

MOTHERS DAY 30\$

SMALL PLATES CHOICE OF

MONKEY BREAD

Maple Bourbon, Pecans, Brown Sugar

SHRIMP COCKTAIL

Citrus Poached, Creole Cocktail Sauce, Mustard Aioli

CHILLED MARKET OYSTERS

Cider Mignonette, House Hot Sauce, Lemon

CRISPY CALAMARI & ROCK SHRIMP

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

CONCH CHOWDER

Tomato, Scotch Bonnet, Slab Bacon, Sherry

BRUNCH CHOICE OF

FISH TACOS

*Jerk-Spiced Tacos, Green Papaya Slaw, Avocado,
Toasted Peanuts, Garlic & Key Lime Sauce*

The House BURGER

Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli

The House BREAKFAST

Two Scrambled Eggs, Applewood-Smoked Bacon, Chicken Sausage, Parmesan Potatoes Dauphine

STUFFED FRENCH TOAST

*Guava & Cream Cheese Stuffing, Toasted Macadamia Nuts,
Spiced Rum Grand Marnier Syrup*

JUMBO LUMP CRAB BENEDICT

*Crab & Yuca Mofongo, Confit Pork Belly, Wilted Spinach,
Poached Eggs, Roasted Garlic & Lime Hollandaise*

THE PARK COBB

*Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado,
Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg,
Herb Ranch Dressing*

SIDES

\$4

FRENCH FRIES

*House Malt Vinegar & Sea Salt Fries,
Toasted Garlic, Chives*

CRISPY BRUSSELS

*Parmesan, Garlic, Toasted Panko, Bacon,
Cracked Pepper, Alabama White BBQ Aioli*

APPLEWOOD-SMOKED BACON

SAUSAGE

PARMESAN POTATOES DAUPHINE

Smoked Bacon, Scallions, Crème Fraîche

20% service charge will be applied for all parties of 8 or more.

We kindly remind you that our restaurant is cashless.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.*