

PARKER & QUINN

FALL/WINTER 2025

PLATES

MALTED WAFFLE

LEMON CREAM, MERINGUE, BERRIES...18

BREAKFAST SANDWICH

HAM, BACON, CHEDDAR, HARISSA AIOLI, BRIOCHE BUN, WITH A NICE LIL' SALAD...20
SUB FRIES FOR SALAD +3

SMOKED SALMON NY BAGEL

DILL CREAM CHEESE, TOMATO, RED ONION, CAPERS, CUCUMBER, WITH A NICE LIL' SALAD...26

DINER BREAKFAST

TWO EGGS, CRISPY YUKONS, NUESKE'S BACON, TOAST...22

SMASHED AVOCADO TOAST

POACHED EGG, DRIED CHERRY TOMATO, TOASTED PEPITAS, RADISH,
MICRO CILANTRO, SOURDOUGH, WITH A NICE LIL' SALAD...25
SUB FRIES FOR SALAD +3, ADD BACON +3

PANCAKE STACK

BANANA, BERRIES, CHANTILLY CREAM...21

THE OMELETTES

SERVED WITH A NICE LIL' SALAD...SUB TOAST +3

KITCHEN SINK

BACON, HAM, MUSHROOM, ONION, GREEN PEPPERS, TOMATO,
CHEDDAR, AMERICAN CHEESE...22

VEGGIE

TOMATO, MUSHROOM, GREEN PEPPERS, ONION, CHEDDAR...20

JUST CHEESE, PLEASE

CHOICE OF: CHEDDAR, AMERICAN, SWISS, MOZZARELLA, FETA...18

Light FARE

6TH AVENUE AÇAÍ BOWL

PEANUT BUTTER, MIXED BERRIES, COCOA NIBS, BAKED COCONUT, MINT...18

GREEK YOGURT PARFAIT

GRANOLA, MIXED BERRIES, MANGO, CANTALOUPE, COCOA NIBS, POPPY SEEDS...16

STEEL CUT OATMEAL

CHOICE OF PLAIN, BROWN SUGAR, OR CINNAMON SUGAR...16
ADD MIXED BERRIES +3



<<< FOR THOSE OF US
WITH DIETARY RESTRICTIONS

EXECUTIVE CHEF: JOSE MOLINA
CULINARY DIRECTOR: BARRY TONKS

MORNING BEVERAGES

juices and ICED TEAS

ORANGE *juice*...7

GRAPEFRUIT *juice*...7

CRANBERRY *juice*...6

APPLE *juice*...6

PINEAPPLE *juice*...6

HOUSE-MADE LEMONADE...7

ICED TEA...6

ARNOLD PALMER...7

COFFEE

HOT *or* ICED \$5
REGULAR *or* DECAF

ESPRESSO DRINKS

ESPRESSO...5/6

CAPPUCCINO...6

LATTE...6

ASSORTED HOT TEAS \$5
ASK YOUR SERVER

On the SIDE

CRISPY YUKON POTATOES...10

TOAST

WHITE, MULTIGRAIN, GLUTEN-FREE...5

CROISSANT...6

NY BAGEL...5

NUESKE'S BACON...12

PORK SAUSAGE...12

SMOKED SALMON...12

FRESH FRUIT...11



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

High Bar

MIDTOWN

Low Key