

PARK - TAVERN

DINNER MENU

SMALL PLATES

ONION ALE SOUP Melted Swiss cheese, sourdough crouton, topped with onion frizzles	9
TOMATO SOUP Traditional creamy tomato soup	6/8
FRIED PICKLES House made and served with garlic aioli	11
KUNG PAO BRUSSEL SPROUTS Spicy sauce & roasted peanuts	12
DEVILED EGGS Crisp bacon, tomato jam, chive	10
PAN ROASTED MEATBALLS Fresh tomato sauce and parmesan	12

SHAREABLES

HOUSE CHIPS AND FRENCH ONION DIP Crispy house fried chips with a savory onion dip.	11
PORK BELLY BURNT ENDS Smoked Nueskes bacon, pickled onions, candied jalapeños, Carolina gold mustard sauce	13
FRESH BAKED SOFT PRETZEL 2 hearth baked salted pretzels, Oliver Brewing Co. beer cheese, tangy beer mustard	15
SPINACH ARTICHOKE DIP Creamy parmesan cheese, fresh made salsa, corn tortilla strips	13
TAVERN WINGS Ten Wings, blue cheese dressing, celery sticks. Choose Buffalo, BBQ, Old Bay, or Honey Sriracha	16
TEX MEX ROLLS Spicy chicken, cheddar cheese, roasted corn, black beans, peppers, onions, & tomato. Served with avocado cream	12
TOSTADA NACHOS Braised chicken, black beans, red onion, jalapeño, sour cream, guacamole, and salsa	15
THAI SHRIMP Lightly breaded and fried, tossed in spicy Thai chili sauce	16

MUSSELS served with grilled sourdough

GARLIC AND WHITE WINE Roasted garlic white wine broth, shallots, lemon, parsley	16
THAI COCONUT MUSSELS Thai chili, cilantro and coconut milk broth	17
ANGRY Nueskes bacon, jalapeño, garlic, shallot, white wine, lemon	19

SALADS & BOWLS

CLASSIC CAESAR Hearts of romaine, house made caesar dressing, parmesan, pretzel croutons — <i>ADD CHICKEN +6, SHRIMP +7, SALMON +8</i>	12
CHICKEN CHOPPED House greens, diced grilled chicken, roasted corn, diced tomatoes, crispy bacon, crunchy tortillas strips, blue cheese, avocado, scallions, tossed in a citrus-lime vinaigrette	18
ROASTED PEAR CHICKEN House greens, roasted pear, grilled chicken, roasted beets, miso citrus vinaigrette, orange segments, candied pecan, blue cheese	18
WINTER GREENS Spinach, roasted butternut squash, pomegranate seeds, pumpkin seeds, goat cheese, maple vinaigrette — <i>ADD CHICKEN +6, SHRIMP +7, SALMON +8</i>	17
THAI CHICKEN BOWL Ground chicken, rice, jalapeños, cucumber, pickled onions, shredded lettuce, cilantro, shredded carrots and Thai chili sauce	18
MEDITERRANEAN CHICKEN BOWL Yogurt-zaatar marinated chicken, farro, chickpeas, tomato, cucumber, feta, olives, lemon-honey tahini, tzatziki, and toasted pita	18
SALMON PESTO BOWL Grilled salmon with arugula, tomato, boiled egg, parmesan cheese, and farro, with a pesto vinaigrette	19

FLATBREADS featuring fresh house made dough

MARGHERITA Roasted cherry tomatoes, roasted garlic, mozzarella, fresh basil	16
POACHED PEAR Red wine poached pear, blue cheese, mozzarella, bacon, balsamic glaze, scallions	17
STEAK & BLUE CHEESE Garlic oil, mozzarella, grilled ribeye, blue cheese crumbles, and cilantro	19

CREATE YOUR OWN

MAC AND CHEESE

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

Crispy Bacon +3	Grilled Chicken +6	Andouille Sausage +3
Short Rib +9	Crispy Fried Shrimp +7	Adobo Chicken +4
Roasted Mushroom +4	Roasted Jalapeño +2	Nueskes Pork Belly +5

