

SNACKS

bar nuts almonds, rosemary, orange, prosciutto sea salt	6
jumbo pretzels spicy maple mustard, warm beer cheese dip	14
house pub cheese crackers, market vegetables, pickles	13
shishito peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
barbeque cauliflower preserved lemon, green olive, pecorino, golden raisins	8
chicken wings addictive dry rub, house hot sauce	13
open faced toast	
crushed avocado, lemon, shaved radish, hot pepper	8
roisserie chicken, bacon, avocado, lettuce, tomato, smoked ranch	8
charred corn, pepper jam, goat cheese, citrus	8

GREENS

Kabocha squash beer soup garam masala crème fraiche, pickled squash, micro greens	8
grilled asparagus salad perfect egg, shaved asparagus, green goddess dressing	12
beets arugula, stracciatella, kumquats, hazelnut vinaigrette	10
little gems Greek Town-style whipped feta, cucumber, tomato, olives, oregano	10
bacon & egg salad PQB croutons, smoked pork belly, Creole vinaigrette, soft egg, house ranch	12
roisserie chicken salad kale, faro, broccolini, radish, pesto vinaigrette	16
grilled salmon salad pastrami spice, market lettuces, tomatoes, artichokes, quinoa, chickpea dressing	17

BRUNCH & BLOODIES

the orchard super fluffy pancake, cinnamon roasted apples & pears, bourbon preserved peaches	16
Johnny cake benedicts slow poached egg, chorizo red pepper hash, breakfast potatoes, chipotle hollandaise	20
Steak and chilaquiles grilled skirt steak, house fry tortilla chips, roasted quince salsa, Mexican stringy cheese, fried egg	26
pumpkin pancake: House pumpkin preserves, smoked honey butter, pecan praline.	10
grilled madame the best darn grilled cheese, sunny-up eggs, field greens, tomato jam	18
butter poached crab toast: butter poached crab, grilled PQB sourdough, roasted garlic aioli, citrus caviar and fine herbs.	13
the rim Old Bay, celery salt or kosher salt & cracked black pepper	
the spirit Tito's vodka, FEW gin, FEW bourbon or Cabeza tequila	14
the beer Krankshaft Kölsch	8
the base house bloody mary mix, Clamato or V-8	
the garnish candied bacon, spicy dill pickle, smoked olives	

TAP FARE

fish & chips tap batter, crushed peas, malt vinegar tartar sauce	18
tap burger American gruyère, sneaky sauce, lto, bread and butter pickles	19
add Nueske's thick cut bacon or a farm egg +1 each	
served with tap potato chips or mixed salad substitute fries and gravy +2	
lamb burger custom merguez blend, blue cheese aioli, onion preserve, horseradish mustard	20
served with tap potato chips or mixed salad substitute fries and gravy +2	
ribeye steak sandwich rotisserie prime rib, smoked onion rings, A1 aioli, watercress	18
served with tap potato chips or mixed salad substitute fries and gravy +2	
roisserie chicken mashed potatoes, pan drippings, glazed vegetables	22

A 19% service charge will be added to parties of six or more guests.
There is a maximum of six separate checks per table.

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

