

# ALL YOU CAN DRINK...

In order to honor all reservations "including yours" please note there is a 2 hour maximum dining experience.



**\$9** INDIVIDUAL *or* **\$12** COMBO



## MIMOSA

Fresh Squeezed Orange Juice  
Topped With Bubbles

## BLOODY MARY

Charred Tomatoes, Fresh Horseradish  
PT Hot Sauce & Olive Brine

## FRUIT & DAIRY

**GREEK YOGURT** 6.50  
Orange Granola, Almonds & Local Honey

**SEASONAL FRUIT** 8  
Lemon Curd, Local Berries & Chantilly Cream

## RAW BAR

**OYSTERS ON THE HALF SHELL** 3  
**SPICY AHI TUNA TARTARE** 16

## SALADS

**CHOPPED SALAD** 16  
Shaved Cabbage, Mixed Greens, Onion, Carrot  
Heirloom Tomato, Spiced Corn Nuts, Broccoli  
Queso Fresco, Avocado, Almonds, Cucumber  
Champagne Vinaigrette

**AHI TUNA SALAD** 21  
Asian Greens, Mango & Ginger-Soy Dressing

**CLASSIC CAESAR** 9  
Romaine, Parmigiano & Sourdough Croutons

Add Organic Chicken Or Salmon (\$6)  
Add Grilled Shrimp (\$4 Each)

## GRAIN & FLOUR

**BUTTERMILK PANCAKES** 9  
Whipped Butter & Warm Vermont Maple Syrup  
Add Chocolate Chips \$2

**FRENCH TOAST** 11  
Lemon Creme Fraiche & Vermont Maple

**STEEL CUT OATMEAL** 6  
Fresh Local Blueberries

**GRILLED BREAKFAST PIZZA** 12  
House Smoked Bacon, Sunny Side Up Egg  
Monterey Jack & Heirloom Tomatoes

## BAKERY

**ASSORTED PASTRY BASKET** 7  
Cinnamon Crisps & House Made Pastries

**MADE TO ORDER DOUGHNUTS** 7  
Sugar-Anise Dusted Jelly Doughnuts

**KITCHEN SINK COOKIE** 7  
Vanilla Ice Cream & Caramel

**HOMEMADE CORN BREAD** 5  
Maple-Pecan Butter & Raspberry Jam

# SAVORY

**TWO EGGS ANY STYLE** 9  
Home Fries, Texas Toast & Breakfast Sausage

**FARMER'S OMELET** 11  
Feta Cheese, Roasted Tomato  
Crimini Mushrooms & Spinach

**HERITAGE FARM EGGS BENEDICT** 15  
Black Forest Ham, St. Andre Triple Cream  
Croissant & Traditional Hollandaise

**BREAKFAST TACOS** 9  
Home Made Chorizo, Scrambled Eggs

**BREAKFAST SANDWICH** 9  
Taylor Ham, Fried Egg & American Cheese

**LOADED HOMEFRIES** 11  
Fried Egg, Breakfast Sausage, Smoked Bacon  
Cheddar Cheese, Scallions & PT Hot Sauce

**COUNTRY BISCUITS & GRAVY** 9  
Buttermilk Biscuits, Scrambled Farm Eggs  
Sausage Gravy

**SHRIMP & GRITS** 16  
Slow Cooked Grits, Jumbo Gulf Shrimp  
Roasted Tomato-Bacon Jus

**BANH MI HASH** 14  
Farm Eggs, Avocado & Texas Toast

**SMOKED FISH DIP** 13  
Crusty Garlic Bread & Pickled Vegetables

**PT PRIME BURGER** 15  
Brioche Bun, LTO & Vermont Cheddar

**PULLED PORK SANDWICH** 12  
Bourbon BBQ & House Made Coleslaw

**ROASTED CHICKEN SALAD SANDWICH** 12  
Tarragon Aioli & Thick Cut Potato Chips

**FRIED CHICKEN & CORNBREAD WAFFLES** 16  
House Made Sriracha Honey Lime  
Maple-Pecan Butter

**CHILI CHEESE DOG** 13  
Sabrett Hot Dog, Ny Cheddar & Diced Onion  
Add Fried Egg \$1

**DEVILED EGGS** 6  
Blue Cheese & Bacon Bits

**PARK TAVERN BLT** 12  
House Cured Bacon, Swank Farm Greens  
Heirloom Tomatoes, Brioche & Basil Aioli

## SIDES \$4

HOME FRIES ■ SLOW COOKED GRITS ■ BREAKFAST SAUSAGE ■ HOUSE SMOKED BACON

Please No Separate Checks For Parties Of 8 Or More.