

BOARD IN Birmingham

5426 HWY 280, SUITE 6, HOOVER, AL

BOARDHAM.COM

205-498-4903

RESTAURANT HOURS: TUESDAY - FRIDAY 11 AM - 8 PM / SATURDAY: BRUNCH 9 AM - 1 PM, LUNCH 11 AM - 8 PM



Appetizers

SMOKED GOUDA PIMENTO CHEESE DIP & PRETZELS

Housemade, serves 3-6 ppl 15.95

TUSCANY TARTLETS

Savory tart shell, mozzarella, spicy salami & pesto 11.95

CAPRESE SKEWERS 9.95

ROSEMARY & BACON CHEDDAR BITES 10.95

HONEY, THYME & GOAT CHEESE CROSTINIS 8.95

BACON JAM & PIMENTO CHEESE CROSTINIS 8.95

FIG & HERBAL GOAT CHEESE FLATBREAD BITES 13.95

BAKED BRIE & PETIT TOASTS SELECTIONS: 14.95

- Basil Pesto & Pine Nut
- Brown Sugar & Pralines
- Bacon & Pepper Jelly
- Basil, Strawberries & Honey

NOTE: this takes ~20 min to bake.

Salads

THE HEART OF ~~DIXIE~~ JACQUI 13.95

Spinach, Mozzarella, Tomatoes, Basil Pesto & Marcona Almonds

ASK ABOUT TURNING ANY SANDWICH INTO A SALAD!

Desserts

THE GEORGINA

Brie, Peanut Butter, & Blackberry Jam Grilled on Sourdough 10.95

ALDRIDGE APPLE CRISP

White Cheddar, Apple Slices & Praline Pecans Grilled on Italian Bread 9.95

MINI DESSERTERIE BOARD

A petite board of assorted bite-sized sweets & treats. 9.95

TEA CAKE SAMPLER BOARD

A quartet of mini cakes 4.95

"To-Goeries"

A TERM WE COINED FOR OUR CHARCUTERIE OFFERING BECAUSE YOU CAN EAT IT HERE, TAKE IT TO-GO, GET IT DELIVERED OR JUST TAKE YOUR LEFTOVERS

Each comes with Crackers, Fresh Produce, Pickled Veggies, Nuts, Olives, Sweets & a Condiment. Cheeses & Meats can be selected by you or us

Small \$16

Feeds 1 with

2 cheeses & 1 meat

Medium \$32

Feeds 1-2 with

3 cheeses & 2 meats

Large \$48

Feeds 2-4 with

4 cheeses & 3 meats

Sandwiches

SERVED WITH YOUR CHOICE OF CHIPS OR FRUIT

THE ROSEMARY MARY 13.95 *a tribute to the woman who made Corinne.*
Aged Cheddar & Smoked Gouda grilled on Rosemary Parmesan Bread
Add Salami or Ham +\$2.00

THE VULCAN BUTT 13.95 *tastes as good as the original Iron Man looks!*
Mozzarella, Spinach, Sundried Tomatoes & Basil Pesto grilled on Italian Bread
Add Spicy Salami +\$2.00

THE MT LAUREL MOM 13.95 *perfectly salty & sweet like the local moms!*
Gjetost (Caramel Cheese) & Cornichons grilled on Marble Rye

THE H.O. FEIZAL 14.95 *It's so nice and just a LITTLE spicy.*
Aged White Cheddar, Bacon, Lettuce, Tomatoes & Habanero Pepper Bacon Jam grilled on Sourdough

THE BJPC 14.95 *Entertaining!*
Habanero Pepper Bacon Jam, Pimento Cheese & Ham grilled on Sourdough

THE HOOVER BORDER 13.95 *a bit all over the place but comes together nicely.*
Swiss, Smoked Turkey, Apple Slices & Cranberry Jelly on Italian

THE G.O.A.T. ON 280 14.95 *the greatest sandwich on Hwy 280!*
Goat Cheese, Salami, Lettuce, Tomato, Cucumber & Champagne Mustard on Italian

