

Inside Park

at St. Bart's

Brunch Menu

—To Start or Share—

- Green Salad, farmer's cheese, barrel vinegar and herbs 10
Greek Salad, wild oregano vinaigrette, feta, cucumber and coriander 12
Wedge Salad, bleu cheese, bacon, and crispy shallots 12
—add pasture raised chicken to any of the above salads 5—
Seasonal Fruit Cup, with tapioca pearls and coconut gelee 8
Greek Yogurt, local honey, dates, raisins, and almonds 9
Spring Leek and Potato Cream Soup 9

House Made Doughnuts and Pastry Basket 14

powdered sugar, cinnamon, raspberry jelly, chocolate croissant, seasonal danish

—Mains—

- “Park Avenue Continental” 16
¼ Baguette, Butter, Local Cheese, Artisanal Salumi, Local Hard Boiled Egg
Shakshuka 11
two farm eggs coddled in a spicy pepper and tomato ragu
add marinated feta 1, add mergeuz sausage 2
Shirred Eggs 14
leeks goat cheese, tomato jam and bacon rashers
Brioche French Toast 14
mascarpone cream and glazed figs
Hand Cut Tagliatelle Pasta 18
wild ramps, guanciale, watercress and sweet egg custard
Grass Fed Beef Burger 15
smoked onion remoulade, dill pickle and hand cut fries
Steamed Mussels 18
saffron broth, pickled lemon, fregola, and herbs

—Sides—

- Home Fries 4
Bacon 5

Executive Chef: Matthew Weingarten

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