

ALL YOU CAN DRINK...

(with the purchase of any entrée)

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



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

MIMOSA

Opera Prima, 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

Asian Pears, Star Fruit & Pomegranate

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

Caramelized Bananas, Walnuts & 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

HOUSE MADE TRAIL MIX 7

Toasted Nuts, Dried Fruit & Dark Chocolate

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

CRAB CAKE BENEDICT 14

Toasted Croissant & Chipotle 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

BRISKET HASH 14

Farm Eggs, Cayenne Chile & 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 & WAFFLES 16

Cornbread Waffle, Maple-Pecan Butter
House Made Sriracha Honey Lime

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.