HANDHELDS

served with shoestring fries

CHICKEN AVOCADO CLUB 18 Avocado, tomato, lettuce, crispy smoked bacon, aioli, Swiss cheese, on grilled sourdough bread	GRILLED SALMON BLT 19 Crispy bacon, herb mayo, spring mix, and sliced tomato on multi grain
SHORT RIB GRILLED CHEESE ... 24 Braised short rib, Gruyère cheese, caramelized onions, arugula, sourdough bread	FRENCH DIP 21 Shaved prime rib, melted Swiss cheese, tiger sauce, and a side of au jus
BLACKENED FISH TACOS 16 Tex-Mex slaw, chipotle remoulade, salsa verde, pico de gallo (not served with fries)	GRILLED CHEESE AND TOMATO SOUP 14 Grilled brioche, with cheddar, provolone, and muenster cheeses, served with a cup of tomato soup — <i>ADD SMOKED BACON \$1.5</i>
KOREAN BEEF TACOS 18 Bulgogi marinated beef, cabbage, pickled vegetables, and garlic-chili aioli (not served with fries)	CHICKEN BRIE APPLE 19 Topped with cranberry marmalade and arugula, served on grilled brioche

BURGERS

served with shoestring fries

TAVERN BURGER 19 Ground NY Strip, Nueskes double cut bacon, Tillamook cheddar, tomato jam, arugula, served on a sesame seed brioche bun	ALEHOUSE BURGER 18 Crispy smoked bacon, onion marmalade, blue cheese crumbles, horseradish aioli	PARK BURGER 15 Custom beef blend, sesame seed brioche — <i>ADD BACON, ADD CHEESE (AMERICAN / PEPPER JACK / SWISS / CHEDDAR/BLUE CHEESE / \$1.5</i>
TURKEY BURGER 18 Onion marmalade, avocado, bacon, arugula, sliced tomato, sesame seed brioche		

ENTRÉES

CHICKEN MILANESE 21 Crispy chicken cutlet, roasted tomato, fresh mozzarella, pesto linguine, balsamic glaze	FISH 'N' CHIPS 24 Oliver IPA beer battered, hand cut fries, coleslaw, house made tartar sauce
GRILLED SHRIMP & ORZO 23 Grilled shrimp over orzo with spinach, tomato and feta with lemon vinaigrette	PAN SEARED SALMON 25 Toasted farro, ancho roasted carrots, avocado salsa, marinated fresno peppers
STEAK FRITES 32 12oz NY strip steak, peppercorn sauce, arugula & herb salad, hand cut fries	12-HOUR BRAISED SHORT RIB 34 Barbecue braised jus, crispy fried grits, sautéed spinach, pickled vegetables
BLACKENED CHICKEN PASTA 21 Cavatappi pasta, blacked chicken, andouille sausage, cajun cream sauce, roasted peppers, spinach	

KIDS-\$8

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

SIDES

Mac & Cheese - \$6	Shoestring Fries - \$4	Orzo & Feta Salad \$5
Roasted Bacon Brussels Sprouts - \$6	Side House Salad - \$6	Petite Caesar Salad \$6
	Coleslaw - \$4	

DAILY FEATURES

Available throughout the restaurant

MONDAY

BURGER MONDAY The Park Burger and the rotating chef's featured burger of the month. \$9.99*

*excludes Tavern Burger but is available for \$12.99

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

CRISPY SOPAPILLA CHEESECAKE Crispy puff pastry layered with cheesecake mousse, cinnamon sugar, and honey \$10

CHOCOLATE BROWNIE SUNDAE House made, topped with vanilla 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

ESPRESSO CRÈME BRÛLÉE Ceremony coffee infused custard, Baileys dark chocolate ganache, whipped cream, cinnamon, cookie sticks \$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

