

## SMALL PLATES

<b>MONKEY BREAD</b>	8
<i>Maple Bourbon, Pecans, Brown Sugar</i>	
<b>SHRIMP COCKTAIL</b>	18
<i>Citrus Poached, Creole Cocktail Sauce, Mustard Aioli</i>	
<b>CRISPY ROCK SHRIMP &amp; CALAMARI</b>	15
<i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	
<b>CHILLED MARKET OYSTERS</b>	MP
<i>Cider Mignonette, House Hot Sauce, Lemon</i>	
<b>CONCH CHOWDER</b>	6
<i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	
<b>FISH DIP</b>	10
<i>Spicy Pickled Peppers, White Corn Tortillas</i>	

## PIZZA

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

## HANDHELDS

<b>FISH TACOS</b>	20
<i>Jerk-Spiced Tacos, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic &amp; Key Lime Sauce</i>	
<b>THE HOUSE BURGER</b>	18
<i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>	
<b>BLACKENED MAHI MAHI SANDWICH</b>	20
<i>Shaved Lettuce, Heirloom Tomato, Pecan Rémoulade, Toasted Brioche Bun</i>	

## MARKET FISH MP

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

## BRUNCH

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

## SALADS

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

## SIDES

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

*menu presented by Chef Jason Van Bomel*