

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI*Hot Lime Pickle Aioli, Crispy Garlic, Cilantro*

15

CONCH CHOWDER*Tomato, Scotch Bonnet, Slab Bacon, Sherry*

6

SHRIMP COCKTAIL*Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli*

18

"EVERYTHING BAGEL" SMOKED SALMON DIP*Cream Cheese, Fresh Dill, Everything Seasoning, Ritz Crackers*

6

CHILLED MARKET OYSTERS**Cider Mignonette, House Hot Sauce, Lemon*

MP

DONUT HOLES*Tableside Cinnamon Sugar, Trio of Dipping Sauces, Whipped Cream*

6

BRUNCH

The House **BREAKFAST***Two Scrambled Eggs, Applewood-Smoked Bacon, Chicken Sausage, Waffled Potato*

18

BANOFFEE WAFFLE*Dulce de Leche, Bananas, Whipped Cream, Chocolate Shavings*

18

STEAK & EGGS "ALFREDO"**Filet Medallions, Sunny-Side Eggs, Tortillas, Ranchero Sauce*

22

CHICKEN & WAFFLES*Cheddar & Scallion Waffle, Crispy Buttermilk Chicken, Bacon, Whipped House Ranch Butter, Bourbon Maple Syrup*

22

OMELETTE LORRAINE*Smoked Bacon, Melted Onions, Gruyère Cheese, Green Salad*

18

SOFT-SHELL CRAB BENEDICT**Multigrain Avocado Toast, Arugula, Poached Eggs, Old Bay Hollandaise*

24

EGG WHITE VEGETABLE FRITATTA*Peppers, Spinach, Tomatoes, Mushrooms, Goat Cheese, Chives*

18

CROISSANT SANDWICH*Scrambled Eggs, Bacon, Gruyère, Caramelized Onions, Tomato, Arugula, Truffle Aioli*

16

BRISKET BREAKFAST TACOS*Slow-Cooked Brisket, Scrambled Eggs, Cheddar, Salsa Verde, Scallions*

22

HANDHELDS

THE HOUSE BURGER**Caramelized Onions, Gruyère, Tomato, Arugula, Truffle Aioli*
Add Bacon 3 | Fried Egg 3 | Bacon & Egg* 5*

18

BLACKENED MAHI-MAHI*Shaved Lettuce, Tomato, Pecan Rémolade, Brioche Bun*

20

The Park **CLUB***Turkey, Smoked Ham, Avocado, Lettuce, Tomato, Bacon, Multigrain Bread, Cracked Pepper Aioli*

22

SALADS

SEARED TUNA & AVOCADO SALAD**Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts, Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli*

24

CHICKEN CAESAR**Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft-Boiled Egg*

18

THE PARK COBB**Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft-Boiled Egg, Herb Ranch Dressing*

22

SIDES

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

4

APPLEWOOD-SMOKED BACON

4

FRENCH FRIES*Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives*

4

CHICKEN & APPLE SAUSAGE

6

CRISPY WAFFLED POTATO*Sour Cream & Chives*

4



WHY WE ARE HERE

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.

BRUNCH COCKTAILS

15

MIMOSA FLIGHT

Pick Three Flavors to Enjoy:

*Orange, Pineapple, Guava, Cranberry, Passion Fruit,
Prickly Pear, Watermelon, Grapefruit, Peach*

RISE & SHINE

Tito's Handmade Vodka, Fresh Carrot Juice, Ginger

BANANA BREAD OLD FASHIONED

*Bourbon, Banana Liqueur, Brown Sugar,
Chocolate and Walnut Bitters*

BACON-WASHED OLD FASHIONED

*Bourbon, Brown Sugar, Angostura and
Regans' Orange Bitters*

SALTED CARAMEL ESPRESSO MARTINI

*Van Gogh Dutch Caramel Vodka,
Oaxacan Coffee Blend, Kahlúa*

RASPBERRY & ROSE

*Empress 1908 Elderflower Rose Gin, Raspberry,
Lemon, Vanilla Simple Syrup, Egg White*

PERFECT THYMING

*Monkey in Paradise Vodka, St~Germain, Grapefruit,
Cinnamon & Thyme Simple Syrup, Lemon*

CUGO SPRITZ

St~Germain, Cucumber, Prosecco, Club Soda

The House MARGARITA

Corazón Blanco Tequila, Lime, Passion Fruit, Agave

PRICKLY PAR

Ghost Blanco Tequila, Lime, Prickly Pear, Soda Water

GET THE BALL ROLLING

*Teremana Reposado Tequila, Cointreau,
Oaxacan Coffee Blend, Coffee Liqueur, Vanilla*

DAILY DOSE

Tito's Handmade Vodka, Earl Grey Tea, Lemon

BRUNCH HAPPY HOUR \$10

SATURDAY - SUNDAY | 11AM-2PM