

PARK TAVERN

SINCE 2014

SMALL PLATES	
ONION ALE SOUP Melted Fontina, Gruyere, and Gouda cheese blend, sourdough crouton	10.99
TOMATO SOUP Traditional creamy tomato soup	7/9
ELOTE CORN RIBS Crispy corn ribs, garlic crema, cotija, ancho chile, cilantro	14.99
TAVERN MEATBALLS Oven baked with whipped ricotta and a side of house made garlic bread	15.99
DEVEILED EGGS Crisp bacon, tomato jam, chives	10.99
BRUSSEL SPROUTS Fried with chipotle remoulade	12.99
SHAREABLES	
FRESH BAKED SOFT PRETZEL 2 hearth baked salted pretzels, Oliver Brewing Co. beer cheese, tangy beer mustard	15.99
SPINACH ARTICHOKE DIP Parmesan cheese, fresh made salsa, diced tomato, corn tortilla strips	14.99
TAVERN WINGS Ten Wings, blue cheese dressing, celery sticks. Choose Buffalo, BBQ, Old Bay, Nashville Hot, or Honey Sriracha	18.99
TEX MEX ROLLS Spicy chicken, cheddar cheese, roasted corn, black beans, peppers, onions, & tomato. Served with avocado cream and salsa	13.99
THAI SHRIMP Lightly breaded and fried, tossed in spicy Thai Chili sauce	17.99
NASHVILLE HOT CHEESE CURDS Crispy fried cheese curds, Nashville Hot sauce, ranch, bread and butter pickles	14.99
TUNA TARTAR NACHOS Fresh Ahi Tuna, soy sauce, sesame oil, Thai chilis, avocado, radishes, served over wonton chips, topped with Sriracha aioli	17.99
CRAB & SHRIMP DIP Parmesan cheese, Old Bay, toasted pretzel loaf	21.99
SALADS & BOWLS	
CLASSIC CAESAR Hearts of romaine, parmesan, pretzel croutons, house made caesar dressing — ADD CHICKEN +8, SHRIMP +10, SALMON +10	14.99
ROASTED PEAR CHICKEN Roasted pear, grilled chicken, roasted beets, orange segments, candied pecans, blue cheese crumbles, miso citrus vinaigrette	21.99
CRISPY BBQ CHOPPED CHICKEN Chopped romaine, corn, tomato, red onion, cheddar jack cheese, boiled egg, ranch, bbq	19.99
MEDITERRANEAN CHICKEN BOWL Marinated chicken breast, farro, cucumber, tomato, sumac onions, tzatziki, feta cheese. Served with warm pita bread.	20.99
KOREAN BEEF BOWL White rice topped with marinated beef, shiitake mushrooms, zucchini, carrots, spinach, kimchi, with gochujang sauce and sesame seeds	18.99
ROASTED BEET & CITRUS BOWL Roasted red beets, seasoned ricotta cream, orange, grapefruit, pistachio, mint, hot honey	17.99
TUNA POKE BOWL White rice, marinated tuna, edamame, carrots, seaweed salad, radishes, avocado, and sesame seeds.	22.99
SOUTHWEST SALMON BOWL Blackened salmon, rice, jalapeño, roasted pepper, corn, black beans, tomato, avocado, cotija cheese, chipotle honey vinaigrette	21.99
CHILLED CRAB RAMEN BOWL surimi crab, dashi broth, peaches, mushrooms, corn, spinach, scallions	17.99
FLATBREADS	
featuring fresh house made dough	
CAPRESE Roasted cherry tomatoes, roasted garlic, mozzarella, fresh basil	15.99
BLACKBERRY & GOAT CHEESE Hot honey, basil, mozzarella	16.99
ROASTED MUSHROOM Wilted spinach, grilled onions, ricotta cheese, garlic oil	16.99

CREATE YOUR OWN

MAC AND CHEESE

13 — cheddar cheese sauce, cavatappi pasta, – top it off with:

Crispy Bacon	+4	Crispy Fried Shrimp	+10	Korean Beef	+9.5
Roasted Mushroom	+4	Roasted Jalapeño	+3	Nueskes Pork Belly	+5
Grilled Chicken	+8	Andouille Sausage	+4	Lump Crab	+15

HANDHELDS

served with shoestring fries

CHICKEN AVOCADO CLUB.. 21.99
Avocado, tomato, arugula, crispy smoked bacon, aioli, Swiss cheese, on grilled sourdough bread

FRENCH DIP 22.99
Shaved house roasted beef, melted Swiss cheese, roasted garlic tiger sauce, house made au jus, on a sesame seed sub roll.

