

SMALL PLATES

MONKEY BREAD <i>Maple Bourbon, Pecans, Brown Sugar</i>	8
BACON "CORN DOGS" <i>Thick-Cut Bacon, Soft Corn Batter, Hot Honey, Cracked Pepper, Chives</i>	12
CRISPY ROCK SHRIMP & CALAMARI <i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	15
SHRIMP COCKTAIL <i>Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli</i>	18
CHILLED MARKET OYSTERS* <i>Cider Mignonette, House Hot Sauce, Lemon</i>	MP
CONCH CHOWDER <i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	6
FISH DIP <i>Spicy Pickled Peppers, White Corn Tortillas</i>	10

PIZZA

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

HANDHELDS

FISH TACOS <i>Jerk-Spiced Tacos, Green Papaya Slaw, Avocado, Toasted Peanuts, Garlic & Key Lime Sauce</i>	20
THE HOUSE BURGER* <i>Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli</i>	18
BLACKENED MAHI MAHI SANDWICH <i>Shaved Lettuce, Heirloom Tomato, Pecan Rémoulade, Brioche Bun</i>	20
STEAK & EGGS SANDWICH* <i>Over-Easy Eggs, Grilled Steak, Sautéed Onions, Gruyère Cheese, Horseradish Mustard Aioli, Toasted Cuban Bread</i>	22

BRUNCH

SHRIMP & AVOCADO TOAST <i>Seeded Toast, Poached Shrimp, Sauce Louis, Vinaigrette Salad</i>	22
JUMBO LUMP CRAB BENEDICT* <i>Crab & Yuca Mofongo, Confit Pork Belly, Wilted Spinach, Poached Eggs, Roasted Garlic & Lime Hollandaise</i>	22
<i>The House</i> BREAKFAST <i>Two Scrambled Eggs, Applewood-Smoked Bacon, Chicken Sausage, Parmesan Potatoes Dauphine</i>	18
BLUEBERRY WAFFLES <i>Lemon Cheesecake Cream</i>	18
HUEVOS RANCHEROS* <i>Crispy Tortillas, Slow-Cooked Chicken, Bacon Scented Black Beans, Guajillo Pepper & Roasted Tomato Sauce, Crema, Jalapeño, Queso Fresco, Sunny Side-Up Egg</i>	20

SALADS

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

SIDES

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

Menu Presented by Chef Jason Van Bomel

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.