

## BRUNCH COCKTAILS

**CAIPIRINHA | 12**  
*Leblon Cachaça,  
 Fresh Lime, Sugar*

**WHAT'S UP DOC? | 15**  
*Tito's Vodka, Carrot, Ginger,  
 Lime, Ginger ale*

**PETER COTTONTAIL | 8**  
*Fresh Strawberry or Blueberry Lemonade  
 Add Tito's Vodka 7*

## SMALL PLATES

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

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

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

**CRISPY WARM TRUFFLED GOAT CHEESE CROQUETTES**  
*Smoked Bacon & Cracked Pepper Honey, Dressed Baby Greens,  
 Marinated Baby Heirloom Tomatoes*

**MARGHERITA PIZZA**  
*Plum Tomatoes, Buffalo Mozzarella, Garden Basil,  
 Extra-Virgin Olive Oil*

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

**BABY GEM CAESAR\***  
*Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg*

**EASTER BASKET OF DONUT HOLES**  
*Strawberry Crème Fraiche*

## BRUNCH

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

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

*The House* **BREAKFAST**  
*Two Scrambled Eggs, Applewood-Smoked Bacon, Chicken Sausage,  
 Parmesan Potatoes Dauphine*

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

**LEMON Brioche French Toast Bake**  
*Blueberry Compote, Vanilla Crème Fraîche & Maple Syrup*

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

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

*The House* **BURGER\***  
*Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli*

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

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

## SIDES

**FRENCH FRIES | 4**  
*House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives*

**CRISPY BRUSSELS | 4**  
*Parmesan, Garlic, Toasted Panko, Bacon,  
 Cracked Pepper, Alabama White BBQ Aioli*

**APPLEWOOD-SMOKED BACON | 4**

**CHICKEN & APPLE SAUSAGE | 6**

**CRISPY WAFFLED POTATO | 4**  
*Sour Cream & Chive*

### Menu Presented by Chef Jason Van Bomel

20% service charge will be applied for all parties of 6 or more. Please be advised that we do not take more than six forms of payment per party.  
 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.