

# BRUNCH

Saturday and Sunday 10AM to 4PM

## BRUNCH

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**Parfait** **\$6**  
House-Made Granola, Honey, Greek Yogurt, Mixed Berries

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**Breakfast Breads** **\$7**  
Blueberry, Lemon Poppy, Cranberry Walnut, Maple Butter

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**Shrimp & Avocado Toast** **\$9**  
Bell Peppers, Arugula, Citrus, Ciabatta

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**Smoked Salmon Benedict** **\$15**  
Smashed Avocado, Poached Eggs, Old Bay Hollandaise, English Muffin, Breakfast Potatoes

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**EBLT** **\$12**  
Over Easy Egg, Bacon, Arugula, Tomato, Chipotle Aioli, Brioche, Breakfast Potatoes

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**Strawberry French Toast** **\$13**  
Whipped Cream, Vermont Maple Syrup

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**Classic Breakfast Platter** **\$13**  
Two Eggs Any Style, Applewood-Smoked Bacon, Sausage, Breakfast Potatoes

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**Smoked Cheddar Omelette** **\$13**  
Baby Spinach, Fresh Herbs, Breakfast Potatoes

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**Corned Beef Hash** **\$14**  
Fried Eggs, Veal Demi

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**Steak & Eggs** **\$16**  
Flat Iron, Sunny-Side Up Eggs, Caramelized Onions, Breakfast Potatoes

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**N.E. Clam Chowder** **\$8**  
Smoked Bacon, Fresh Clams, Old Bay "Oyster Cracker"

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**Caesar Salad** **\$11**  
Romaine Hearts, "Toad in the Hole", Shaved Parmesan  
Add Grilled Chicken or Grilled Shrimp +6

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**Apple Salad** **\$11**  
Baby Spinach, Granny Smith Apple, Goat Cheese, Dried Cranberries, Toasted Almonds, Mustard Vinaigrette

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**Salmon Poke** **\$12**  
Avocado, Crispy Wontons, Cilantro-Lime Dressing

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**Quinoa & Kale Bowl** **\$16**  
Roasted Fall Vegetables, Apple, Toasted Pepitas, Balsamic Vinaigrette

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**PARK "Patty Melt"** **\$13**  
Griddled Burger, American Cheese, Cholula Onions, Russian Dressing, Organic Rye, Crispy Fries

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**Street Corn Nachos** **\$13**  
Beer Cheese, Queso Fresco, Bell Peppers, Pico de Gallo, Aleppo Pepper

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**Lobster & Crab Dip** **\$13**  
Gruyere, Seasoned Pita Chips

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**Confit Chicken Wings** **\$13**  
Sambal & Honey Glaze, Blue Cheese Dressing

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**Local Cheese Board** **\$14**  
Seasonal Accompaniments

## SIDES

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**Single Egg** **\$2**

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**Breakfast Potatoes** **\$4**

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**Bacon** **\$4**

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**Sausage** **\$4**

## COCKTAILS

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**Rosemary Bloody Mary** **\$11**  
Rosemary-Infused Tito's Vodka, House-Made Bloody Mary Mix

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**The Vitalis** **\$11**  
Glendalough Gin, Pamplemousse, Grapefruit Juice, Lemon, Honey, Orange Bitters, Cava

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**Penicillin** **\$10**  
Pig's Nose Scotch, Kings Ginger, Fresh Lemon, Honey

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**Periodista** **\$10**  
Privateer Silver Rum, Barbancourt 5 Star Rhum, Giffard Apricot, Lime, Cointreau

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**Lazarus** **\$11**  
Rittenhouse Rye, POM, Lemon, Honey, Ginger Beer

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**Old Cuban** **\$10**  
Barbancourt Rhum, Fresh Lime, Mint, Angostura Bitters, Sparkling Wine