

SMALL PLATES

MONKEY BREAD	8
<i>Maple Bourbon, Pecans, Brown Sugar</i>	
YOGURT & BERRIES	9
<i>Greek Yogurt, The Park Wildflower Honey, Mixed Berries, Toasted Almonds</i>	
CRISPY ROCK SHRIMP & CALAMARI	15
<i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	
PICKLED KEY WEST PINK SHRIMP	18
<i>Fresh Horseradish & Lemon, Roasted Garlic Aioli, Grilled Toast</i>	
CHILLED MARKET OYSTERS	MP
<i>Cider Mignonette, House Hot Sauce, Lemon</i>	
CONCH CHOWDER	6
<i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	
FISH DIP	10
<i>Smoked Wahoo Dip, Spicy Pickled Peppers, White Corn Tortillas</i>	

PIZZA

SMOKED SALMON PIZZA	12
<i>Whipped Goat Cheese, Capers, Chives, Everything Bagel Crust</i>	
BACON & EGG PIZZA	12
<i>Crushed Tomatoes, Mozzarella, Smoked Bacon, Onion, Farm Egg, Fresh Herbs</i>	
MARGHERITA PIZZA	12
<i>Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra-Virgin Olive Oil</i>	
MUSHROOM PIZZA	14
<i>Gratitude Farms Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	

HANDHELDS

GROUPE TACOS	20
<i>Jerk-Spiced Grouper Tacos, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic & Key Lime Sauce</i>	
THE HOUSE BURGER	15
<i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>	
BLACKENED MAHI MAHI SANDWICH	20
<i>Shaved Lettuce, Heirloom Tomato, Pecan Rémoulade, Toasted Focaccia</i>	

MARKET FISH MP

Mango & Scotch Bonnet Slaw, Crispy Yuca, Garlic Oil, Cilantro

BRUNCH

SHRIMP & GRITS BENEDICT	22
<i>Poached Eggs, Peppers, Onions, Andouille Sausage, Sofrito Hollandaise</i>	
JUMBO LUMP CRAB BENEDICT	22
<i>Crab & Yuca Mofongo, Confit Pork Belly, Wilted Spinach, Poached Eggs, Roasted Garlic & Lime Hollandaise</i>	
<i>The House</i> BREAKFAST	18
<i>Two Scrambled Eggs, Applewood-Smoked Bacon, Chicken Sausage, Parmesan Potatoes Dauphine</i>	
STUFFED FRENCH TOAST	18
<i>Guava & Cream Cheese Stuffing, Toasted Macadamia Nuts, Spiced Rum Grand Marnier Syrup</i>	
CHICKEN & WAFFLE	22
<i>Fully Loaded Mexican Fried Chicken, Green Chili Corn Waffle</i>	

SALADS

SEARED TUNA & AVOCADO SALAD	24
<i>Mizuna, Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli</i>	
CHICKEN CAESAR	18
<i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	
THE PARK COBB	22
<i>Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing</i>	

SIDES

FRENCH FRIES	4
<i>House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives</i>	
CRISPY BRUSSELS	4
<i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli</i>	
APPLEWOOD-SMOKED BACON	4
CHICKEN & APPLE SAUSAGE	6
PARMESAN POTATOES DAUPHINE	4
<i>Smoked Bacon, Scallions, Crème Fraîche</i>	

menu presented by Chef Jason Van Bommel