



## BRUNCH

### BRUNCH SPECIAL

#### Appetizer choice of one

CREAM OF CELERIAC & POTATO  
Truffle Crouton

SPRING VEGETABLE TART  
Locally Sourced Vegetables baked in savory Tart with  
house made Ricotta

CURED SCOTTISH SALMON  
Pickled Onions and Vegetables, Brûlée Marshmallow  
and compressed Watermelon

#### Entree choice of one

LOCAL CRAB MEAT STUFFED TROUT  
Melted Leeks and Duck Fat Lentils

ROASTED RACK OF LAMB  
Heirloom Root Vegetables, Pommes Dauphine and  
Madeira reduction

\$48

### 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