



BRUNCH MENU

STARTERS

PAN ROASTED BRUSSELS SPROUTS/\$9

CANDIED BACON, PICKLED RED ONION, SAMBAL AIOLI

FRIED GREEN TOMATOES/\$9

COTIJA CHEESE, PICKLED RED ONION, HOMEMADE RANCH

PIMENTO CHEESE DIP/\$10

ASSORTED VEGGIES, TOASTED SOURDOUGH

BONELESS CHICKEN WINGS/\$12 GF

ALABAMA WHITE SAUCE, CAROLINA MUSTARD BBQ, OR CAJUN

CHOPPED ROMAINE SALAD/\$9 GF

*TOMATOES, AVOCADO, ASPARAGUS, EGG, BLUE CHEESE,
RED WINE VINAIGRETTE*

BUTTERNUT SQUASH SOUP/\$6_{sm} \$7_{lg} GF

TOASTED PUMPKIN SEEDS

FRESH BERRIES AND YOGURT PARFAIT/\$6

HOMEMADE GRANOLA

ENTREES

P&O BREAKFAST CLASSIC/\$12

2 EGGS YOUR WAY, SMOKED BACON, POTATOES

FRIED BONELESS CHICKEN N WAFFLES/\$13

BOURBON SYRUP

BUTTERMILK PANCAKES/\$9

SOFT BUTTER, MAPLE SYRUP

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

BLUEBERRY-BACON PANCAKES/\$11

SOFT BUTTER, BOURBON MAPLE SYRUP

AVOCADO TOAST/\$10

LOCAL SOURDOUGH, TOMATOES, CHIVES

(add 2 eggs any style/\$2)

BISCUITS & SAUSAGE GRAVY/\$13

TWO EGGS SUNNY SIDE UP, BREAKFAST POTATOES

LOW COUNTRY SHRIMP N GRITS/\$17 GF

TASSO HAM, MUSHROOMS, LOBSTER SAUCE, FRIED EGG

POACHED EGGS BENEDICT/\$14

BISCUITS, BACON, HOLLANDAISE, BREAKFAST POTATOES

MAMAS' FRENCH TOAST/\$10

WHIPPED CREAM, MAPLE SYRUP

NASHVILLE HOT N SPICY CHICKEN

SANDWICH/\$13

*PICKLES, LETTUCE, LEMON MAYO, LOCALLY BAKED
BUN, FRIES or SALAD*

GRILLED ANGUS BURGER/\$12

*CHEDDAR CHEESE, LETTUCE, TOMATO, ONION,
BURGER SAUCE, LOCALLY BAKED BUN, FRIES or SALAD*

*(add a fried egg on top/\$1 sub gluten free
bun/\$2 sub veggie pattie for no added charge!)*

SIDES

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

-BREAKFAST POTATOS/\$4 FRESH BERRIES/\$5

COCKTAILS

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

MAPLE-BOURBON OLD FASHIONED/\$10

CLASSIC BLOODY MARY/\$7

EL JIMADOR REPOSADO BLOODY MARIA/\$8

ENGLISH GIN TEA/\$10

PROSECCO MULE/\$10

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

OMELETTES

*(add to any omelette: tomatoes, asparagus, mushrooms, avocado, onions, pico,
cheddar, or goat cheese/\$.50 each. egg whites only option available/\$1)*

MAKE YOUR OWN THREE EGGS OMELETTE/\$10 (plus toppings) GF

FALL/\$10 GF

BRUSSEL SPROUTS, BUTTERNUT SQUASH, PARMESAN

MUSHROOM/\$13 GF

SAUTEED MIXED MUSHROOMS, GOAT CHEESE

BACON, EGG, & CHEESE/\$12 GF

SMOKED BACON, VERMONT CHEDDAR

FRENCH/\$12 GF

BRIE, AGED BALSAMIC

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