CRISPY CHICKEN..... 18.99
Candied jalapeño slaw, Pepper Jack cheese, Old Bay crema

GRILLED CHEESE AND TOMATO SOUP 15.99
Grilled brioche, with cheddar, provolone, and muenster cheeses, served with a cup of tomato soup — ADD SMOKED BACON \$1.5

BAJA FISH TACOS 17.99
Crispy battered fish, shaved cabbage, pico de gallo,garlic crema (not served with fries)

SHRIMP SALAD CROISSANT.17.99
Warm croissant roll, creamy shrimp salad, lettuce, tomato

KOREAN BEEF TACOS 18.99
Bulgogi marinated beef, cabbage, pickled vegetables, and garlic-chili aioli (not served with fries)

GRILLED SALMON BLT 21.99
Crispy bacon, herb mayo, spring mix, and sliced tomato on multi grain

BURGERS

served with shoestring fries

TAVERN BURGER.....21.99
Nueskes thick cut braised bacon, Tillamook cheddar, tomato jam, arugula, served on a sesame seed brioche bun

FRIED EGG BURGER 18.99
Bacon, shredded lettuce, tomato, American cheese, topped with an over medium egg and PT sauce, brioche bun

ALEHOUSE BURGER 18.99
Crispy smoked bacon, onion marmalade, blue cheese crumbles, horseradish aioli

PARK BURGER 15.99
Custom beef blend, sesame seed brioche — ADD BACON, ADD CHEESE (AMERICAN / PEPPER JACK / SWISS / CHEDDAR/BLUE CHEESE/ \$1.5

ENTRÉES

HERB MARINATED CHICKEN BREAST 24.99
Grilled chicken breast, mashed potatoes, roasted broccolini, zucchini & carrots

FISH ‘N’ CHIPS 25.99
Oliver IPA beer battered, hand cut fries, coleslaw, house made tartar sauce

8OZ FILET 44.99
Seasoned and seared tenderloin filet with mashed potatoes and broccolini, peppercorn sauce.

ELOTE CRAB PASTA 32.99
Corn & miso cream, mushrooms, farfalle pasta, parmesan, basil, lump crab meat

PAN SEARED SALMON 28.99
Roasted beets, farro, greens, celery root puree

STEAK FRITES 33.99
12oz NY strip steak, peppercorn sauce, arugula & herb salad, hand cut fries

BLACKENED CHICKEN PASTA 24.99
Cavatappi pasta, blackened chicken, andouille sausage, cajun cream sauce, roasted peppers, spinach, shallots, garlic

KIDS-\$9.99 (12 & Under)

Chicken Tenders	Grilled Cheese	Cheese Pizza
Mac ‘n Cheese	Cheeseburger	Drinks – OJ/Milk/Choc
Corn Dog	Pasta and Red Sauce	Milk \$2

SIDES

Mac & Cheese – \$6	Coleslaw – \$4	Side House Salad – \$6
Roasted Bacon Brussels Sprouts – \$6	Mashed Potatoes – \$4	Petite Caesar Salad \$6
	Shoestring Fries – \$5	

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. — Please alert your server of any food allergies. Automatic 20% gratuity will be added to parties of 6 or more.

DAILY FEATURES

Available throughout the restaurant

MONDAY

BURGER MONDAY The Park Burger (\$12), Fried Egg Burger (\$14) and the rotating chef's featured burger of the month. (Chef's Price per toppings)
**Tavern Burger available for \$16*

TUESDAY

Wine & Margaritas 1/2 Price Bottles of Wine / \$6 Tavern and Spicy Margaritas

WEDNESDAY

Crush Day & Whiskey Wed. All Crushes \$6 all day, ask your server about our rotating crush of the month! \$2 off our amazing selection of whiskey

THURSDAY

Select Craft Cocktails. Enjoy any of our Select Signature Cocktails for \$7

DESSERTS

CHOCOLATE BROWNIE SUNDAE House made, topped with locally made vanilla ice cream from Always Ice Cream, caramel and chocolate sauces, Luxardo cherries and whipped cream \$12

SKILLET COOKIE House made oatmeal chocolate chip cookie, vanilla ice cream, caramel & chocolate sauces \$10

SMITH ISLAND CAKE
The original cake that launched a thousand ships! Yellow cake and home made fudge frosting straight from Smith Island Bakery \$12

LEMON BLUEBERRY CHEESECAKE
Creamy cake made with cream cheese and wild blueberries \$13

TAVERN FLAN
Homemade Crème caramel custard. Served with whipped cream and fresh berries \$10

Our Famous Brunch and Bottomless Bar

Every Saturday and Sunday!

A wide variety of delicious brunch offerings all complimented by our bottomless build your own Bloody Mary, Mimosa, and Bellini bar!

Happy Hour 3-6pm (Monday-Friday)

\$4 16oz Draft

OBC Social, IPA, Everyday Amber, & Bmore Breakfast

\$4 Bottles

Bud, Bud Light, Miller Lite, Mich Ultra

1/2 Price Glasses Of Wine

- Kim Crawford - Sauvignon Blanc \$7
- Dark Horse - Rose \$4.5
- Will Hill - Chardonnay \$5.5
- Josh - Cabernet \$5.5
- Josh - Pinot Noir \$6.5

\$6 Craft Cocktails

- Orange Crush
- Grapefruit Crush
- American Mule
- PT Margarita
- Spicy Margarita
- Pomegranate Cosmo
- Double-Oaked Old Fashioned

\$7 Small Plates & Shareables

- Tex Mex Rolls
- Spinach Artichoke Dip
- Baked Soft Pretzel
- Caprese Flatbread
- Wings (5)
- Mac And Cheese

KEEP YOUR FINGERS ON THE PARK TAVERN PULSE

Stay up to date on social media and join our loyalty program. Enjoy perks like discounts, special offers, and more!

www.parktaavernsp.com
410-793-5930