

BAKERY

ASSORTED PASTRY BASKET >7
Cinnamon Crisps & House Made Pastries

APPLE BEIGNETS >7
Salted Caramel

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
Pears, Pomegranate & Ginger Syrup

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 Warm Florida Berry Compote & Whipped Maple Butter **11**

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

STEEL CUT OATMEAL Cinnamon-Brown Sugar Roasted Apples **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**

ROASTED DUCK & SWEET POTATO HASH Farm Egg, Sage, Sweet Onions & Texas Toast **15**

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

I
S
I
D
E
S

BREAKFAST SAUSAGE
HOUSE SMOKED BACON
HOUSE MADE COLESLAW
CORNBREAD WAFFLE