Parbary Coast

APPETIZERS

OYSTERS (CHANGES DUE TO AVAILABILITY) DZ OR FULL DZ CHAMPAGNE MIGNONETTE & ACCOUTREMENTS (TSAR NICOULAI CAVIAR SUPPLEMENT - 24 PER DZ)	MKT
PETIT FROMAGE PLATE	15
ARTISAN CHEESE, HONEYCOMB, HOT PEPPER JELLY, TOAST POINTS	-
CHARCUTERIE PLATE	18
CORNICHONS, MOUSTA DA, GRILLED BREAD	
SEASONAL MUSHROOM CROQUETTES_ MUSHROOM WITH GRUYERE, SPINACH & ARTICHOKE DIP	10
BAKED BONE MARROW	17

WINGS

BOUDIN NOIR, HOT PARSLEY SALAD, GRILLED TOAST

1 DZ 8 FULL DZ 15

ITALIAN

LEMON ZEST, TRUFFLED PARMESAN SALT, CITRUS AIOLI

BUFFALO

HOT OR X-SPICY / RANCH OR BLUE

KOREAN

KIMCHI, GOCHUJANG, SESAME OIL, SRIRACHA

CHINESE

PEANUT, GREEN ONION, HOISIN, GINGER, ROLLED SESAME

PIZZA

THE ALCIATORE 14

SPINACH, OYSTER, PERNOD GARLIC, PARMESAN, CHERVIL

THE BLAIR 13

BECHEMEL, SMOKED BURRATTA CARAMELIZED ONIONS, PEAR, PORT REDUCTION

THE RUSTICA 15

PROSCUITTO, FIG, FONTINA, OVEN DRIED TOMATOES SEASONAL MUSHROOM, GARLIC

THE CHIZZLE 13

SMOKED BURRATTA, PARMESAN FONTINA, TOMATO CONFITURE

MAINS

CARNIVEROUS BEAST

LB ANGUS BEEF BURGER, BACON & ONION JAM, WHITE CHEDDAR
(FOIE GRAS SUPPLEMENT - 6)

FRIED CHICKEN SANDO

BONELESS THIGH, CHOW CHOW, SMOKED GOUDA, CRYSTAL AIOLI

HANGER STEAK 14

CHARRED ONION PETALS, CHIMI GREMOLOTA, CRISPY SHALLOT

PORK TONKATSU 13

KALBI YAKI SAUCE, PANKO, CUTTLEFISH INK, EDIBLE FLOWER

CORNMEAL BATTERED FISH PICKLED GREEN TOMATO TARTAR SAUCE

GRAIN BOWL 12

PUFFED RICE, FARRO, CABBAGE BRULEE, MUSHROOM JUS, SPRING ONION

DUCK CONFIT BANH MI

HOISIN, SPICY DUCK, PICKLED VEGETABLE, CUCUMBER, CILANTRO

SIDES 6

BROWN BUTTER & MARJORAM SHOE STRING FRIES
TRI-COLORED SALT & VINEGAR CHIPS
GRILLED BROCCOLINI/WARMED OLIVES
HOUSEMADE PICKLED VEGETABLES/BRAISED COLLARDS

SOUPS&SALAD



WHISKEY, CHOCOLATE & IRISH CREAM DIPPING SAUCES

POT DE CRÈME 9

MADAGASCAR VANILLA

MADAGASCAR VANILLA SEASONAL BERRIES, SUGAR CRISP

CHOCOLATE ORANGE SOUFFLE 10
GRANDE MARNIER, DANDELION CHOCOLATE,
QUEEN ANNE MINT
(PLEASE ALLOW 20 MINUTES FOR SOUFFLE)

BRUNCH

POACHED PRAWNS	-15
COURT BOUILLON, REMOULADE, COCKTAIL SAUCE, SEGMENTED LEMON	-0
OYSTERS (CHANGES DUE TO AVAILABILITY) DZ OR FULL DZ CHAMPAGNE MIGNONETTE & ACCOUTREMENTS (TSAR NICOULAI CAVIAR SUPPLEMENT - 24 PER DZ)	MKI
BAKED OYSTERS DZ	_18
EGG HOPPER	_12
CREPE BATTER, RICOTTA SALATA, PICKLED SHALLOT, PETITE ARUGULA TOASTED PECANS, POACHED EGG, BROWN BUTTER VINAIGRETTE	,
MOROCCAN BAKED EGGS	_12
CARNIVEROUS BEAST 1 LB ANGUS BEEF BURGER, BACON & ONION JAM, WHITE CHEDDAR (FOIE GRAS SUPPLEMENT - 6)	_13
HOT CHICKEN BISCUIT BONELESS THIGH, CHOW CHOW, SMOKED GOUDA, CRYSTAL AIOLI	_8
COULOTTE & CACKLEBERRY 80Z TOP SIRLOIN, CHIMI GREMOLOTA, FARM EGGS (3)	_22
HORCHATA FRENCH TOAST	_12
GRAIN BOWL PUFFED RICE, ITALIAN FARRO, CABBAGE BRULEE,	_12
MUSHROOM JUS, SPRING ONION	.2.2.1
BISCUITS AND GRAVY HOUSEMADE BUSCUIT & CHORIZO GRAVY	. 12

A LA CARTE

CANDIED BACON 4 BREAKFAST POTATOES 6
OATMEAL W/FRUIT COMPOTE 6
MUESLI & YOGURT 6 BISCUIT W/JELLY 3
DAILY SCONE 5 GRILLED TOAST 4
CHORIZO GRAVY 5

BRUNCH HOURS
FRI/SAT/SUN 10AM-2.3PM

BRUNCH COCKTAILS

\$9

8

30

BELLINIS

ROTATING SELECTION

LYCHEE · MANGO DRAGON FRUIT

NORTH BEACH CHINA-TOWN BLOODY MARY

TOMATO JUICE/LIME/SRIRACHA GINGER/HOT CHILE/BASIL BALSAMIC VINEGAR

- 12oz MASON JAR -

MIMOSAS

GLASS PITCHER

(1L SERVES UP TO 6)

-ORANGE--CRANBERRY--GRAPEFRUIT-

(SUBJECT TO CHANGE)

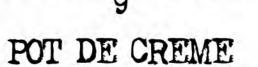
PICK YOUR POISON

BOYD & BLAIR VODKA	8
BUMMER & LAZARUS GIN	8
PAPATIO BLANCO TEQUILA	
MESCAL VAGO ESPADIN	14
WELL LIQUOR	6

PICK 3 SIDES

OLIVES
PICKLED ASPARAGUS
PICKLED OKRA
PICKLED GREEN BEANS
COCKTAIL OLIVES
EXTRA 1

BACON 3 PROSCIUTTO 4 JUMBO SHRIMP 5



IRISH COFFEE DONUT HOLES

WITH WHISKEY, CHOCOLATE &

IRISH CREAM DIPPING SAUCES

MADAGASCAR VANILLA SEASONAL BERRIES, SUGAR CRISP 9

CHOCOLATE ORANGE SOUFFLE

GRANDE MARNIER, DANDELION CHOCOLATE QUEEN ANNE MINT 10

(PLEASE ALLOW 20 MINUTES FOR SOUFFLE)

