



P&Q brunch boards

Our signature 'build your own' brunch beverage experience.

bloody board 45

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

bubbly board 50

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

daytime drinks 10

PARKER & PEAR
spiced pear, prosecco,
st. germaine, lemon juice

STRAWBERRY BELLINI
prosecco, strawberry

SPARKLE & ROSÉ
plymouth gin, prosecco,
aperol, st. germaine,
ruby red grapefruit

KIR ROYALE
lejay casis, prosecco

first

FRUIT SMOOTHIE seasonal fruits & berries, banana, yogurt, agave syrup add protein: soy or whey +3	11	TOMATO-BACON BISQUE	10
DOUGHNUTS vanilla, sea salt, butterscotch	12	HUMMUS crispy chickpeas, laffa bread, cucumber	13
SMOKED SALMON FLATBREAD scallion, cream cheese, pickled radish, capers, soft egg	17	BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	13
GRILLED SHRIMP TARTINE avocado, hot sauce, soft egg	17	WARM OLIVES marinated with lemon and crushed chilies	7

breakfast

AÇAI BOWL berries, granola, peanut butter, banana, cocoa nibs	14	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	13	EGGS IN HELL laffa bread, grana, fresno chilies, pancetta	19
MALTED WAFFLE new york maple syrup, whipped salted butter add: rum sautéed seasonal fruits +3	17	STEAK & EGGS two eggs any style, crushed yukons 8oz hanger steak 28 16 oz boneless ribeye 41	15
CARAMELIZED APPLE FRENCH TOAST maple, cashew brittle, crème brulee	17	THE DELUXE SANDWICH nueske's bacon, egg, jalapeño jack, cholula aioli	15
SALMON PLATTER gravlax, capers, cream cheese & shaved red onion served on a new york bagel from our daily selection	19	CRAB CAKE 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 SALAD kung pao dressing, citrus, cashews, crispy crunchies	14	BURGER brioche, sour pickle, choice of cheese add: avocado +4	18
GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	14	SOUP N' SAMMY* comte, cheddar, red onion marmalade, tomato-bacon bisque	19
FRIED CHICKEN SANDWICH bacon butter, pickles, hot sauce	19	MAC & CHEESE shells, grifton cheddar, buttered crumbs	19
BRUNCH BURGER shortrib blend, cherry peppers, nueskes bacon, special sauce, american cheese add: fried egg +3	22	RIGATONI lamb ragu, grana padano, black truffle	25
		CHORIZO, KALE & POTATO QUICHE romesco aioli, peperonata, nice little salad	18

sides

CRUSHED YUKONS	8	TOAST	5	BLUEBERRY MUFFIN	5
APPLEWOOD SMOKED BACON	9	sourdough, multi-grain, raisin walnut		SEASONAL FRUIT	9
MAPLE SAUSAGE LINKS	8	CROISSANT	5	MIXED BERRIES	11
NY BAGEL daily selection	5				