THE Inver-LOCH-ness 15.95 *as magical as the neighborhood's landscape.*
Goat Cheese, Prosciutto, Dried Cranberries, Mixed Greens & Hot Honey on Ciabatta

THE AJ ON RAY-DIO 14.95 *keeps you tuned in with every bite.*
Smoked Gouda, Provolone, Turkey, Bacon, Crispy Fried Onions, Cornichons & Sweet Baby Ray's BBQ Sauce grilled on Sourdough

THE CLUBFATHER 14.95 *a big, classic teddy bear of a sandwich.*
Toasted Triple Decker with Aged Cheddar, Cream Cheese, Ham, Turkey, Bacon, Mixed Greens, Tomato, Mayo & Fig Jam

THE REDLAND RYE-FUL 15.95 *scruffy outside, sweet inside...like a peach.*
Brie, Prosciutto, Peach Marmalade, Praline Pecans and a light Balsamic Glaze Drizzle grilled on Marble Rye Bread

THE RUFFNER PIMENTO MOUNTAIN 13.95 *a satisfyingly savory trek*
Pimento Cheese, Black Pepper Salami, Sundried Tomatoes grilled on Italian Bread

Grapes

BUBBLES

	GLASS	~	BTL
Cuvée Este Millesimato – Italian Sparkling	X		21
Opera Prima –Brut- Spain	9		27
Chandon Garden Spritz –Sparkling Aperitif- Argentina	9*	X	
La Marca –Prosecco- Italy	12		36
Val d’Oca –Prosecco Rosé- Italy	9		27
Veuve du Vernay –Brut Rosé- Vin de France	X		27
La Marca –Prosecco Rosé- Italy	12*		36
Mionetto – Alcohol-Removed Brut- Italy	8*	X	
MIO –Sweet Sparkling Rice Wine- Japan – 300ml btl	X		18
Valdo Aquarius –Blanc de Blancs- Italy	X		36
JCB No. 21 (Jean-Charles Boisset) –Brut- France	X		45

* Excluded from Wine Wednesday deal.

WHITES & ROSÉS

	GLASS	~	BTL
Z. Alexander Brown –Chardonnay- Monterey, CA	10		30
Drop of Sunshine –Chardonnay- Central Coast, CA	12		36
Cave de Lugny –Chardonnay- Burgundy, France	X		36
Rex Hill –Chardonnay- Willamette Valley, OR	X		48
Brancott Estate –Sauv. Blanc- Marlborough	9		27
Franciscan Est. –Sauv. Blanc- Monterey/Napa, CA	10		30
Saint Clair –Sauv. Blanc- Marlborough, NZ	X		42
Blindfold – Sauv. Blanc – Sonoma County, CA	X		42
Alverdi – <u>Organic</u> Pinot Grigio- Veneto, Italy	9		27
Daisy by Bieler –Pinot Grigio- Columbia Valley, WA	10		30
Ferrari Cerrano –Pinot Grigio- RRV, CA	X		33
Four Graces –Pinot Gris- Willamette Valley, OR	X		33
Ruffino –Moscato d’Asti- Piedmont, Italy	10		30
Clean Slate –Riesling- Mosel, Germany	10		30
Summer Water –Rosé- Central Coast, CA	9*		27
Saldo –Chenin Blanc- California	X		39
Umani Ronchi –Verdicchio- Marche, Italy	X		36

* Excluded from Wine Wednesday deal.

REDS

	GLASS	~	BTL
Rosso Vivace –Sparkling Red- Italy	10		30
Hahn –Cabernet Sauvignon- Monterey, CA	10		30
Maddalena –Cabernet Sauv.- Paso Robles, CA	11		33
Robert Mondavi –Cabernet Sauv.- Napa Valley, CA	X		51
The Velvet Devil –Merlot- Columbia Valley, WA	9		27
Greenwing –Pinot Noir- Columbia Valley, WA	10		30
Borealis –Pinot Noir- Willamette Valley, OR	12		36
Rush –Pinot Noir- California	X		27
Banshee –Pinot Noir- Sonoma County, CA	X		42
Illusion Peirano –Red Blend- California	X		33
Tapestry –Red Blend- Napa Valley, CA	X		42
Altos Del Plata –Malbec- Argentina	9		27
Ruffino –Chianti- Tuscany, Italy	9		27
Saldo –Zinfandel- California	X		42

