

SNACKS

Bar Nuts almonds, rosemary, orange, sea salt	7
Jumbo Pretzels spicy maple mustard, warm beer cheese dip	15
House Pub Cheese crackers, market vegetables, pickles	13
Shishito Peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
CT Wings signature dry rub, smoked blue cheese dressing	13
Open Faced Toast	13
... crushed avocado, lemon, shaved radish, hot pepper	10
... rotisserie chicken, bacon, avocado, lettuce, tomato, ranch	10

GREENS

Spring Pea and Edamame Soup lemon curd, pea tendrils	8
Grilled Asparagus Salad perfect egg, shaved asparagus, green goddess dressing	13
Beets arugula, stracciatella, kumquats, hazelnut vinaigrette	11
Little Gems "Greek Town" style whipped feta, cucumber, cured tomatoes, olives	12
Bacon & Egg Salad PQB croutons, smoked pork belly, creole vinaigrette, soft egg, herb dressing	14
Rotisserie Chicken Salad kale, faro, broccolini, radish, pesto vinaigrette	16
Grilled Salmon Salad pastrami spice, market lettuces, tomatoes, artichokes, quinoa, chickpea dressing	18
Grilled Market Vegetables sesame vinaigrette, lemon ricotta, seasonal vegetables	13

BRUNCH

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, chihuahua cheese, fried egg	26
Pumpkin Pancake house pumpkin preserves, smoked honey butter, pecan praline.	10
Grilled Madame PQB bread, five cheese mix and brie cheese, pomodoro tomato aioli, pickled trumpet mushroom, baby kale, sunny-up eggs, field greens, tomato jam	16
Butter Poached Crab Toast butter poached crab, grilled PBO sourdough, roasted garlic aioli, citrus caviar and fine herbs	13
Rotisserie Chicken mashed potatoes, pan drippings, glazed vegetables	22

& BLOODIES

The Spirit Tito's Vodka, Few Gin, Few Bourbon or Cabeza Tequila	14
or The Beer Krankshaft Kölsch	8
The Base house bloody Mary mix, Clamato or V-8	
The Garnish candied bacon, spicy dill pickle, smoked olives	
The Rim Old Bay, celery salt or kosher salt & cracked black pepper	

TAP FARE

Served with Tap potato chips or mixed salad | substitute fries and gravy +2

Fish & Chips tap batter, crushed peas, malt vinegar tartar sauce	20
Tap Burger American Gruyère, sneaky sauce, lettuce, tomato, onion, bread and butter pickles and Nueske's thick cut bacon or a farm egg +1 each	20
Lamb Burger custom merguez blend, blue cheese aioli, onion preserve, horseradish mustard	20
Ribeye Steak Sandwich rotisserie prime rib, smoked onion rings, a1 aioli, watercress	18

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.