

Sunday, April 21, 2019

Easter Brunch

Appetizers

Assorted House Baked Pastry Basket 8

with preserves

Chilled Asparagus & Mint Soup 10

crème fraiche

Chia Seed & Coconut Parfait 10

seasonal berries, toasted coconut, homemade granola

Salads

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 18

poached egg, canadian bacon, toasted english muffin, topped with buttery hollandaise

(Eggs Florentine Available)

Huevos Rancheros 20

corn tortillas, smashed avocado, black beans, chorizo

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

Entrée

Inside Park Burger 19

brisket blend beef, tomato, lettuce, onion, pickles, brioche, hand cut fries

Add: Vermont Cheddar 1 Bacon 2

Long Island Duck Breast 30

haricot vert, parsnip puree, brussel sprouts

Herb-Crusted Colorado Lamb Milanese 29

eggplant caponata, rosemary polenta cake, minted lamb jus

Herb Rubbed Hanger Steak 28

golden potato, charred broccolini, béarnaise sauce

Faroe Island Salmon 26

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

Chef De Cuisine
Denton Whyte

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