



BRUNCH

APPETIZERS & SALAD

SCOTTISH SMOKED SALMON BEET SALAD
Dill Crème Fraiche, Roasted Golden and Purple Beets,
Capers, Baby Sorrel, Lemon Vinaigrette 18

BERRY COCKTAIL
Served with Farm Fresh Cottage Cheese 11

LOBSTER COCKTAIL
Poached Maine Lobster Meat, Tomato, Avocado 28

PAN FRIED JUMBO LUMP CRAB CAKE
Served with a Rivulet of Louis Sauce 20

GF SALADE NIÇOISE
Peppered Ahi Tuna, Boiled potatoes, French Green
Beans, Hard-Boiled Egg and Dijon Vinaigrette
lg 19 sm 14

ENTREES

CAFÉ DU PARC BRUNCH PLATE
Two Eggs Any Style, Home Fries, Biscuit, and Gravy, Chicken Sausage 22

FRENCH TOAST STICKS
Served with Fresh Berries and Maple Syrup 17

CINNAMON APPLE PANCAKES
Granny Smith Apple Compote, Buttermilk Pancakes, Maple Syrup 15

EGGS BENEDICT
on English Muffin with Traditional Hollandaise
Your Choice of
Spinach & Tomatoes
Canadian Bacon
Maryland Crabmeat
19

VG SCRAMBLED TOFU
Sautéed Kale, Spinach, Tomato, Onions, Peppers with Tofu 18

44 FARMS NY STRIP STEAK AND EGGS
Horseradish Potato Galette, Soft Scramble Eggs, Hollandaise Sauce 34

CDP BRUNCH BURGER
Black Angus Beef with Morbier Cheese, Fried Egg, Bacon,
Lettuce, Onion and Tomato on a Brioche Bun, Served with Pommes Frites 20

GF MUSSELS
Your Choice of
Traditional
Tomato and Capers
Coconut Thai Curry
25

GF PAN SEARED SEA BASS AND SCALLOPS
Spinach Corn Chowder and Candied Bacon 42

GF GRILLED FREE RANGE CHICKEN BREAST
Rainbow Swiss Chard and Pommes Carré 28

DESSERT

GF PUMPKIN CRÈME BRÛLÉE
Southern Pecan Lace Tuile, Fresh Berries 12

GF - Gluten Free **VG** - Vegan

Parties of 6 or more are subject to a 20% service charge and applicable tax.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness