

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 (\$5)
Add Grilled Shrimp (\$3 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 18
Maine Lobster, Toasted Croissant
Orange 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.