

BRUNCH

CARAMELIZED HALF GRAPEFRUIT \$3
Ruby red grapefruit, burnt sugar

MIXED BERRIES \$8
Champagne sabayon

HOUSE-MADE GRANOLA \$7
Greek yogurt & dried fruit



SOURDOUGH BLUEBERRY FLAPJACKS \$10
Vermont maple syrup & whipped butter

DUCK CONFIT & SWEET POTATO HASH ⚡... \$15
Two eggs any style

PARK BREAKFAST PLATTER ⚡ \$12
Two eggs any style, short stack of flapjacks,
apple-wood smoked bacon & sausage

CLASSIC OMELET ⚡ \$14
VT goat cheese, caramelized onions & fresh herbs, breakfast potatoes

NEW ENGLAND BENNIE ⚡ \$16
Two crabcakes topped with poached eggs, creamed spinach,
Old Bay hollandaise & breakfast potatoes

BISCUITS, GRAVY & FRIED EGGS ⚡ \$12
Griddled buttermilk biscuits, sausage gravy & fried eggs

GRILLED CHEESE, HAM & EGG ⚡ \$12
Brioche, VT Tarentaise, agave ham & tomato.
Topped with a fried egg & Gruyère cream sauce

THE COLLEGIATE ⚡ \$15
One large bacon flapjack, one large sausage flapjack & two fried eggs

CAESAR ⚡ \$10
Romaine hearts, creamy Caesar, "Toad in the Hole"

with grilled chicken \$16 with grilled shrimp \$16

PARK PATTY MELT ⚡ \$10
Griddled burger, Cholula onions, organic rye & American cheese
served with crispy fries

CHICKPEA-LENTIL BURGER \$11
Jicama-carrot slaw & harissa aioli served with mixed greens

GRILLED CHICKEN SANDWICH \$11
Lettuce, tomato, sliced avocado on ciabatta served with crispy fries

BAR STEAK ⚡ \$21
Bacon-Gruyère potato skins, watercress salad, fines herbes & shallot butter

PLANCHA ROASTED SALMON ⚡ \$21
Root vegetable gratin, seared Brussels sprouts, maple-star anise glaze

BREAKFAST POTATOES \$4 **BACON** \$5 **SAUSAGE** \$4

SHORT STACK OF FLAPJACKS \$4 **SINGLE EGG** \$2

WARM BUTTERMILK BISCUITS & APPLE BUTTER \$6

⚡ These Menu Items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions. If anyone in your party has an allergy please make your server aware prior to ordering. 18% gratuity will be added to each check for party sizes of 6 or more guests.



WINE

MEAD (honey-wine by SapHouse Meadery)

Hopped Blueberry, Off-dry, 14.6%	
Willamette hops, native lowbush blueberries	8.
Ossipioja, Semi-sweet, 13.2%	
Spanish red wine grapes, local wildflower honey	8.
Sugar Maple, Semi-sweet, 13.8%	
NH maple syrup & NH honey	8.
Seasonal Selection	8.
Flight of Three	12

SPARKLING

Cava Brut, Anna de Codorniu, Spain	9.	34.
Brut Rose, Berlucchi, Cuvee 6l, Lombardy, Italy	11.	40.
Prosecco, Adami "Garbel," Treviso, Italy		38.
Champagne, Aubry Brut 1er Cru, Jouy-les-Reims		85.

WHITE

Pinot Grigio, Rapido, delle Venezie, Italy	7.	26.
Sauvignon Blanc, Matua,		
Marlborough, New Zealand	9.	36.
Gruner Veltliner, Darcie Kent, Monterey, CA	8.	32.
Riesling, Dr. L, Mosel, Germany	9.	34.
Chenin Blanc, Simonsig,		
Cape Town, South Africa	10.	40.
Chardonnay, Freemark Abbey, St. Helena, CA	10.	40.
Chardonnay, Trefethen, Napa Valley, CA	12.	44.
Torrontes, Killka, Mendoza, Argentina		25.
Chardonnay, Verget, Macon-Villages, France		45.
Sauvignon Blanc, Two Oceans,		
Western Cape, South Africa		25.

RED

Pinot Noir, Annabella, Carneros, CA	10.	38.
Cotes du Rhone, Domaine La Garrigue, France	10.	40.
Sangiovese, Barbi, Umbria, Italy	8.	32.
Dolcetto, Mauro Molino, Piedmont, Italy	12.	44.
Malbec, Maiepe, Mendoza, Argentina	9.	34.
Cabernet Sauvignon, Bodega Del Desierto		
La Pampa, Argentina	11.	44.

