
the

PARK CAFE

BRUNCH

- Seasonal Scramble** Chef's Choice - gf - **10**
- Kale Caesar Salad** Parmesan Poached Egg* - gf - **8**
- Carbonara Ravioli** Baby Kale Pesto, Poached Egg* **14**
- Shirred Eggs*** Creamy Spinach, Parmesan Baguette **12**
- Avocado Toast** Lemon, Olive Oil, Chili Flake - v - **8** Add Egg* **2**
- Æbleskiver** Sweet Danish Popovers with Seasonal Fruit Preserves **6**
- Eggs* in Purgatory** Polenta, Braised Tomato, Parmesan Baguette **13**
- Baba Ghanoush** Fried Sunchokes, Pomegranate, Za'atar - g - **8**
- Veggie Hash** Roasted Seasonal Vegetables, Poached Egg*, Hollandaise - gf - **12**
- Corned Beef Hash** Poached Egg*, Roasted Potatoes, Hollandaise - gf - **14**
- Fried Egg Sandwich*** Bacon, Cheddar, Avocado, Spicy Mayo, Half Grapefruit **12**
- Walk in The Park** Two Eggs* + Bacon or Sausage + Potatoes or Fruit + Toast - gf - **13**
- Park Lettuces** Crispy Tofu, Peanuts, Boiled Egg, Shittake Vinaigrette, Herbs - gf - **11**
- Fried Chicken Biscuit** Cheddar Biscuit, Tomato Redeye Gravy, Sunny Egg* **14**
- The Park Burger*** House Ground Ribeye + Bacon, Spicy Mayo, L/T/O **14**
- “Pineapple Upside-down Cake” Waffle** Dulce de Leche Whip **10**
- Smoked Ham Melt** Horseradish, Swiss, Caramelized Onion **13**
- Blueberry Lemon Bread** Salted Butter - v, gf - **4.5**

A LA CARTE

Sausage or Bacon 4.5	Fruit 4	Café Potatoes 4.5
Boiled Farm Egg *2	Grapefruit 2.5	Pastry 4
Half Avocado 3	Toast 3	Side Salad 4
	Ricotta 6	

Executive Chef, Pat Gottschall - Sous Chef Jeanne Oleksiak
Our food is simple and handcrafted. We strive to support local farmers and producers whenever possible and positively contribute to our community.

Vegan and Gluten Free Options Available (v, gf)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. - The Authorities*