



Park
KITCHEN

THE BUFFET

The Park Kitchen Buffet.....	\$35
Choice of juice, tea or coffee and buffet selection	
The Park Kitchen Children's Buffet.....	\$20
For children 12 and under	

A LA CARTE BREAKFAST

Scrambles (Served with Toast & Home Fries)

Salmon Scramble.....	\$17
Double Smoked Salmon, Green Onions, Mascarpone	
Farmhouse Scramble.....	\$15
Smoked Ham, Gruyere, Caramelized Onions	
Mushroom Scramble.....	\$16
Roasted Wild Mushrooms, Fontina, Thyme	
Egg White Scramble.....	\$15
Sautéed Spinach, Coach Farm Goat Cheese, Chives	

Other Egg Dishes (Served with Toast & Home Fries)

Grilled Skirt Steak & Eggs.....	\$18
Two Eggs Your Style, Herbed Butter	
Two Eggs Your Style.....	\$16
Your Choice of Bacon, Chicken Sausage or Pork Sausage	

Pancakes, Waffles & French Toast

Buttermilk Pancakes.....	\$16
Fresh Berries, Vermont Maple Syrup	
Belgium Malted Waffle.....	\$17
Nutella Chocolate, Fresh Bananas	
Vanilla Bean French Toast.....	\$16
Brioche Bread, Crème brûlée batter, Vermont Maple Syrup	

Park
KITCHEN

breakfast

HOT & COLD CEREALS

Granola.....	\$12
Greek Yogurt, Honey, Fresh Berries	
Steel Cut Oatmeal.....	\$12
Cinnamon-Brown Sugar, Toasted Nuts, Dried Fruits	
Small & Savory	
Double Smoked Bacon.....	\$5
Home Fries.....	\$5
Maple Chicken Sausage.....	\$6
Pork Sausage.....	\$6
Small & Sweet	
Seasonal Fruit Salad.....	\$6
Mixed Berries.....	\$6
Buttermilk Biscuits & Jam.....	\$5

KIDS BREAKFAST

(Children 12 and Under)

Kid's Breakfast Plate.....	\$12
Eggs Your Style, Home Fries, Toast and Choice of Bacon or Sausage	
Silver Dollar Pancakes.....	\$10
Belgium Waffle.....	\$10
French Toast.....	\$10

BEVERAGES

Fresh Fruit Juices.....	\$6	Nespresso Drinks (Hot or Iced)	
Orange Juice		Espresso/Americano.....	\$3
Grapefruit Juice		Macchiato.....	\$3.5
Cranberry		Cappuccino.....	\$4
Pineapple		Latte.....	\$4
Tomato		Harney & Sons Tea.....	\$4
Café.....	\$5	Ceylon Black, Earl Grey, Jasmine	
Brooklyn, Crop to Cup Drip Coffee		Cinnamon Spice, Mint Verbena,	
		Chamomile, Green	

Executive Chef: Nathaniel Eckhaus

lunch

SNACKS

"Breads & Spreads".....	\$7
Seasonal Jam, Cultured Butter, Olive Oil, Rustic White, Crispy Flatbread & French Rolls. Bread is meant to be broken between 2 to 4 people. Enjoy!	
Pickled Vegetables.....	\$6
Crispy Sriracha Chicken Wings.....	\$12
Scallion, Garlic, Lemongrass	
Ahi Tuna Tacos.....	\$16
Tuna Tartar, Chipotle-Soy, Avocado Mousse	
Market Pears.....	\$12
La Quercia Prosciutto, Basil, Sherry Vinaigrette	
Heirloom Beets.....	\$13
Burrata, Grilled Rustic Bread, Chianti Vinegar	
Meatball Pizzetta.....	\$11
Pork & Beef Meatballs, Ricotta, Pepperocini	

MARKET SALADS

Romaine & Kale.....	\$10/\$18
Candied Pistachio, Shaved Pecorino, Caesar Dressing	
Roasted Chicken Breast.....	\$21
Butterhead lettuce, Avocado, Benton's Bacon, Buttermilk Ranch Dressing	
Grilled Shrimp.....	\$22
Arugula, Pomegranate, Roasted Pears, Hazelnut Vinaigrette	
Marinated Skirt Steak.....	\$24
Field Greens, Shaved Fennel, Cherry Tomato, Cucumber, Aged Balsamic	

GET YOUR HANDS DIRTY

Chicken Fried Chicken.....	\$24
Pickled Egg, Honey, House-made Hot Sauce	
Brooklyn Lager Battered Fish & Chips.....	\$22
Fried Walleye, Old Bay Seasoned Chips, PK Tartar Sauce	
Park Kitchen Cheeseburger.....	\$14
Cabot Cheddar, Roasted Plum Tomato, PK Sauce, French Fries	

SIDELINERS

"Loaded" Fries.....	\$5
Creamed Spinach.....	\$5
Buttered Beans.....	\$5
Mashed Potatoes.....	\$5

