

32 SOUTHEAST 2ND ST
DELRAY BEACH, FLORIDA



BRUNCH | DINNER | COMMUNAL | EVENTS

BAKERY

ASSORTED PASTRY BASKET >7
Cinnamon Crisps & House Made Pastries

MADE TO ORDER DOUGHNUTS >7
Sugar-Anise Dusted & Seasonal Jam

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

KITCHEN SINK COOKIE >7
Vanilla Ice Cream & Caramel

SNACKS

GREEK YOGURT >6
Vanilla Granola, Almonds & Local Honey

SEASONAL FRUIT >8
Black Plums, Nectarines
Vanilla & Chantilly Cream

GREEN CHILI HUMMUS >7
Grilled Pita & Crudites

FALAFEL >6
Tahini & Pickled Shallot

THICK CUT POTATO CHIPS >7
Caramelized Onion Dip

DEVEILED EGGS >6
Blue Cheese & Bacon Bits

STARTERS

OYSTERS ON THE HALF SHELL
Individual > 3 Dozen > 32
Bloody Mary Cocktail Sauce & PT Hot Sauce

SPICY AHI TUNA TARTARE >16
Avocado, Roasted Beets & Ginger Soy

IMPORTED ITALIAN BURRATA >14
Assorted Heirloom Tomatoes, Young Basil
Lemon Confit & Pickled Cucumber

SMOKED FISH DIP >13
Crusty Garlic Bread & Beer-and-Butter Pickles

SALADS

HOUSE SALAD >7
Cucumber, Radish, Carrots, Chick Peas
Campari Tomatoes & Champagne Vinaigrette

CLASSIC CAESAR >9
Sourdough Croutons & Lemon-Anchovy Dressing

CHOPPED SALAD >16
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

KALE & QUINOA SALAD >14
Pumpkin Seeds, Cranberries, Roasted Chicken & Feta

GRILLED YELLOWFIN TUNA SALAD >21
Local Baby Greens, Haricot Verts, Farm Egg
Baby New Potatoes, Lentils & Sherry Vinegar

FREE RANGE CHICKEN >5 | GRILLED SHRIMP >3 EACH
HANGER STEAK >8 | ANTARCTIC SALMON >9.50

BOTTOMLESS

(WITH THE PURCHASE OF ANY ENTRÉE)
IN ORDER TO HONOR ALL RESERVATIONS "INCLUDING YOURS"
PLEASE NOTE THERE IS A 2 HOUR MAXIMUM DINING EXPERIENCE.

INDIVIDUAL >9 or COMBO >12

MIMOSA
Opera Prima Sparkling & Fresh Squeezed Orange Juice

BLOODY MARY
Charred Tomatoes, Fresh Horseradish, PT Hot Sauce
Olive Brine, Worcestershire & Florida Bay

EL CAMINO HAZE IPA
Brewed exclusively for El Camino and
Park Tavern with our friends at
Funky Buddha Brewing

SAVORY

EGGS

AVOCADO TOAST	Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette	12
TWO EGGS ANY STYLE	Home Fries, Texas Toast & Breakfast Sausage	9
FARMER'S OMELET	Feta Cheese, Roasted Tomato, Crimini Mushrooms & Spinach	11
COUNTRY HAM BENEDICT	Toasted Biscuit & Piquillo Pepper Hollandaise	13
BREAKFAST TACOS	House Made Chorizo & Scrambled Eggs	9

GRAIN & FLOUR

BUTTERMILK PANCAKES	Whipped Butter & Warm Vermont Maple Syrup Add Chocolate Chips \$2 Organic Banana \$2 Wild Blueberries \$2	9
FRENCH TOAST	Caramelized Bananas, Walnuts & Vermont Maple	11
GRILLED BREAKFAST PIZZA	House Smoked Bacon, Sunny Side Up Egg Monterey Jack & Heirloom Tomatoes	12
STEEL CUT OATMEAL	Dried Tart Cherries & Dark Chocolate	7

ODDS & ENDS

FRIED CHICKEN & WAFFLES	Cornbread Waffle, Maple-Pecan Butter House Made Sriracha Honey Lime	16
LOADED HOMEFRIES	Fried Egg, Breakfast Sausage, Smoked Bacon Cheddar Cheese, Scallions & PT Hot Sauce	11
SHRIMP & GRITS	Slow Cooked Grits, Jumbo Gulf Shrimp & Roasted Tomato-Bacon Jus	16
BANH MI HASH	Farm Eggs, Pork Belly, Shishito Peppers, Potatoes & Avocado	14
COUNTRY BISCUITS & GRAVY	Buttermilk Biscuits, Scrambled Farm Eggs Sausage Gravy	9

HANDHELDS

BREAKFAST SANDWICH	Taylor Ham, Fried Egg & American Cheese	9
CHICKEN SALAD SANDWICH	Tarragon Aioli & Thick Cut Potato Chips	12
PT PRIME CHEESEBURGER	Brioche Bun, LTO & Vermont Cheddar	15
PULLED PORK SANDWICH	BBQ & House Made Coleslaw	14
PARK TAVERN BLT	House Cured Bacon, Swank Farm Greens Heirloom Tomatoes, Brioche & Basil Aioli	12

HOME FRIES
SLOW COOKED GRITS
HEIRLOOM TOMATOES
BUTTERMILK BISCUITS

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BREAKFAST SAUSAGE
HOUSE SMOKED BACON
HOUSE MADE COLESLAW
CORNBREAD WAFFEL