



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 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
prosecco, marie brizard
elderflower, pear, lemon

STRAWBERRY BELLINI
prosecco, strawberry

ROSÉ SANGRIA
rosé wine, watermelon liquor,
ramazotti rosato

KIR ROYALE
lejay casis, prosecco

first

- FRUIT SMOOTHIE 12
seasonal fruits & berries, banana,
yogurt, agave syrup
add whey protein +3
- WARM CINNAMON ROLL SKILLET 16
salted cultured butter frosting
- BREAKFAST FLATBREAD 18
ny cheddar, nueskes bacon, yukon golds,
sunny egg
- AVOCADO TOAST 16
heirloom tomatoes, crispy parm,
pumpkin seeds

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

breakfast

- AÇAI BOWL 15
berries, trademark's granola,
peanut butter, banana, cocoa nibs,
- GREEK YOGURT 14
trademark's granola, seasonal fruit,
ginger syrup
- STEEL - CUT OATMEAL 13
choice of :
plain, brown sugar,
cinnamon raisin
add: blueberry-lemon compote +3
- MALTED WAFFLE 17
new york maple syrup,
whipped salted butter
add: rum sautéed seasonal fruits +3
- CARAMELIZED APPLE FRENCH TOAST 17
maple, cashew brittle, crème brulee
- SALMON PLATTER 19
gravlax, capers, cream cheese
& shaved red onion served on
a new york bagel from our daily selection

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

lunch

- KALE SALAD 15
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 15
feta, pepperoncini, olives,
pickled tomato, cucumber
add: hanger steak 14 salmon 13 veggie burger 9
grilled chicken 9 grilled shrimp 12
- FRIED CHICKEN SANDWICH 19
bacon butter, pickles, hot sauce
- RIGATONI 25
lamb ragu, grana padano, black truffle

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

sides

- CRUSHED YUKONS 8
- APPLEWOOD SMOKED BACON 10
- MAPLE SAUSAGE LINKS 9
- NY BAGEL daily selection 5
- TOAST 5
sourdough, multi-grain,
raisin walnut, gluten free bread
- CROISSANT 5
- BLUEBERRY MUFFIN 5
- SEASONAL FRUIT 10
- MIXED BERRIES 12

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

executive chef: DAN NISTORESCU
culinary director: JEFF HASKELL



