



BRUNCH IN THE CITY

plates

6TH AVENUE CHIA BOWL 15
granola, seasonal fruit & berries,
shaved chocolate

GREEK YOGURT & GRANOLA 14
seasonal fruit, lemon syrup

AVOCADO TOAST 19
roasted campari tomatoes, radish,
roasted pepitas, crusty bread,
with a nice lil' salad, **sub: fries +3**
add: scrambled or poached egg 3, bacon 3

CROISSANT SANDWICH 17
nueske's bacon, scrambled egg, comté cheese,
spicy aioli, with a nice lil' salad, **sub: fries +3**

SMOKED SALMON PLATTER 25
dill cream cheese, tomato, red onion, capers, bagel

APPLE FRENCH TOAST 20
maple syrup, caramelized bananas, chantilly cream

DINER BREAKFAST 18
two eggs any style, crushed crispy potatoes,
applewood smoked bacon, toast

BRUNCH OMELETTE 19
caramelized onions, spinach, gruyère, peppers,
with a nice lil' salad

SHORT RIB HASH 21
crispy potatoes, collard greens, poached eggs

EGGS BENEDICT 23
hollandaise sauce, poached eggs, baguette, bacon,
spinach, with a nice lil' salad, **sub: fries +3**

HANGER STEAK 33
8oz hanger steak, two eggs any style,
crushed crispy potatoes, with a nice lil' salad

GRILLED CHEESE 17
parmesan, cheddar, sourdough, with a nice lil' salad
add: cup of tomato bacon bisque +6

brunch burger 21 banana peppers, garlic aioli, american cheese, **add: fried egg 3, bacon 3**

salads & soup

add hanger steak 15 grilled salmon 13
grilled chicken 10 grilled shrimp 14

TUSCAN KALE CAESAR 15
sourdough croutons, grana padano, charred lemon

MARKET GREENS 14
heirloom tomato, shaved fennel,
pepitas, citrus vinaigrette

CHOPPED 15
market greens, aged provolone, banana peppers,
sopressata, croutons, cacio e pepe vinaigrette

GREEK 16
feta, shishito, olives, tomato,
pickled onion, cucumber

TOMATO BACON BISQUE 13
goat cheese, tiny croutons

sides

CRUSHED CRISPY POTATOES 9

APPLEWOOD SMOKED BACON 12

NY BAGEL 5

TOAST 5 white, multi-grain, gluten-free

CROISSANT 6

SMOKED SALMON 12

brunch cocktails

PQ BLOODY MARY 13

PIMM'S CUP 14
pimm's no. 1, cucumber, orange, mint, ginger beer

APEROL SPRITZ 13

MIMOSA 9

BELLINI 10

ESPRESSO MARTINI 17
vodka, mr. black coffee liqueur, brewed espresso

PQ COFFEE 15
hot **OR** iced, irish whiskey, coffee cream

brunch boards

BUBBLY BOARD 45

includes:
• a carafe of prosecco
• assortment of fresh juices & purées
orange, pineapple, grapefruit, peach
• fresh berries
blackberries, blueberries, strawberries

BLOODY BOARD 55

includes:
• a carafe of bloody mary
• assortment of hot sauces
• fresh garnishes
celery, pickled veggies, salami, olives

@PARKERANDQUINN | #BRUNCHBOARD

EXECUTIVE CHEF: FERNANDO SANTIAGO

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



>>>
for those of
us with dietary
restrictions

