

Appetizers

- Green Salad, Farmer's Cheese, Barrel Vinegar and Herbs 10
Chilled Asparagus, Sweet Egg Custard, Lavender Croutons 12
Classic Dordogne Salad, Duck Confit, Toasted Walnuts 10
Spring Leek and Potato Cream Soup 9
Soup of the Day 9

To Share

- House Charcuterie Plate, Pickles and Toasts 16
Farmstead Cheese Board, Preserves and Dried Fruit, 14
Artichoke and Miso Dip, Flatbread 9
House Marinated Olives 5

Sandwiches

- Grass Fed Beef Burger 15
Smoked Onion Remoulade, Dill Pickle and Hand Cut Fries
House Cured Corned Beef Reuben 14
Sauerkraut and Swiss Cheese on Rye (of course)
Artisanal Salami Grinder 14
House made Pepperoncini, Olives and Sullivan St. Stecca
Chickpea Falafel 12
Lavash Bread, Tahini and Pea Shoot Salad
Line Caught Wild Albacore Tuna 14
Open Face, Pickled Lemon Wheels, and 7 Grain Toast

½ Soup and Sandwich 14

Cup of soup with choice of any sandwich except Burger and Falafel

Wood Fired Pizzettes

Classic

14

Buffalo Mozzarella,
Tomato Sauce, Basil

Mushroom

16

Robiola Cheese,
Forest Mushrooms, Black Truffle
Red Onion, Parsley

Hunter

15

Cacciatorini Sausage,
Mozzarella, Wild Oregano

Spring

16

Asparagus, Manchego
House Pancetta, Preserved Tomato

Clam

16

Little necks, Garlic Cream,
Parmesan, Herbed Bread Crumbs

Salads

Catalonian Xato Salad 18

Poached Tuna, Bacalao, Anchovies, Escarole, and Romesco

Greek Salad 12

Wild Oregano Vinaigrette, Feta, Cucumber and Coriander

Add Pasture raised Chicken 5

Great American Cobb Salad 15

Roasted Turkey, Maytag Blue, Pastured Egg, Apple, Avocado and Bacon

Mains

Steamed Mussels 18

Saffron Broth, Pickled Lemon, Fregola, and Herbs

“Chicken and Webbles” 22

Herb Fried Chicken, Pecan and Herb Waffle Holes, Honey Shallot Gastrique

Hand Cut Tagliatelle Pasta 18

Wild Rams, Guanciale, Watercress and Sweet Egg Custard

Grass Fed Rib Steak 26

Charred Ramp Salad, Green Herb Bulgur and Lemon

House Smoked Kielbasa 16

Braised Sauerkraut, Porcini Ragu and Caraway Bread

Pan Roasted Halibut 25

Olive Oil Smashed Potatoes, Young Asparagus and a Sweet Herb Broth

Shakshuka 11

Two farm Eggs coddled in a Spicy Pepper and Tomato Ragu

Add Marinated Feta 1, Add Mergeuz Sausage 2

Featured Specials

At Inside Park, we strongly believe in honoring culinary traditions and preserving our traditional foodways.

We proudly partner with local and responsible Farmers, Fisherman, Ranchers and Purveyors to bring you the best of the seasonal harvest.

Ask your server about our specials highlighting:

Sustainable Seafood

Up-State NY Grass Fed Beef

Heritage Pork and Lamb

Wild Game and Pasture Raised Fowl

Local Green Market Vegetables

All Priced Accordingly

Side of Sheldon Farms

Hand Cut

Carola Fries

5

Executive Chef: Matthew Weingarten

18% service charge will be added to parties of 6 or more

This is a non-smoking restaurant