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 \$6.5
- Dark Horse - Rose \$4
- Will Hill - Chardonnay \$5
- Bogle - Merlot \$4.5
- Josh - Pinot Noir \$6

\$6 Craft Cocktails

- Orange Crush
- Grapefruit Crush
- American Mule
- PT Margarita
- Spicy Margarita
- Pomegranate Cosmo
- Barrel-aged Old Fashioned

\$7 Small Plates & Sharables

- Tex Mex Rolls
- Meatballs
- Baked Soft Pretzel
- House made Chips
- Caprese Flatbread
- Wings
- Mac And Cheese

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410-793-5930

PARK - TAVERN

BRUNCH MENU

STARTERS		
FRENCH TOAST BITES tossed in cinnamon sugar, served with maple syrup	9	
CRISPY HASHBROWN BITES house made hash browns served with a side of sour cream	9	
CANDIED BACON five pieces of spiced candied bacon strips, topped with bmore breakfast syrup	9	
SWEET		
STRAWBERRY SHORTCAKE FRENCH TOAST Crisp brioche, macerated strawberries, mascarpone whipped cream, and creme anglaise. Topped with powdered sugar	16	
CINNAMON SWIRL PANCAKES Four buttermilk pancakes with cinnamon sugar crumble and cream cheese icing	16	
ACAI BOWL mixed berry acai puree, sliced banana, mixed berries, granola, flaked coconut, yogurt, mint, agave	14	
SAVORY		
BRUNCH BURGER Ground beef served on a crispy hashbrown cake, American cheese, bacon, sunny side up egg, hollandaise sauce, breakfast potatoes	17	
"THE JERSEY GIRL" Two fried eggs, Taylor Ham, and American cheese on a toasted English muffin with breakfast potatoes	13	
THE TAVERN AVOCADO TOAST Fresh smashed avocado on toasted thick cut rustic sourdough with diced strawberry, feta cheese basil toasted almonds and sunflower seeds and a balsamic reduction	15	
CHICKEN & BISCUITS Buttermilk biscuits, Hatch green chilli sausage gravy, crispy fried chicken, topped with chopped scallions	16	
THE EARLY RISER Two fried eggs, bacon, sausage links, breakfast potatoes, whole grain toast	13	
TRADITIONAL OMELETTE Bacon, cheddar cheese, breakfast potatoes, whole grain toast	14	
HARVEST OMELETTE Tomatoes, spinach, roasted red peppers, mozzarella cheese, breakfast potatoes, whole grain toast	16	
TEX MEX OMELETTE Ground chorizo, potato, poblano peppers, cheddar cheese, housemade queso sauce, breakfast potatoes, whole grain toast	16	
CHICKEN & WAFFLES Crisp Belgian waffle topped with fried chicken breast bites tossed in honey Sriracha sauce	16	
PORK BELLY BENEDICT Braised Nueske's bacon, poached eggs, sauteed spinach, an English muffin and topped with hollandaise sauce	16	
SHORT RIB BENEDICT Slow roasted beef and poached eggs on top of a toasted English muffin topped with hollandaise sauce	19	
BRUNCH POWER BOWL Roasted breakfast potatoes, sausage, onions, peppers, spinach, tomatoes, cheddar jack cheese, and sliced avocado, topped with a sunny side up egg	15	

BRUNCH COCKTAILS

APEROL SPRITZ 11
Aperol, prosecco, club soda served over crushed ice.

CINNAMILK 11
Cinnamon Toast Crunch infused vodka, cream, Kahlua, Demerara syrup

BREAKFAST AT TIFFANY'S 11
Prosecco, blue curacao, st.germaine elderflower, lemon juice, and club soda served over crushed ice.

FRUITY PEBBLE FIZZ 18
Fruity Pebble infused Aperol, simple syrup, bubbles, served over crushed ice

SPRITZ WITH THE DEVIL 16
Monte Alban silver tequila, prosecco, agave nectar, lime juice, and a floater of josh pinot noir served over crushed ice.