

Brunch/Lunch



Park Omelet 14

Duck Confit, Asparagus, Chèvre, with Bacon or Sausage

Cinnamon Raisin French Toast 13

Macerated Grapes, Maple Syrup, Powdered Sugar

Huevos Rancheros 15

Black Beans, Pork Chili, White Cheddar

Steak & Eggs 17

Paprika Potatoes

Rustic Frittata 12

Baby Brussel Sprouts, Piquillo Peppers, Grilled Leeks

Pancakes 12

Classic, or P.B.B.J with Bacon or Sausage

Brioche Benedict 15

Poached Eggs, Baby Kale, Pancetta, Hollandaise Sauce

California Chicken Wrap 12

Mixed Greens, Tomato, Avacado, Cilantro Aioli

Lobster Roll M/P

Frisée, Chives, Lemon, Drawn Butter

Grilled Cheese & Tomato Bisque Soup 12

Tomato, Arugula, Bacon, Smoked Gouda

Turkey Club 13

Cheddar, Bacon, Onion, Tomato, Piquillo Aioli

Chicken Fried Chicken Sandwich 12

Romaine, House Made Pickles, Dill & Pickle Aioli

Fleisher's Butcher Burger 15

Organic Grass-fed, L.T.O., Garlic & Pepper Mayo

Chicken Quesadilla 14

Asparagus, Piquillo Peppers, Red Onions, Lime Sour Cream

Caesar Salad 13

White Anchovies, Housemade Caesar Dressing, Crispy Parmesan

Watercress & Arugula Salad 13

Grapes, Almonds, Prosciutto, Pears, Verjus Vinaigrette

Add Chicken 3 Shrimp 4 Steak 5

Soup of the Day 6

Desserts

Daily Selections

If you have a food allergy, please speak to the owner, manager, chef or your server.

Executive Chef Jason Holmberg