

# PEORIA ARTISAN BRUNCH

## — ■ NOSHING ■ —

<b>RED CHILI FRIES</b> .....	14.75
Shredded Beef   Onions   Cilantro   Birria Sauce   Monterey Jack	
<b>CRISPY PIG EARS</b> .....	10.75
PAB Dirty Spice   PAB Aioli   Lime Zest	
<b>NASHVILLE HOT CHICKEN BITES</b> .....	12
Garlic Pickles   Dill Ranch   Wonder Bread	
<b>HOT PRETZEL</b> .....	11.50
Cheddar Fondue   Pretzel Salt	

## BEGINNINGS

<b>PAB HASH</b> .....	16.5
Braised Beef   Potatoes   Bell Pepper   Pickled Onions   Sunny Egg	
<b>CHORIZO BURRITO</b> .....	15.75
Chorizo   Potatoes   Pepper Jack   Farm Egg   Flour Tortilla   House Salsa	
<b>SHAKSHUKA</b> .....	15.5
Baked Eggs   Tomato Pepper Sauce   Feta   Grilled Bread	
<b>FRITTATA</b> .....	15
Cheddar Cheese   Bell Pepper   Black Beans   Red Onion   Fire Roasted Salsa	
<b>STEAK &amp; EGGS*</b> .....	32
8oz Steak   2 Eggs   Chimichurri Yukon Gold Potatoes	
<b>2X2</b> .....	14
2 Eggs   2 Bacon   Breakfast Potatoes   Toast	
<b>CLASSIC FRENCH TOAST</b> .....	14
Barley & Smoke Sourdough   Whipped Butter   Warmed Pecan Maple Syrup   Powdered Sugar	

\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

## FROM THE GARDEN

Additions	
Chicken	7   Shrimp 8   Salmon 9.5
<b>HARVESTER OF FARROW SALAD</b> .....	16.5
Farrow   Grilled Corn   Cucumber   Basil   Arugula   Feta   Pistachio   Lemon Vinaigrette	
<b>GARDEN SALAD</b> .....	14.5
Garden Lettuce   Cucumber   Tomato   Tobacco Onions <b>Choice of dressing:</b> Ranch, Gorgonzola Cream, Honey Lime Vin	
<b>BURRATA</b> .....	16
Heirloom Tomatoes   Charred Watermelon   Basil Oil   Grilled Sourdough	
<b>BRUNCH BLT CHOP</b> .....	16
Crispy Romaine   Smoked Bacon   Diced Tomato   Sourdough Croutons   Parmesan   Ranch   Easy Egg	

## A LA CARTE SIDES

<b>BREAKFAST POTATOES</b> .....	4
<b>SIDE SALAD</b> .....	3.75
Mixed Greens, Cucumber, Tomato, Tobacco Onions	
<b>SALT &amp; PEPPER FRIES</b> .....	3.75
<b>DIRTY FRIES</b> .....	4.50

## DRINK SPECIALS

<b>Classic Mimosa</b> - \$11
Sparkling   OJ   Splash Triple Sec
<b>Mimosa Flight   Four 6oz Flavors</b> - \$18
<b>Bloody Mary   Zing Zang</b>
with House Infused Vodka - rotating selection - \$15
with Well Vodka - \$13
<b>Bloody Marie</b> - \$12 Zing-Zang & Naran Mezcal
<b>Michelada</b> - \$8 Zing-Zang w/ Any Beer
<b>BeerMosa</b> - add \$1 to Beer Price Any Brew w/ OJ Splash

# PEORIA ARTISAN BRUNCH

Substitute any Burger with Black Bean Patty  
LTO = Lettuce, Tomato & Onion

We use Arizona Angus Beef  
**HAND HELDS**

Sides are not included in sandwich price

<b>HUNG OVER AS CLUCK SAMMY</b> .....	17.75
Fried Chicken   Easy Egg   PAB Aioli   French Toasted Brioche	
<b>VEGGIE DELIGHT</b> .....	16.75
Za'atar Hummus   Cucumber   Pickled Onion   Bell Pepper   Butter Lettuce   Tomato   Basil   Sourdough Bread	
<b>CHICKEN CLUB</b> .....	16.75
Lemon Chicken   Smoked Bacon   Spicy Aioli   Arugula   Sourdough	
<b>PAB BURGER SMASH*</b> .....	16.5
AZ Angus Beef   Muenster   Bacon Jam   Aioli   Potato Bun	
<b>PB&amp;J SMASH*</b> .....	16.5
AZ Angus Beef   Creamy Peanut Butter   Bacon   Pepper Jelly   American   Potato Bun	
<b>WALK OF SHAME BURGER*</b> .....	16.75
AZ Angus Beef Patty   Smoked Bacon   Easy Egg   American Cheese   PAB Aioli   Brioche	

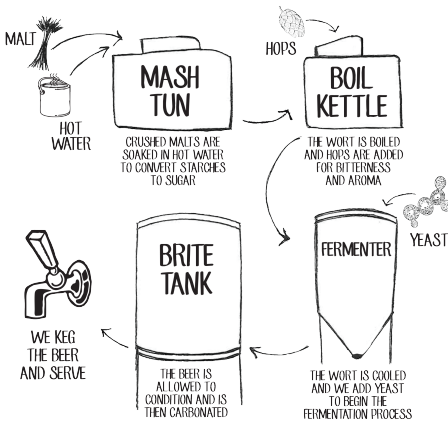
## ★ ★ ★ LITTLE BREWERS ★ ★ ★

(12 and under only please!)

CHICKEN TENDERS & FRIES.....12  
FRENCH TOAST.....12  
SCRAMBLE.....12  
eggs | cheese | bacon | potato

**SWEET EATS**

Our Brewing Process:



A rotating selection of in-house, from scratch desserts by our Culinary Team.  
Ask your server for today's offerings.

**\*\*We will happily accommodate a Split Plate request for \$2 or provide an additional plate free of charge\*\***

--Additional sauces and condiments available upon request for a nominal fee--

\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness  
GF Many of our items can be made gluten free, however our Fryer is not dedicated to gluten free items.