

Park & Elm

Executive Chef - Matthew J. Dilos • Sous Chef - Colin Chase

Mother's Day Brunch - May 12th, 2024

SMALL PLATES & SALADS

House-Baked Colossal Cinnamon Roll
cream cheese icing - *perfect for sharing!* (12)

Local & Imported Charcuterie Board
prosciutto, sweet + hot soppressata, capicola, aged provolone, gorgonzola, pecorino tartufo, marinated olives, fig jam, crostini, whole grain mustard (21)

Deviled Fried Oysters
deviled eggs, hot honey, sea salt (18)

Cheddar & Chive Tater Tots
tomato chili jam, roasted garlic aioli, salsa verde (16)

Halibut Ceviche
chilies, red onion, citrus, cilantro, smokey sriracha, fried tortilla chips (20)

Sumac Marinated Beef Tenderloin Skewer
chickpea salad, garlic toum, house naan bread (20)

Lobster & Fried Egg Flatbread
herbed cream cheese, leeks, asparagus, gruyere (20)

Red Spinach & Roasted Beet Salad
charred grapefruit, green goddess dressing (15)

Classic Caesar Salad
crisp romaine, white anchovy, garlic bread crumbs, citrus caesar dressing, shaved parmesan (15)

Add-ons
+ grilled chicken breast (12) + grilled salmon (12)
+ grilled ny strip (14) + grilled shrimp (14)

LARGE PLATES

Applewood Smoked Ham & Brie Dutch Baby
white asparagus, black berry jam, local arugula salad (26)

Croissant French Toast
caramelized bananas, chocolate hazelnut sauce, whipped cream, thick cut bacon (26)

House-Made Corned Beef Hash
poached eggs, chive hollandaise, grilled sourdough (25)

Crab Cake Benedict
poached eggs, baby greens, yukon gold home fries, whole grain mustard + tarragon bearnaise (34)

Steak & Eggs
12oz. new york strip steak, over-easy eggs, cheesy grits, asparagus bacon pepper jam, grilled sourdough (42)

Mushroom Manicotti
macadamia 'ricotta', mushrooms, leeks, tuscan kale, yellow tomato sauce, kale + leek crumble (30)

Seared Sea Scallops
roasted beet risotto, tuscan kale, crispy leeks, tarragon saffron aioli (44)

Maple Moonshine Half-Chicken
bacon broccoli rabe salad, whipped sweet potatoes (30)

Pan-Roasted Salmon
crispy polenta cake, roasted fennel, grilled artichokes, tomato confit, lemon broth (36)

SIDES & SHARABLES

House-Made Corned Beef Hash (12)

Crispy Parmesan Polenta, Marinara, Basil (12)

Applewood Smoked Bacon (10)

Grilled Asparagus, Lemon, Parmesan (8)

Yukon Gold Home Fries, Onions, Chives (7)

Herb Hollandaise (5)

Cheesy Cheddar Grits, sweet creamy butter, extra sharp cheddar (sm 5 / lg 9)

House-Made Focaccia - ½ Loaf (6)

Grilled Sourdough (3)

WE ARE PROUD TO SUPPORT LOCAL FARMERS & PRODUCERS

Little Field Farm | Fresh Take Farm | Sunset Farm | Battenkill Valley Creamery
McMurray's Sunset Farms | Edelweiss Veal | Reliable Brothers Meats

*If you have a food allergy, please notify your server. Allergen information for menu items is available.
Please ask your server for details.*