Brunch

COCKTAILS

MARY AND A 3-WAY \$17

Local Hicory & Spice Vodka, Bloody Mary Ice Cube, Pepper Rim
Bacon-infused Mezcal, Tomato, Amaro
Crushed Cucumber, Vodka, Tomato, Cilantro

BLOODY MARY \$10.

Tito's Vodka or Jalapeno-infused Vodka
(Or Gin, or Tequila...)

LAVENDER MOON 11.

Greylock Gin, Lavender Honey,
Lemon, St. Germain

GIANT KILLER 10.

Four Roses Bourbon, Lemon,
Limoncello, Boston Bittahs

PERFECT DAY 10.

Mezcal, Lemon, Avera,
Belgian-style Pale Ale, Hellfire Bitters

THE CAPTAIN'S MISTRESS 11.

Cherry-infused Mezcal, Smith & Cross,
Lime, Jalapeno-spiced Aperol,
Allspice, Orgeat

DELGADO 10.

Vodka, Lime, Pomegranate,
Aguardiente, Ginger, Burlesque Bitters

SCOTCH & JUICE 10.

Pig's Nose Scotch, Cynar,
Yellow Chartreuse, Grapefruit Juice

PLUM ISLAND 10.

Plum Pisco, St. Germain,
Grapefruit, Dry Curacao,
Sparkling Wine

GINGER BEE 10.

Cocoa Nib-infused Tequila, Lemon,
Barenjager, Braulio, Ginger Beer

PORTICO DAIQUIRI 10.

Privateer Rum, Lime, King's Ginger,
Limoncello, Cinnamon
Portico's Charrette Saison

OLD CUBAN 10.

Barbancourt Rum, Lime, Mint
Angostura, Sparkling Wine

MOCKTAILS

LAVENDER FIZZ 6.

Lavender Rose Honey, Lemon,
Soda Water

DAYTIME MULE 6.

Cherry, Cinnamon, Citrus,
Ginger Beer, Whiskey-Barrel Bitters

BEER

DRAUGHT

This Weekend's Cask Beer	7.
Sunday IPA, Rotating	7.
This Week's Rotating Seasonals	Mkt
Notch, Pils, 4% MA	6.
BBC, Steel Rail, Extra Pale Ale, 5.3% MA	5.
Weihenstephaner, Hefeweizen, 5.4% GER	6.
Bantam, Wunderkind, Cider, 6% MA	7.
Portico, Charrette, Farmhouse, 6% MA	6.
Lost Abbey, Devotion, Belgian-style Pale Ale 6.25% CA	6.
Delerium Tremens, Belgian Strong Pale Ale, 8.5% BEL	9.
North Coast, Old Rasputin NITRO, Russian Imperial Stout, 9%	7.
Night Shift Brewery, Everett, MA, Rotating	7.
Pretty Things, MA, Rotating	7.

CANS, BOTTLES, CORK AND CAGE.

Augustiner Edelstoff, Pils, 5.6%, 12 oz. GER	8.
North Coast, Scrimshaw Pilsner, 4.7%, 12 oz. CA	5.
Moa, Breakfast Lager, 5.5%, 375ml. NZ	9.
Foolproof, Barstool, Blonde, RI, 4.5%, 12 oz. RI	5.
Notch, Saison, 3.8%, 12 oz. MA	4.
North Coast, Prangster, Belgian Style Golden Ale, 7.6%, 12 oz. CA	7.
Pretty Things, Jack D'Or, 6.4%, 22oz. MA	12.
Rogue, Dead Guy, Maibock, 6.5%, 12 oz. OR	8.
Peak Organic, Espresso Amber, 7%, 22oz. ME	15.
Foolproof, Backyahd, IPA, 6%, 12 oz. RI	5.
Anderson Valley, Heelch O' Hops, Double IPA, 8.7%, 12 oz. CA	8.
Fatty Bampkins, Cider, 5%, 22oz. ME	12.
Zombie Killer, Cherry Cyser, 5.5%, 16.9oz. MI	12.
Crispin Browns Lane Cider, 5.8%, 16.9oz. ENG	6.
Peak Organic, Nut Brown Ale, 4.7%, 12 oz. ME	6.
Foolproof, Raincloud, Porter, 6.5%, 12 oz. RI	5.
BBC, Coffeehouse Porter, 6.2%, 22oz. MA	12.
Left Hand, Nitro Milk Stout, 6%, 12 oz. CO	7.
Southern Tier, Pumking, 8.6%, 22oz. NY	15.