CHOOSE, WITH CHOICE OF PROTEIN AND TOAST, SERVED WITH POTATOES	18
CLASSIC BENEDICT - (GFO) TWO POACHED EGGS NESTLED ATOP ENGLISH MUFFINS, CANADIAN BACON, AND SMOTHERED IN HOLLANDAISE	18
SAUSAGE & PEPPER HASH BOWL (GF) BREAKFAST SAUSAGE, BELL PEPPER, SAUTÉED ONION, CRISPY POTATOES, MELTED AMERICAN CHEESE, SUNNY SIDE UP EGG	18
MAINE LOBSTER ROLL - (GFO) BUTTER TOASTED TOP SPLIT BUN, 1/4 LB CHILLED LOBSTER, MAYONNAISE, LEMON, BUTTER LETTUCE, SERVED WITH SALT AND VINEGAR CHIPS	42
CHICKEN & WAFFLES HOUSE BREADED CHICKEN BREAST ATOP A BELGIAN WAFFLE, WITH MAPLE GRAVY AND SAMBAL BUTTER	22
STACK OF FLAPJACKS 3 BUTTERMILK PANCAKES, MAPLE SYRUP, FRESH BERRIES, ADD INS: CHOCOLATE CHIPS, STRAWBERRIES, OR BLUEBERRIES	16
STEAK & EGGS - (GF) PAN SEARED FLAT IRON STEAK, 2 EGGS COOKED YOUR WAY, CRISPY BREAKFAST POTATOES	30

(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

SIDES

TOAST - 5	BREAKFAST SAUSAGE - 6	POMMES FRITES - 8
SINGLE FLAPJACK - 5	HANDFUL OF BACON - 7	BREAKFAST POTATOES - 5
BAGEL WITH CREAM CHEESE - 8	FRESH FRUIT - 5	CROISSANT WITH PRESERVES - 7

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