SWEET TREATS

3 Scoops: Il Laboratorio Del Gelato.....	\$8
Gelato: Vanilla / Dark Chocolate / Chocolate Hazelnut / Amaretto Crunch / Mascarpone / Bourbon / Salted Caramel	
Sorbetti: Lemon / Blood Orange / Grapefruit Campari / Mango	
Brownie Sundae.....	\$9
No-Nut Brownie, Fresh Whipped Cream, Chocolate Sauce, Cherry	
Chocolate Mousse Cake.....	\$7
Apple Tatin.....	\$7
NY Cheese Cake.....	\$7

dinner

MEATS, CHEESE & SNACKS

"Breads & Spreads".....	\$7
Seasonal Jam, Cultured Butter, Olive Oil, Choice of Rustic White, Crispy Flatbread & French Rolls. Bread is meant to be broken between 2 to 4 people. Enjoy!	
Pickled Vegetables.....	\$6
"PB&J" Toast.....	\$8
Braised Pork Belly & Pepper Jam (2pc)	
Crispy Sriracha Chicken Wings.....	\$12
Scallion, Garlic, Lemongrass	
Ahi Tuna Tacos.....	\$16
Tuna Tartar, Chipotle-Soy, Avocado Mousse	
Meatball Pizzetta.....	\$14
Pork & Beef Meatballs, Ricotta, Pepperocini	
Cured Ham Plate.....	\$14
La Quercia Prosciutto - Iowa, USA Benton's Smokey Mountain- Tennessee, USA Finchville Farms - Kentucky, USA Edwards Wigwam, Virginia USA	
Cheese Plate.....	\$14
Queso del Invierno - Vermont, USA Cabot Clothbound Cheddar - Vermont, USA Boucher Blue - Vermont, USA Kunik - New York, USA	
Combo Plate.....	\$21

FRUITS & VEGETABLES

Market Pears.....	\$12
La Quercia Prosciutto, Basil, Sherry Vinaigrette	
Romaine & Kale.....	\$10
Candied Pistachios, Shaved Pecorino, Caesar Dressing	
Heirloom Beets.....	\$13
Burrata Cheese, Grilled Rustic Bread, Chianti Vinegar	

MEATS & FISHES

Park Kitchen Steak.....	\$42
Spice Rubbed Bone in Sirloin, Creamed Spinach, Mashed Potatoes	
Pig Plate.....	\$28
Pork Loin, Pork Belly, Sausage Hash, Charred Broccolini	
Chicken Fried Chicken.....	\$14 half / \$24 full
Pickled Egg, Honey, House-made Hot Sauce	
Brooklyn Lager Battered Fish & Chips.....	\$22
Fried Walleye, Old Bay Seasoned Chips, PK Tartar Sauce	
Cavatelli Pasta.....	\$16 half / \$24 full
Grilled Shrimp, Green Beans, Mint, Fresno Chilis, Toasted Hazelnuts	
Park Kitchen Cheeseburger.....	\$14
Cabot Cheddar, Roasted Plum Tomato, Park Kitchen Sauce, French Fries	

SIDELINERS

"Loaded" Fries.....	\$5
Creamed Spinach.....	\$5
Buttered Beans.....	\$5
Mashed Potatoes.....	\$5

SWEET TREATS

3 Scoops: Il Laboratorio Del Gelato.....	\$8
Gelato: Vanilla / Dark Chocolate / Chocolate Hazelnut / Amaretto Crunch / Mascarpone / Bourbon / Salted Caramel Sorbetti: Lemon / Blood Orange / Grapefruit Campari / Mango	
Brownie Sundae.....	\$9
No-Nut Brownie, Fresh Whipped Cream, Chocolate Sauce, Cherry	
Chocolate Mousse Cake.....	\$7
Apple Tatin.....	\$7
NY Cheese Cake.....	\$7



— Park —
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SIGNATURE COCKTAILS

The Fall Classic.....	\$15
Rittenhouse Rye Whiskey, Spiced Syrup, Six Points Righteous Rye Ale, Orange, Nutmeg	
Rothstein's Revenge.....	\$15
Avion Tequila, Pernod Absinthe, Lavender Syrup, Pineapple Juice, Flamed Alepo Pepper	
Sweet Marie.....	\$15
Patron Reposado, Aperol Apertivo, Lillet Blanc, Nutmeg	
Tuscan Pear.....	\$15
Grey Goose Pear Vodka, Canton Ginger Liqueur, Limoncello, Blood Orange Juice	
Dirty Martino.....	\$15
Industry City NYC Vodka, Atsby NYS Dry Vermouth, Cerignolo Olives, Truffle Salt	
Gin Lane.....	\$15
Plymouth Gin, Plymouth Sloe Gin, Fresh Lemon, Lime Bitters	
Roman Cosmo.....	\$15
Grey Goose L' Orange Vodka, Pama Liqueur, White Cranberry Juice, Fresh Lime	
The Park Shrub.....	\$15
Atlantico Rum, Organic Cider Vinegar, Fresh Lemon, Seltzer	

