

Park & Elm

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

SMALL PLATES & SALADS

Local & Imported Charcuterie Board

ask your server about our daily selection
- perfect for sharing! (21)

Deviled Fried Oysters

deviled egg, hot honey, sea salt (18)

Cheddar & Chive Tater Tots

tomato chili jam, roasted garlic aioli, salsa verde (16)

Coconut Fried Shrimp

mango thai chili sauce, pickled carrot, cilantro salad (21)

House-Made Spring Onion Cavatelli

sweet peas, asparagus, roasted garlic, goat cheese broth (18)

Mussels & Frites

spicy sweet pepper broth, basil, hand-cut fries (18)

Sumac Marinated Beef Tenderloin Skewer

chickpea salad, garlic toum, house naan bread (20)

Scallop Ceviche

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

Sweet & Sour Roasted Cauliflower

torn mint, frisée, red belgian endive, lemon yogurt, pistachio za'atar, agrodolce (16)

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

Mezzi Rigatoni alla Vodka

italian sausage, broccoli rabe, vodka cream, basil (34)

Pan-Roasted Salmon

crispy polenta cake, roasted fennel, grilled artichokes, tomato confit, lemon broth (36)

Crispy Maitake Mushroom Confit

black rice pilaf, italian green beans, spring herb chimichurri (28)

Maple Moonshine Half-Chicken

bacon broccoli rabe salad, whipped sweet potatoes (30)

Grilled Veal Porterhouse

cheesy potato + leek croquettes, bacon pepper jam, asparagus (52)

Seared Sea Scallops

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

Bone-In Pork Schnitzel

marinated cabbage salad, herb spätzle, juniper brown butter emulsion (36)

Grilled Prime New York Strip Steak

warm potato + leek salad, whole grain mustard vinaigrette, asparagus, cognac au poivre butter (42)

Park & Elm Burger

certified angus chuck, short rib + sirloin blend, lettuce, tomato, onion, toasted brioche roll, choice of cheddar, gouda, swiss or american cheese, hand-cut fries (20)

Add-ons

+ applewood smoked bacon (3)
+ caramelized onions (2)
+ roasted wild mushrooms (2)
+ fried egg (2)

SIDES & SHARABLES

Hand-cut Fries (7)

Stewed Green Beans & Garlic Tomatoes (7)

Whipped Sweet Potato, Chives (7)

Cheesy Potato & Leek Croquette, Bacon Pepper Jam (10)

Grilled Asparagus, Lemon, Shaved Parmesan (8)

Roasted Wild Mushrooms (8)

Beet Risotto, Shaved Parmesan (10)

Crispy Parmesan Polenta, Marinara, Basil (10)

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.*