

Sunday, April 12th, 2020

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, broccolini charred tomato vinaigrette

Dessert 10

Choice of
NY Cheesecake

Tiramisu

Crème Brule

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

**Executive Chef
Denton Whyte**