cocktails

THE 5 BOROS

The Bronx Cocktail.....	\$14
Brooklyn Gin, M&R Sweet Vermouth, M&R Dry Vermouth, Lavender Bitters, Blood Orange Juice	
Astoria Cocktail aka The Queens Martini.....	\$14
Bombay Sapphire Gin, M&R Bianco, M&R Dry Vermouth, Regan's Orange Bitters, Cippolini Onions	
The Brooklyn Martini.....	\$14
Kings County Whiskey, Averna Amaro, Maraschino Liqueur, Dry Vermouth, Spiced Syrup	
The Staten Island Frappe.....	\$14
Bacardi Oakheart Rum, Pineapple Juice, Sarsaparilla Bitters	
Manhattans	
The Dylan Classic.....	\$14
Michter's Rye, Carpano Antica Formula, Fee Brothers Whiskey Barrel Bitters, Seasoned with Flamed Orange and Cherry	
Manhattan.....	\$14
Glen Thunder NYS Corn Whiskey, Martini Bianco, Peach Bitters, Sweet Pickled Baby Corn Garnish	
Northern Manhattan.....	\$14
Hudson Rye Whiskey, Atsby New York State Vermouth, New York State Maple Syrup, Scrappy's Chocolate Bitters	
18 and 8 Manhattan.....	\$14
Elijah Craig 18 yr Bourbon, Bacardi 8 anos rum, Mission Fig Bitters	

beer

By the Pint

Captain Lawrence Brewery, Pale Ale..... Elmsford, NY	\$8
Single Cut Beersmiths, Olympic White..... Elmsford, NY	\$8
Six Point Brewery, Righteous Rye Ale..... Brooklyn, NY	\$8
Keegan's Brewery, Mother's Milk Stout..... Hudson Valley, NY	\$8

Bottles & Cans

Brooklyn Brewry, Pennant Ale..... Brooklyn, NY	\$8
Blue Point Brewery, Toasted Lager..... Patchogue, NY	\$8
Ithaca Beer Co., Flower Power, American IPA..... Ithaca, NY	\$9
Lake Placid Pub & Brewery, Ubu Ale..... Lake Placid, NY	\$8
Southampton Public House, Double White..... Southampton, NY	\$8
Schmaltz Brewing Co., Coney Island Barrel Aged Human Blockhead.... Coney Island, NY	\$8
Budweiser, American Lager..... USA	\$8
Budweiser Light, American Light Lager..... USA	\$8
Coors, Banquet Rocky Mountain Lager..... USA	\$8
Stella Artois, Lager..... Belgium	\$8
Estrella Damm, Duara, GLUTEN FREE..... Spain	\$9

beverages

TASTY BOTTLED BEVERAGES

Fitz's Root Beer.....	\$4
Ting (Grapefruit Soda).....	\$4
Stumptown Coffee Cold Brew....	\$4
Virgil's Dr. Better.....	\$4
Mexican Coke.....	\$4

COFFEE & TEA

Café.....	\$5
Brooklyn, Crop to Cup Drip Coffee	
Nespresso Drinks (Hot or Iced)	
Espresso/Americano.....	\$3
Macchiato.....	\$3.5
Cappuccino.....	\$4
Latte.....	\$4
Harney & Sons Tea.....	\$4
Ceylon Black, Earl Grey, Jasmine Cinnamon Spice, Mint Verbena, Chamomile	

liquor

Blended Scotch Whisky

Chivas Regal.....	\$14
Dewar's 12 yr.....	\$14
Dewar's White Label.....	\$14
Johnnie Walker Black.....	\$14
Johnnie Walker Blue.....	\$35
Johnnie Walker Gold.....	\$25
Johnnie Walker Green.....	\$18
Johnnie Walker Red.....	\$12

Single Malt Scotch

Aberfeldy.....	\$18
Balvenie 12 yr Doublewood.....	\$20
Bowmore 12 yr.....	\$18
Glenfiddich 12 yr Special Reserve.....	\$18
Glenlivet 12 yr.....	\$18
Glenmorangie 10 yr.....	\$16
Laphroaig 10 yr.....	\$16
Macallan 12 yr.....	\$20

Tequila - Mexcal

CazaDores Reposado.....	\$11
Cazadores Blanco.....	\$10
Cabo Wabo Anejo.....	\$15
Avion Repsodao.....	\$15
Avion Platinum.....	\$14
Chinaco Anejo.....	\$14
Patron Silver.....	\$14
Patron Reposado.....	\$15
Patron Anejo.....	\$18
Illegal Mezcal Joven 80.....	\$14
Sauza Blanco.....	\$10
Sauza Tres Generaciones.....	\$14
Jose Cuervo Gold.....	\$10

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