Wine Walk

SAFER AND MORE SATISFYING THAN A FLIGHT

SUMMER SIPPERS ~ Fresh, fruity & patio-perfect \$ 20

La Marca Prosecco Daisy Pinot Grigio
Val d’Oca Sparkling Rosé Clean Slate Riesling

AROUND THE WORLD ~ The grape version of a pub crawl \$ 21

Z. Alexander Brown – Chardonnay (California)
Brancott Estate – Sauvignon Blanc (New Zealand)
Altos Del Plata – Malbec (Argentina)
Ruffino – Chianti (Italy)

BOLD & BEAUTIFUL ~ each give “main character” energy \$ 22

Greenwing Pinot Noir The Velvet Devil Merlot
Hahn Cabernet Sauvignon Altos Del Plata Malbec

Sip! There it is!

WINE-BASED COCKTAILS

BOARDY MARY – 14

A less boring version of the brunch classic with our *Signature Charcu-TREE!* It’s a meal AND a drink.

BUBBLY TRAIN – 19

Like a Mimosa Flight, only way better. Try 4 different mimosas at once!

- Engine – Cranberry & Rosemary
- Lounge – Strawberry & Peach
- Sleeper – Pineapple & Mango
- Caboose – Lemon & Lavender

Also available with non-alcoholic wine!

MIMOSA CITY CLASSIC – 10

A tradition that’s just better here.

BARONS’ HOMERUN – 40

A 50oz pitcher of any of our mimosa flavors.

ROSEY PARKS – 11

Raspberry + Prosecco. It’s almost as beautiful as equal rights.

BLESS YOUR HEART – 11 *this is “Caboose” from the Bubbly Train!*

Lemon, Lavender & Bubbly. God bless ya’!!!

RED MOUNTAIN ESPRESSO WAY – 10

Connecting coffee & cocktails? Sounds like a martini made in heaven.

HIGHLAND BLUE – 11

Reminiscent of Orange & Mango Sky over a serene lake.

GREYSTONE ‘TINI- 10

Our high-society spin on the Irish Cream martini.

ALABAMA PEACHY – 11

A delightful combo of Peaches & Prosecco.

CRAN-MARY – 11

this is “Engine” from the Bubbly Train!

A little tart, a lotta fresh Rosemary + Bubbly.

YELLOWHAMMERED – 18

Double yum-mosa! (TWO mimosas, in other words. Garnished with pecks of brunch. Brut with choice of juice: Orange, Peach or Mango.

CHERYL HARPER – 11

Watermelon, Brut, Mint + *simply the best* Aged Balsamic Vinegar

FRENCH 280 – 9

When in Paris (or on Hwy 280) but you still want a Margarita: Brut, Margarita & Lime.

ROTARY SUNSET – 11

this is “Lounge” from the Bubbly Train!

Peaches, Berries & Bubbly. It’s like the warm feelings from doing good deeds.

ZOO GARDEN SPRITZ – 9

Like the Zoo at golden hour – zesty, bright & wild.

SLOSS & SPICE – 11

this is “Sleeper” from the Bubbly Train!

Pineapple, mango, Bubbly & Tajín. It’s got a furnace kick

AUBURN BLOOD ORANGE – 9

Bravazzi® Blood Orange Hard Italian Soda (Gluten Free!)
– Corinne’s FAVORITE!

Available in Retail, too!

