

# Park & Elm

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

## Mother's Day Brunch - May 12<sup>th</sup>, 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, vermont red wine + garlic salami, 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 (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)

**Ratatouille Stuffed Shells**  
whipped cashew "ricotta," golden tomato purée, basil (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.*