



# bill of fare: brunch

served saturdays & sundays 7 a.m. - 3p.m.

## 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 bouillon, assorted hot sauces

### bubbly board 50

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

### daytime drinks 10

PARKER & PEAR  
prosecco, marie brizard  
elderflower, pear, lemon

STRAWBERRY BELLINI  
prosecco, strawberry

ROSÉ SANGRIA  
rosé wine, watermelon liquor,  
ramazotti rosato

KIR ROYALE  
lejay cassis, prosecco

## first .....

FRUIT SMOOTHIE  
seasonal fruits & berries, banana,  
yogurt, agave syrup  
add whey protein +3

WARM CINNAMON ROLL SKILLET  
salted cultured butter frosting

BREAKFAST FLATBREAD  
ny cheddar, nueskes bacon, yukon golds,  
sunny egg

AVOCADO TOAST  
heirloom tomatoes, crispy parm,  
pumpkin seeds

12	TOMATO-BACON BISQUE	12
	HUMMUS crispy chickpeas, laffa bread, cucumber	14
16	BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	14
18	WARM OLIVES marinated with lemon and crushed chilies	7
16	NYC BURRATA bloody mary sauce, nigella seeds, celery sea salt, olive crumbs	18

## breakfast .....

AÇAI BOWL  
berries, trademark's granola,  
peanut butter, banana, cocoa nibs,

GREEK YOGURT  
trademark's granola, seasonal fruit,  
ginger syrup

STEEL - CUT OATMEAL  
choice of :  
plain, brown sugar,  
cinnamon raisin  
add: blueberry-lemon compote +3

MALTED WAFFLE  
new york maple syrup,  
whipped salted butter  
add: rum sautéed seasonal fruits +3

CARAMELIZED APPLE FRENCH TOAST  
maple, cashew brittle, crème brûlée

SALMON PLATTER  
gravlax, capers, cream cheese  
& shaved red onion served on  
a new york bagel from our daily selection

15	DINER BREAKFAST 2 eggs any style, bacon crushed yukons choice of toast: sourdough, multigrain, raisin walnut, gluten free bread	19
14	ROASTED VEGETABLE OMELET seasonal vegetables, goat cheese served with a nice little salad	17
13	L.E.S. OMELET chinese sausage, scallion, charred peppers, smoked mozzarella	18
	EGGS IN HELL chorizo, laffa bread, grana, fresno chilies	19
17	STEAK & EGGS two eggs any style, crushed yukons 8oz hanger steak 31 16 oz boneless ribeye 43	
17	THE DELUXE SANDWICH nueske's bacon, egg, jalapeño jack, cholula aioli	16
19	MAINE LOBSTER CAKE EGGS BENEDICT soft poached eggs, preserved lemon hollandaise, avocado, english muffin	25
	SMASHED PEAS, ASPARAGUS & POACHED EGGS feta, crispy shallots, hollandaise, miche toast	18

## lunch .....

KALE SALAD  
heirloom tomatoes, charred corn, avocado  
green goddess, shiitake 'bacon'

add: hanger steak 14 salmon 13 veggie burger 9  
grilled chicken 9 grilled shrimp 12

GREEK SALAD  
feta, pepperoncini, olives,  
pickled tomato, cucumber

add: hanger steak 14 salmon 13 veggie burger 9  
grilled chicken 9 grilled shrimp 12

FRIED CHICKEN SANDWICH  
bacon butter, pickles, hot sauce

RIGATONI  
lamb ragu, grana padano, black truffle

15	BRUNCH BURGER shortrib blend, cherry peppers, nueskes bacon, special sauce, american cheese add: fried egg +3	23
15	BURGER brioche, sour pickle, choice of cheese add: avocado +4	21
	SOUP N' SAMMY* frico grilled cheese, cave aged cheddar, gruyere, tomato-bacon bisque	20
19	MAC & CHEESE shells, grafton cheddar, buttered crumbs	22

## sides .....

CRUSHED YUKONS

8 TOAST

5 BLUEBERRY MUFFIN

5

APPLEWOOD SMOKED BACON

10 sourdough, multi-grain,  
raisin walnut, gluten free bread

SEASONAL FRUIT

10

MAPLE SAUSAGE LINKS

9 CROISSANT

5 MIXED BERRIES

12

NY BAGEL daily selection

5



