**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, Shiitake 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

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**A LA CARTE**

<table>
<thead>
<tr>
<th>Sausage or Bacon 4.5</th>
<th>Fruit 4</th>
<th>Café Potatoes 4.5</th>
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<tbody>
<tr>
<td>Boiled Farm Egg *2</td>
<td>Grapefruit 2.5</td>
<td>Pastry 4</td>
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<tr>
<td>Half Avocado 3</td>
<td>Toast 3</td>
<td>Side Salad 4</td>
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*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*