Drinks

- San Pelligrino Sparkling Water
- Coffee
- Earl Grey Tea
- Sweet Tea & Unsweetened Tea
- La Croix Sparkling:
 - Watermelon or Limoncello
- Jones Bottled Sodas:
 - Zero Cola (*like Coke Zero*)
 - Cream Soda
 - Root Beer
 - Berry Lemonade
 - Blueberry
 - Key Lime Pie
- Poppi Prebiotic - assorted
- Coca-Cola (Mexican, real sugar)

MOCKTAILS

non-alcoholic

Mom's Lemonade - Housemade Lavender Infused Lemonade with edible glitter. 4.95

Corinne Sour - Housemade Rosemary Infused Cranberry Juice 4.95

Garden Mary
Charleston Bloody Mary Mix that's veggie-packed & alcohol-lacked! 5.95

DreamsiCALLIE
Dreams do come true: Jones Cream Soda & Orange Juice. 4.95

Strawberry Fields Forever Young
Our twist on a Shirley Temple: Strawberry syrup swirled into a Lemon Strawberry soda. 4.95

Dunnamint Valley
The perfect refreshmint after a hike: sweet watermelon, cool spearmint & sparkles. 4.95

Juice Train
The N/A version of our Bubble Train. 9.95 A mini glass each of:
 Rosemary Cranberry
 Strawberry Peach
 Mango Pineapple
 Lavender Lemonade

Hops

Just like we don't carry Kraft American Singles, you won't find mainstream beers here either. We've selected independently brewed, small-batch beers that rival & often outshine the mainstream styles you know.

MOST SIMILAR

• LIGHT & CRISP			
Drop Dead Blonde Ale	Stevens Point	Cahaba Blonde	4.00
Del Golfo Cerveza	Braided River	Modelo Especial	5.25
Da Hawaii Life Lager	Mauui Brewing	Pabst or Bud Light	4.75
Gulf Pils	Braided River	Stella Artois or MichUltra	5.25
• HOPPY			
Juice Quest Hazy IPA	Scofflaw	Sam Adams Wicked	4.75
Mayday IPA	Martin House	Sierra Nevada Pale	6.00
• FRUITY/TART			
True Love Raspberry Sour	Martin House	Dr. Robot	6.00
Capy Snacks Black Raspberry	Urban Artifact	Leinenkugel's Berry Weiss	4.75
Blue Steel -Blueberry Lemon	Fairhope	Summer Shandy	7.00
• DARK & MALTY			
Casper White Stout	Whole Hog	Guinness Blonde	5.50
Icelandic Toasted Porter	Einstok	Deschutes or Founders	6.00
Rogue Hazelnut Brown Ale	Rogue	Newcastle	5.25
Death by Chocolate	Martin House	nothing like it!!!	8.50
• WHEAT			
White Zombie Ale	Catawba	Blue Moon	5.25

Let's Brunch!!!

EVERY SATURDAY
9 AM - 1 PM

ALL ARE SERVED WITH A SIDE OF FRUIT

THE MAGIC CITY MORNING *the best start for your day in the best city*
Bacon, Egg & White Cheddar on Grilled Herbal Sourdough 13.95

THE SWISS FURNACES *a little heat to start your morning!*
Swiss, Blackberry Jam, Bacon & Candied Jalapenos on a Toasted Croissant 12.95

THE LAKE PRETTY *it's pronounced "purr-dy"*
Brie, Sliced Strawberries, Baby Spinach, Honey & Rosemary Marcona Almonds on a Toasted Croissant 12.95

THE BEE-HAM *this might sound hammy, but this one is bliss*
Smoked Ham, Swiss & Whole Grain Mustard on a warm Croissant dusted with Powdered Sugar & served with a side of Honey 12.95

THE IRON CITY MELT *a melting pot of flavors*
Aged Cheddar, Brie, Bacon, Smoked Ham & Egg with Apple Butter, Hot Honey & Caramelized Pecans grilled on Sourdough 14.95

THE SIR CHARLES BASIL *the GOAT of the south*
Diced Strawberries, Basil, Balsamic Glaze, Goat Cheese & Honey on Crispy but Soft French Bread 11.95

THE BOTANICAL BAGEL *as savory as a sunny day at BBG*
Whipped Cream Cheese with Garden Herbs on a Toasted Bagel and topped with Edible Flowers 11.95

ASK US ABOUT OUR CATERING MENU