

BRUNCH COCKTAILS

TROPIC LIKE IT'S HOT | 12
*Siesta Key Coconut Rum, Dark Rum,
Pineapple, Lime, Spiced Orgeat*

CHEERS TO YOU MOM
*All Moms Enjoy One Complimentary
Glass of Champagne*

WATERMELON PAR-TEE | 8
*Cold Pressed Watermelon Juice 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

BURRATA & STRAWBERRY SALAD
Prosciutto, Heirloom Tomatoes, Arugula, Extra Virgin Olive Oil

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

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*

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

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

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

"CROQUE MADAME" BENEDICT
*Toasted Brioche, Gruyere, Tomato, Arugula, Shaved Ham,
Poached Eggs, Lemon Chive Hollandaise*

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.