Easter Brunch

First Course:
Assorted House Baked Pastry Basket 8
with preserves
Chia Seed & Coconut Parfait 10
seasonal berries, toasted coconut, homemade granola
Avocado Toast 16
sunflower sprouts, mint, cilantro, pepitas, lemon, micro greens
Add: Poached Egg $2
Mixed Greens 10
shaved vegetables
Classic Caesar 15
romaine lettuce, herb croutons, parmesan
Add to Any Salad: French Cut Chicken, 6 Steak, 8 Jumbo Shrimp, 8 Salmon, 8

Beef Carpaccio 16
arugula, parmesan, balsamic truffle dressing

Brunch Favorites:
Eggs Benedict 19
poached egg, canadian bacon, toasted english muffin, topped with buttery hollandaise
(Eggs Florentine Available)
Steak & Eggs 28
golden potatoes, mixed greens, toast
Inside Park Lobster Omelet 24
lobster meat, fresh herbs, roasted potatoes, wheat toast
Brioche French Toast 18
with caramelized seasonal fruits and vermont maple syrup

Second Course:
Inside Park Burger 19
brisket blend beef, tomato, lettuce, onion, pickles, brioche, hand cut fries
Add: Vermont Cheddar 2 Bacon 3
Herb-Crusted Chicken Milanese 27
eggplant caponata, arugula, tomato, parmesan
NY Strip 32
golden potato, charred broccolini, béarnaise sauce
Faroe Island Salmon 28
fregola, broccoli, charred tomato vinaigrette

Dessert 10
Choice of
NY Cheesecake
Tiramisu
Crème Brulé
Chocolate Mousse Cake

For the Kids 15
Scrambled Eggs
with Bacon or Sausage
Silver Dollar Pancakes
with Bacon or Sausage
Chicken Fingers & Fries
Grilled Cheese
Served with: Milk, Juice or Soft Drinks

Reminder:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sunday, April 12th, 2020

Executive Chef
Denton Whyte

This is a non-smoking establishment