

BRUNCH COCKTAILS

I'M A BIG DILL | 14

Tito's Pickle Martini, Lillet

CHEERS TO YOU DAD

All Dads Enjoy One Complimentary Bloody Mary or Draft Beer

MICHTER'S DISTILLERY FLIGHT | 15

Small Batch Bourbon, Single Barrel Rye, Sour Mash Whiskey

SMALL PLATES

SHRIMP COCKTAIL

Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli

CHILLED MARKET OYSTERS*

Cider Mignonette, Lemon

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

SAUSAGE POP TART

Sausage and Cheddar-Stuffed Puff Pastry, Sausage Gravy, Everything Bagel-Seasoned Crust

MARGHERITA PIZZA

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

"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

The House BREAKFAST

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

FISH TACOS

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

BBQ PULLED PORK BENEDICT

Buttermilk Biscuits, Cheddar Apple Kale Slaw, Roasted Garlic & Lime Hollandaise

OMELETTE LORRAINE

Smoked Bacon, Melted Onions, Gruyère Cheese, Green Salad

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 | 6

House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives

CRISPY BRUSSELS | 6

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.