

# PARKER & QUINN

## PLATES

**6TH AVE AÇAÍ BOWL** \$17 | **GREEK YOGURT PARFAIT** \$16  
 PEANUT BUTTER, MIXED BERRIES, COCOA NIBS, BAKED COCONUT, MINT | GRANOLA, MIXED BERRIES, CANTALOUPE, MANGO, COCOA NIBS, POPPY SEEDS

**MALTED WAFFLE** LEMON CREAM, MERINGUE, BERRIES \$18

**BREAKFAST SANDWICH**  
 CROISSANT, HAM, CHEDDAR, BACON, HARISSA AIOLI, WITH A NICE LIL' SALAD [SUB FRIES +3]  
 \$21

**SMOKED SALMON PLATTER**  
 DILL CREAM CHEESE, TOMATO, RED ONION, CAPERS, CUCUMBER, NY BAGEL  
 \$26

*diner*  
**BREAKFAST**  
 TWO EGGS, CRISPY YUKONS, NUESKE'S BACON, TOAST, WITH A NICE LIL' SALAD  
 \$22

**SMASHED PEA TOAST** \$21

FETA, RADISH, WATERCRESS, POACHED EGG, OREGANO, WITH A NICE LIL' SALAD [SUB FRIES +3] [BACON +3]

**EGGS BENEDICT**  
 POACHED EGGS, BACON, SPINACH, ENGLISH MUFFIN, HOLLANDAISE, WITH A NICE LIL' SALAD [SUB FRIES +3]  
 \$24

*grilled*  
**CHEESE**  
 CHEDDAR, GRUYERE, SOURDOUGH, WITH A NICE LIL' SALAD [SUB FRIES +3] [BACON +3] [CUP OF TOMATO BACON BISQUE +6]  
 \$21

**HANGOVER HASH**  
 BRAISED PORK, CRISPY YUKONS, POLENTA, FOCACCIA, CARAMELIZED ONIONS, BRAISED COLLARD GREENS  
 \$19

**FRENCH TOAST** SOURDOUGH, COCONUT, ROSEMARY, WHIPPED CREAM, SEASONAL FRUIT, MAPLE SYRUP \$20

**STEAK and EGGS** — \$39

3oz HANGER STEAK, TWO EGGS, CRUSHED YUKONS, WITH A NICE LIL' SALAD

**PQ BURGER** SPECIAL BLEND, AMERICAN CHEESE, SOUR PICKLE, SPECIAL SAUCE, BRIOCHE, FRIES [AVOCADO +4] [BACON +3] [EGG +3] \$24

**THE OMELETTES** SERVED WITH A NICE LIL' SALAD [SUB TOAST +3]

**SPRING** CREME FRAICHE, ASPARAGUS, PEAS, WILD MUSHROOMS, GOAT CHEESE \$19

**MEAT LOVERS** CREME FRAICHE, BACON, SAUSAGE, AMERICAN, POTATOES \$21

## Soup AND Salads

ADD: HANGER STEAK 15, GRILLED CHICKEN 10, GRILLED SALMON 13, GRILLED SHRIMP 14

**TOMATO BACON BISQUE**  
 GOAT CHEESE, SOURDOUGH CROUTONS  
 \$13

**TUSCAN KALE CAESAR**  
 SOURDOUGH CROUTONS, GRANA PADANO, CHARRED LEMON  
 \$16

*mixed*  
**GREENS**  
 RED ONION, SHAVED CARROT, CHERRY TOMATO, BLUE CHEESE, RADISH, BALSAMIC VINAIGRETTE  
 \$14

*classic greek*  
**CLASSIC**  
 MESCLUN, KALAMATAS, FETA, RED ONION, GREEN PEPPERS, CUCUMBER, PEPPERONCINI  
 \$16

**CHOPPED SALAD**  
 MARKET GREENS, SOPPRESSATA, AGED PROVOLONE, CROUTONS, BANANA PEPPERS, CACIO E PEPE VINAIGRETTE  
 \$16

**SPINACH, PEAR, & PEPITA**  
 ROASTED SWEET POTATO, RED ONION, SPICY PECANS, PECORINO, POMEGRANATE, BALSAMIC DRESSING  
 \$18

**CHAMPAGNE SABAYON** BERRIES, GRILLED PEACHES, SHAVED CHOCOLATE \$15

## BEVERAGES AND BOARDS

THIS IS WHAT BRUNCH WAS CREATED FOR...

**PQ BLOODY MARY** \$15  
**MIMOSA** \$12  
**APEROL SPRITZ** \$15  
**BELLINI** \$12

**PIMM'S CUP** PIMMS NO. 1, CUCUMBER, ORANGE, MINT, GINGER BEER \$15

**ESPRESSO MARTINI** KETEL ONE VODKA, MR BLACK COFFEE LIQUEUR, COLD BREW \$18

**PROPER IRISH COFFEE** HOT or ICED, IRISH WHISKEY, COFFEE CREAM \$15

## BRUNCH BOARDS

### BUBBLY BOARD

CARAFE OF PROSECCO  
 ASSORTMENT OF FRESH JUICES & PUREES  
 FRESH BERRIES

\$60

### BLOODY BOARD

CARAFE OF BLOODY MARY  
 ASSORTMENT OF HOT SAUCE  
 FRESH MEAT & VEGGIE GARNISHES

\$60

### MARGARITA BOARD

PINEAPPLE-JALAPENO  
 BERRY COMPOTE  
 GRAPEFRUIT  
 PEACH

\$65

## SIDES

**FRIES**  
 \$8  
 [TRUFFLE +3]

**CRISPY YUKON POTATOES**  
 \$10

**SMOKED SALMON**  
 \$12

**NUESKE'S BACON**  
 \$12

**FRESH FRUIT**  
 \$11

**NY BAGEL**  
 \$5

**CROISSANT**  
 \$6

**PORK SAUSAGE**  
 \$12

**TOAST**  
 \$5  
 WHITE MULTIGRAIN  
 GLUTEN-FREE

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

EXECUTIVE CHEF:  
 FERNANDO SANTIAGO

