



BRUNCH MENU

STARTERS

CRISPY CHICKEN & BISCUIT SLIDERS/\$10

SWEET N SPICY PEPPER JAM, HOMEMADE PICKLES

FRIED GREEN TOMATOES/\$8

COTIJA CHEESE, PICKLED RED ONION, HOMEMADE RANCH

PIMENTO CHEESE DIP/\$9

ASSORTED VEGGIES, TOASTED SOURDOUGH

WARM CRAB DIP WITH ARTICHOKE/\$14

CARAMELIZED ONIONS, TOAST (serves two)

SPINACH SALAD/\$9 GF

POACHED PEARS, BLEU CHEESE, PECANS, WALNUT DRESSING

GREEN SALAD/\$7 GF

FRESH HERBS, CUCUMBER, HONEY-BALSAMIC DRESSING

SIDES

-BACON/\$3 -TOAST/\$2 -WAFFLES/\$5

-BREAKFAST POTATOS/\$3 FRESH BERRIES/\$4

-FRESH BERRIES WITH YOGURT

AND HOMEMADE GRANOLA/\$6

COCKTAILS

***(ALMOST) BOTTOMLESS MIMOSAS/\$10**

MAPLE-BOURBON OLD FASHIONED/\$10

CLASSIC BLOODY MARY/\$6

EL JIMADOR REPOSADO BLOODY MARIA/\$7

ENGLISH GIN TEA/\$10

ENTREES

FRIED BONELESS CHICKEN N WAFFLES/\$13

BOURBON SYRUP

BUTTERMILK PANCAKES/\$9

SOFT BUTTER, MAPLE SYRUP

*(add fresh blueberries, strawberries, nutella, or
bacon/\$1 each)*

AVOCADO TOAST/\$9

LOCAL SOURDOUGH, TOMATOES, CHIVES

(add 2 eggs any style/\$2)

BISCUITS & SAUSAGE GRAVY/\$13

TWO EGGS POACHED, BREAKFAST POTATOES

LOW COUNTRY SHRIMP N GRITS/\$17 GF

TASSO HAM, MUSHROOMS, LOBSTER SAUCE

POACHED EGGS BENEDICT/\$14

BISCUITS, BACON, HOLLANDAISE, BREAKFAST POTATOES

'HOT BROWN' OPEN FACED SANDWICH/\$13

SMOKED TURKEY, BACON, CHEESE SAUCE, RED EYE

GRAVY, BREAKFAST POTATOES

NASHVILLE HOT N SPICY CHICKEN

SANDWICH/\$13

PICKLES, LETTUCE, LEMON MAYO, LOCALLY BAKED

BUN, GREEN SALAD

GRILLED ANGUS BURGER/\$14

BACON-ONION RELISH, MUENSTER CHEESE, LOCALLY

BAKED BUN, GREEN SALAD

(add a fried egg on top/\$1)

OMELETTES

ALL OMELETTES SERVED WITH CHOICE OF BREAKFAST POTATOES OR GREEN SALAD

EGG WHITES ONLY OPTION AVAILABLE

P&O THREE EGG OMELETTE WITH CHEDDAR/\$11 GF

(add tomatoes, spinach, mushrooms, avocado, onions, or goat cheese/\$.50 each)

SOUTHWESTERN/\$12 GF

RED BEANS, CILANTRO, PICO DE GALLO, CHEDDAR CHEESE

MUSHROOM/\$13 GF

SAUTEED MIXED MUSHROOMS, GOAT CHEESE

BACON EGG & CHEESE/\$11 GF

SMOKED BACON, VERMONT CHEDDAR

*Park&Oak proudly supports local farms and producers, using CT eggs from Hay Penny Farm; dairy from Farmers Cow, and Guidas; and breads from Hartford Baking Co., as well as any seasonal fruits & vegetables.
antibiotic, hormone free, free-range chicken breast from Free-Bird Chicken Company.*

**bottomless mimosas served from 11-3, some restrictions may apply; bottomless mimosa refill/\$.25*