



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
- ROASTED RACLETTE CHEESE & MUSHROOM SKILLET 17
wild mushroom conserva, heirloom potatoes,
rosemary potatoes, rosemary pesto, sunny eggs
- TOMATO-BACON BISQUE 12

- SMOKED SQUASH HUMMUS 14
crispy chickpeas, cilantro, pomegranate,
harissa
- BUTCHER'S MEATBALLS 14
grana, ricotta, sauce, crusty bread
- WARM OLIVES 7
marinated with lemon and crushed chilies
- NYC BURRATA 18
roasted beets, poached pear, brioche,
pistachio, truffle honey,
smoked maldon sea salt

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: sea salted banana caramel sauce +4
- 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
- BREAKFAST FLATBREAD 18
pulled pork, oaxaca cheese, pineapple,
pickled red onion, rosemary pesto,
cherry peppers, cilantro
add: egg +3

- 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
- HAM & CHEESE OMELET 18
rosemary ham, ny cheddar cheese,
pepperonata
- BRISKET HASH 19
sweet potatoes, collard greens, fresno chili
pepper, caramelized onions, sunnyeggs
- STEAK & EGGS 19
two eggs any style, crushed yukons
8oz hanger steak 31
16 oz boneless ribeye 43
- THE DELUXE SANDWICH 16
nueske's bacon, egg, jalapeño jack,
cholula aioli
- SHRIMP & GRITS BENEDICT 25
collard greens, shallots,
tasso ham hollandaise
- QUACK, QUACK POUTINE 24
crispy duck fritons, cheddar curds,
foie gras gravy, sunny duck egg

lunch

- KALE SALAD 15
sorghum, delicata squash, gala apple,
golden raisins, apple cider vinaigrette
add: hanger steak 14 salmon 13 veggie burger 9
grilled chicken 9 grilled shrimp 12
- CAESAR SALAD 15
little gem, treviso radicchio, everything
bagel croutons, grana padano
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,
gruyere, tomato-bacon bisque
- MAC & CHEESE 22
shells, grafton cheddar, buttered crumbs

sides

- CRUSHED YUKONS 8
- APPLEWOOD SMOKED BACON 10
- TURKEY 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

for those of
us with dietary
restrinctions

