



BRUNCH

11:00AM-3:00PM

COCKTAIL SPECIALS

BOTTOMLESS MIMOSA \$10, BLOODY MARY \$6, MAPLE-BOURBON OLD FASHIONED \$10

MENU

CRISPY CHICKEN BISCUIT SLIDERS, SWEET N SPICY PEPPER JAM, HOMEMADE PICKLES \$10

FRIED GREEN TOMATOES, COTIJA CHEESE, HOMEMADE RANCH \$8

PIMENTO CHEESE DIP, VEGGIES, TOASTED SOURDOUGH \$9

WARM CRAB DIP WITH ARTICHOKE, CARAMELIZED ONIONS, TOAST (serves two) \$14

SPINACH SALAD WITH POACHED PEARS, BLEU CHEESE, PECANS, WALNUT DRESSING \$9

GREEN SALAD, FRESH HERBS, CUCUMBER, HONEY-BALSAMIC DRESSING \$7

FRIED CHICKEN(boneless) N WAFFLES, BOURBON SYRUP \$13

LOW COUNTRY SHRIMP N GRITS, TASSO HAM, MUSHROOMS, LOBSTER SAUCE \$17

POACHED EGGS BENEDICT, BISCUITS, BACON, HOLLANDAISE, BREAKFAST POTATOES \$14

HOT BROWN, SMOKED TURKEY, CHEESE SAUCE, RED EYE GRAVY, BREAKFAST POTATOES \$13

NASHVILLE HOT CHICKEN SANDWICH (spicy), PICKLES, LETTUCE, LEMON MAYO, LOCALLY BAKED BUN,
GREEN SALAD \$13

GRILLED ANGUS BURGER, BACON-ONION RELISH, MUENSTER CHEESE, LOCALLY BAKED BUN, GREEN
SALAD \$14

3 EGG OMELETTE, CT FARM FRESH EGGS, BREAKFAST POTATOES, CHEDDAR CHEESE \$11
Choice of tomatoes, spinach, mushrooms, avocado, onions, goat cheese ADD .50 EACH

SIDE OF BACON \$3 SIDE OF TOAST \$2 SIDE OF BREAKFAST POTATO \$3 BOWL OF BERRIES \$4

BOWL OF BERRIES WITH YOGURT AND HOMEMADE GRANOLA \$6 SIDE OF WAFFLES \$5

Park&Oak proudly supports local farms and producers, using CT eggs, dairy, and breads.