

BRUNCH COCKTAILS

TROPIC LIKE IS HOT | 12

Siesta Key Coconut Rum, Dark Rum,
Pineapple, Lime, Spiced Orgeat

CHEERS TO YOU MOM

All Moms Enjoy One Complimentary
Glass of Champagne

WATERMELLON PAR-TEE | 8

Cold Pressed Watermelon Juice Lemonade
Add Tito's Vodka 7

SMALL PLATES

SHRIMP COCKTAIL

Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli

MARGHERITA PIZZA

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

CHILLED MARKET OYSTERS*

Cider Mignonette, House Hot Sauce, Lemon

"EVERYTHING BAGEL" SMOKED SALMON DIP

Cream Cheese, Fresh Dill, Everything Seasoning, Ritz Crackers

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

BABY GEM CAESAR*

Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

BURRATA & STRAWBERRY SALAD

Prosciutto, Heirloom Tomatoes, Arugula, Extra Virgin Olive Oil

DONUT HOLES

Tossed in Cinnamon Sugar, Trio of Dipping Sauces, Whipped Cream

BRUNCH

CHICKEN & WAFFLES

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

OMELETTE LORRAINE

Smoked Bacon, Melted Onions, Gruyère Cheese, Green Salad

SOFT-SHELL CRAB BENEDICT*

Multigrain Avocado Toast, Arugula, Poached Eggs, Old Bay Hollandaise

VEGETABLE EGG WHITE FRITATTA

Peppers, Spinach, Tomatoes, Mushrooms, Goat Cheese, Chives

The House BREAKFAST

Two Scrambled Eggs, Applewood-Smoked Bacon, Chicken Sausage,
Crispy Waffled Potato

The House BURGER*

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

FISH TACOS

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

SEARED TUNA & AVOCADO SALAD

Crispy Shallots, Shaved Red Onion, Scallions, Daikon Sprouts,
Cilantro, Masago, Toasted Sesame, Spicy Ponzu Aioli

"CROQUE MADAME" BENEDICT

Toasted Brioche, Gruyere, Tomato, Arugula, Shaved Ham,
Poached Eggs, Lemon Chive Hollandaise

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

APPLEWOOD-SMOKED BACON | 4

CRISPY BRUSSELS | 4

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

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.