



**BREAKFAST**

- Corned Beef Toast** Sauerkraut, Swiss, Egg\* **10**
- Avocado Toast** Lemon, Olive Oil, Chive, Chili Flake - v - **8** Add Egg\* **2**
- Avocado Toast BLT** Bacon, Tomato, Lettuce **12** Add Egg\* **2**
- Veggie Avo Toast** Pickled Shittakes, Onion, Tomato, Cilantro **10** Add Egg\* **2**
- Shakshuka** Curry, Chickpea, Baby Kale, Spring Veggies - gf - **13**
- Walk in The Park** Two Eggs\* + Bacon or Sausage + Potatoes or Fruit + Toast - gf - **13**
- Fried Egg Sandwich** Bacon, Avocado, Spicy Mayo, Cheddar with Half Grapefruit **12**
- French Omelette** Shaved Asparagus, Smoked Ham, Swiss **12**

**• FOR THE TABLE •**

- Blueberry Banana Bread** - v, gf - **4.5**
- Æbleskiver** Sweet Danish Popovers, Seasonal Preserves **6**
- Ricotta + Baguette** **6**

**• A LA CARTE •**

- Boiled Farm Egg\*** **2**
- Half Grapefruit** **2.5**
- Fruit** **4.5**
- Sunchokes** **5**
- Toast** **3**
- Side Salad** **4**
- Half Avocado** **3**
- Café Potatoes** **4.5**
- Bacon or Sausage** **4.5**
- Pastry** **4**
- House Baked Cookie** **2**

**SERVING BREAKFAST + LUNCH ALL DAY**

Monday-Friday 7am-3pm

Join us for Brunch 9am-3pm Saturday + Sunday

Share @THEPARKCAFECHS

Hosting an Event? Contact us at Events@TheParkCafeCHS.com

**LIGHTER**

- Farm Egg Vegetable Soup** **9**
- Kale Caesar Salad** Parmesan Poached Egg\* - v, gf - **9**
- Baba Ghanoush** Fried Sunchokes, Pomegranate, Za'atar - gf - **8**
- Park Lettuces** Tofu, Peanut, Boiled Egg, Shittake Vinaigrette - gf - **11**
- Add Chicken or Shrimp to a Salad 5 •**

**LUNCH**

- Shrimp Farfalle** Spring Vegetables, Pesto **15**
- Veggie Grain Bowl** Baby Kale, Pesto, Pine Nuts, Avocado, Sunny Egg\* **12**
- The Park Burger** House Ground Ribeye + Bacon\*, Spicy Mayo, L/T/O **14** Add Cheddar **1**
- Smoked Ham Melt** Horseradish, Swiss, Caramelized Onion **13**
- Chicken Salad Sandwich** Grapes, Pistachios **13**

**• Try any Sandwich Over Greens for a Lighter Lunch Option •**

**• Gluten Free & Vegan Options Available (v, gf) •**

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.*

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