

## 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

J. Roget Sparkling & Fresh Squeezed Orange Juice

### BLOODY MARY

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

## 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

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BREAKFAST SAUSAGE  
HOUSE SMOKED BACON  
HOUSE MADE COLESLAW  
CORNBREAD WAFFLE