

# brunch

## PARKER GARAGE

RESTORED LEGACY, REFINED TASTE

### STARTERS

**PG Dry Ribs GF 13**  
Salt and pepper crusted pork ribslets

**Shishito Peppers GF 13**  
Spiced garlic tamari, chili flake

**Brussels Sprouts GF 13**  
Agrodolce sauce, shaved parmesan

**Bacon & Eggs GF 13**  
Classic deviled eggs, candied bacon, whole grain mustard, micro greens

**Clam Chowder**  
Classic New England style, cornbread crouton  
Cup 6 Bowl 11

### SALADS

Add chicken (\$8), shrimp, ahi tuna\* (\$9), steak\*, salmon\* (\$14) to any salad

**Mixed Field Greens GF/V 7/12**  
Shaved carrot, red onion, cucumber, cherry tomato, citrus vinaigrette

**Caesar Salad 8/14**  
Baby romaine, cherry tomato, chopped bacon, house baguette

**Wedge Salad 15**  
Baby Iceberg, crispy onion, chopped bacon, cherry tomato, blue cheese crumbles, blue cheese dressing

**Steak Salad GF 21**  
Mixed field greens, tenderloin, jalapeño, radish, tomato, red onion, cucumber, creamy ginger vinaigrette

### BRUNCH ENTREES

There will be a \$4 split plate charge for all shared entrees

**Cinnamon Roll 8**  
House-made cinnamon roll, cream cheese frosting

**Avocado Toast 12**  
Texas toast, pickled onion, sundried tomatoes, toasted pepitas, feta cheese

**Steak & Eggs 18**  
Flat iron steak, bone marrow butter, two eggs, breakfast potatoes  
Upgrade to Kobe Flatiron (\$18)

**Breakfast Sandwich 15**  
Texas toast, scrambled eggs, cheddar, bacon/sausage, smoked tomato aioli, arugula

**Smothered Burrito 14**  
Chorizo, seasoned potato, scrambled egg, onion, peppers, green chili, fontina, smoked gouda, blistered pico, jalapeño crema, cilantro salad

**Cajun Honey Shrimp & Grits\* GF 18**  
Blackened shrimp, roasted corn salsa, peppered bacon, goat cheese grits

**PG Omelette GF 14**  
Onion, mushroom, tomato, spinach, topped with cheese blend & pico de gallo  
Add bacon, sausage, or chorizo (\$2)  
Smothered in PG green chili (\$3)

**PG Traditional\* 14**  
Eggs your way, roasted potato hash, mixed fruit, toast  
Choice of peppered bacon or sausage  
Choice of wheat bread, Texas toast, rye or substitute GF English Muffin (\$2)

**Chicken & Waffles 18**  
Seasoned fried chicken, spiced pecan syrup, fresh strawberry, fried basil

**PG Breakfast Poutine 14**  
Breakfast potatoes smothered in PG green chili, cheese curds, two eggs, jalapeño crema

**PG Biscuits & Gravy 15**  
House made biscuit loaf covered in house made sausage gravy, breakfast potatoes

### LUNCH ENTREES

**Reuben 17**  
Corned beef, sauerkraut, house-made 1000 island dressing, swiss cheese, marbled rye bread

**Smoked Brisket Dip 19**  
House smoked & braised brisket, white cheddar, horsey bbq sauce, confit onions, crunch hoagie roll

**Bacon Chicken Sandwich 18**  
Grilled chicken breast, peppered bacon, avocado, vine tomato, house ranch, fresh brioche

**Grass Fed Beef Burger\* 18**  
House-made brioche, burger leaf, vine tomato, red onion, bacon-truffle aioli, french fries

Add choice of cheese, avocado, sautéed mushrooms, caramelized onions, bacon, fried egg, green chili, gluten free bun (\$2)  
substitute side salad (\$3), substitute truffle fries, sweet potato fries (\$2)

### SIDES

Bacon 4	Toast 2	Side of Fruit 3
Sausage Patty 3	English Muffin 2	Waffle 5
2 Eggs Anyway 4	Sweet Potato Fries 6	Truffle Fries 8
Potatoes 5	House Fries 6	Side Salad 5

### DRINKS

**Bloody Mary**  
Single 10

**Irish Coffee 10**  
Irish whisky, Ryan's Irish cream, coffee

**Mimosa**  
Single 8 Flight M/P

**Mule-Mosa 11**  
Wheatley vodka, pama pomegranate liquor, lime juice, cane syrup, ginger beer, champagne

GF Gluten Free V Vegan

\*This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness