

Small Plates and Salads

- Pan-Seared **Crab Cakes** – cilantro jam pickled shishito peppers 16
- Artisan Cheese** - confit garlic, marinated olives, Chef's seasonal accompaniments, selection of 3... 18 or 5... 23
- +**Baked Avocado** - egg yolk, diced tomato, goat cheese 9
- Short Stack** or **Belgian Waffle** - whipped cream, seasonal berries 8
- ***Prime Beef Carpaccio** – caper, parmesan, cured egg, truffle oil 15
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red peppers 10
- + Organic **Spring Mix Salad** - wild honey & berry vinaigrette, fresh apple, dried cranberries, goat cheese, candied pecans 9
- Confit Duck Salad** – kale, blue cheese, bbq beet, citrus vinaigrette, pine nut 16
- + **Caesar Wedge Salad** - parmesan cheese, anchovies, rosemary croutons, garlic, fried capers, house caesar dressing 9.5
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan, caramelized onion vinaigrette 8
- Bleu Cheese Wedge** – butter lettuce, Applewood smoked bacon, tomato, bleu cheese panna cotta 12

Add to Any Salad:

- Grilled Chicken Breast...7
Grilled Salmon...11
Grilled Shrimp...10
Crab Cake...1 – 7 / 2 - 12
Confit Duck...8
Daily Quiche...9

The Chalkboard Brunch

A recipe has no soul. You, as a cook, must bring soul to the recipe. – Thomas Keller

Entrees

* Entrees include your choice of house potatoes or fresh fruit:

- +* **The Chalkboard Breakfast** - three eggs, choice of; smoked bacon, sage pork sausage, country ham steak, toasts 13
- * **Eggs Benedict** - canadian bacon or seasonal vegetables, english muffin, hollandaise 12.50
- ***Okie Benedict** – two biscuits, sausage patties, poached eggs, sausage gravy 12
- ***Chalkboard Frittata** - open-faced omelet, caramelized onion, bacon, arugula salad 12.50
- Blackened Ahi Tuna Fish Tacos** – pico de gallo, cilantro, chili aioli, black beans, flour tortillas 16
- Peanut butter French Toast** - traditional french toast, whipped peanut butter, house strawberry jam, choice of: smoked bacon or sausage 11
- * **Breakfast Tacos** - chorizo, cilantro, fresh lime, three scrambled eggs, flour tortillas 12
- Pork Belly, Bacon, Lettuce, & Tomato Club** - garlic aioli, toasted wheatberry bread, frites 14
- Short Rib Hash** - potatoes, peppers, mushrooms, onions, jalapeños, fried egg, siracha hollandaise 16
- Grilled 10oz Angus Beef Chalkboard Burger** - red onion bacon marmalade, aged cheddar, ciabatta bun, frites 16
- + ***Huevos Rancheros** - corn tortillas, black beans, chorizo, cilantro, jalapeño, tomato sauce, two fried eggs, goat cheese 13
- ***Chicken Salad Wrap** - Chef's daily chicken salad 13
- Turkey Reuben** - jalapeño thousand island dressing, sauerkraut, swiss cheese, toasted rye, frites 14

Executive Chef Roque Heidler

We are proud to buy local and support small family owned farms

* Red Bird Farms * Urban Greens * Oklahoma Produce * Greer Farms * Ben E. Keith * Bodean Seafood * Creekstone Farms

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more

+ Food items may contain raw or undercooked ingredients.

When not cooked to temperature, they may increase the risk of food borne illness.