

\$5 BURGER
MONDAY



\$3 TAP
TUESDAY

WEDNESDAY
1/2 OFF WINE
BOTTLES

THURSDAY
50% IN THE
OFF BIZ
ITB 25% OFF DAILY

HAPPY HOUR
5PM - 7PM DAILY
11PM - CLOSE
50% OFF
LIQUOR | BEER | WINE

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
Lemon Curd, Fresh Local Berries & Chantilly Cream

GREEN CHILI HUMMUS > 7
Grilled Pita & Crudites

THICK CUT POTATO CHIPS > 7
Caramelized Onion Dip

DEVILED 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

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**

CRAB CAKE BENEDICT Maryland Crab, Mini Croissant & Lemon Hollandaise **15**

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 Roasted Mission Figs & Kumquat Syrup **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**

BAHN MI HASH Sweet Chili Pork Belly, Avocado, Farm Eggs & 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