Primrose

FRESH START

GRANOLA PARFAIT 15
berries, honey

FRESH FRUIT 12/17
plate or platter

STEEL-CUT OATS 13
seasonal fruit compote

AVOCADO TOAST* 19
radish, cucumber, heirloom tomatoes
carrots
organic egg 5+ | smoked salmon +12*

BAKERY BASKET (one/three) 7/13
viennoiserie selection

TRADITIONAL

CLASSIC*
two organic eggs any style, breakfast potatoes
choice of bacon, sausage, ham or chicken sausage
served with toast
26

SPECIAL
three organic eggs any style, breakfast potatoes
choice of bacon, sausage, ham, chicken sausage
deep dish pancake, coffee or hot tea
37

SPECIALTIES

DEEP-DISH PANCAKES 28
sweet cream pancakes, almond whipped cream
chocolate sauce +4 | berry compote +4

BLUEBERRY STREUSEL PANCAKE 19
baked deep dish blueberry pancake
streusel topping, almond whipped cream

TRADITIONAL BUTTERMILK PANCAKES 17
butter, syrup
fresh blueberries +5 | chocolate chips +4

BRIOCHE FRENCH TOAST 17
cinnamon crust, whipped cream
chocolate sauce +4 | berry compote +5

SMOKED SALMON BAGEL 19
whipped cream cheese, shallots, capers
avocado +4 | organic egg+ 5*

HOMEMADE JUMBO BISCUIT 15
sausage gravy
organic egg +5*

CLASSICS

served with breakfast potatoes

HAM, EGG & CHEESE SANDWICH 20
fried egg, cheddar, chipotle aioli

HAM & BACON OMELETTE 23
cheddar

MUSHROOM & SPINACH OMELETTE 21
swiss, herbs

EGGS BENEDICT* 23
ham, hollandaise, english muffin
add avocado +4 | smoked salmon +11

STEAK & EGGS* 36
ny angus strip steak, two organic eggs any style

SHARE

CRISPY GREEN BEANS
hot peppers, sauce gribiche
16

HAND-BATTERED CHICKEN STRIPS
french fries, chipotle aïoli, grilled lemon
24

BACON & MOZZARELLA FLATBREAD
caramelized onions, frisee, garlic
19

CHARCUTERIE
chef's selection of meats, cheeses
jam, whole grain mustard
28

SOUPS & SALADS

SEASONAL SOUP 14

FIELD GARDEN SALAD 22
baby spinach, frisee, watercress
granny smith apples, strawberries, grapes
goat cheese, candied pecans
citrus yogurt dressing

COBB SALAD 24
chicken, bacon, avocado, hard-boiled egg
tomatoes, blue cheese, romaine lettuce
lemon vinaigrette

BUTTERMILK CAESAR SALAD parmesan, croutons 16
chicken +10 | salmon +14 | shrimp +14

MEDITERRANEAN PLATE 22
avocado, tomatoes, cucumber, yogurt, feta
lemon, hard-boiled egg, olive oil
chicken +10 | salmon +14 | shrimp +14 | smoked salmon+11

MAINS

CHICKEN SANDWICH 22
brie, caramelized onions, herb aïoli, ciabatta
ny angus steak +6*

THE PARK BURGER* 23
angus beef, cheddar, herb aïoli, house pickles
avocado +4 | bacon + 4 | impossible burger +5

BRIOCHE TURKEY CLUB 22
sliced turkey, bacon, lettuce, tomato, dijonnaise

ULTIMATE GRILLED CHEESE 20
brie, cheddar, swiss, american, sourdough served with tomato bisque

MUFFULETTA SANDWICH 22
prosciutto, italian rustica coppa, genoa salami, olive tapenade, buffalo mozzarella ciabatta

CHICKEN SIMPLY SEARED 28
asparagus, parmesan potato purée
salmon+5 | ny steak* +5*

PAPPARDELLE BOLOGNESE 27
shaved parmesan reggiano

SIDES

salsa 2 | avocado 4 | organic egg* 5 | yogurt 5
english muffin 4 | bagel & cream cheese 7
white, sour dough, 9 grain, gluten free toast 4
breakfast potatoes 7 | berries 10
bacon, sausage, ham 9 | chicken sausage 8
potato puree or french fries 9, green salad or seasonal vegetables
9 deep dish pancake 10 | traditional buttermilk pancake 9

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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COCKTAILS

LAVENDER SGROPPINO 18
absolut elyx vodka, lavender syrup
prosecco, creme de violette
lemon sorbet

BASIL 17
beefeater gin, cucumber, juniper
bay laurel leaf, fever tree tonic

CILANTRO 17
mi campo blanco tequila, mango
lime, agave, tajin candied straw

PRIMROSE 18
grey goose vodka, lemon,
st germain, sparkling wine

DI COCO 16
bacardi pineapple rum, aperol
pineapple juice, coconut water

SPICED PEAR SIDECAR 17
remy martin 1738, st. george
pear liqueur, lemon

GREYHOUND 16
absolut grapefruit vodka
fresh grapefruit, spearmint

IRISH COFFEE 16
teeling irish whiskey, brown sugar
whipped cream

PASSIONFRUIT MIMOSA 17
fresh orange, sparkling wine
passionfruit

BLOODY MARY 17
absolut elyx housemade mix, olives
candied bacon, lemon, celery

MICHELADA 16
modelo especial, tajin, lime

WINE

SPARKLING
Prosecco, Gambino, Veneto 13
Rosé, Lucien Albrecht, France 15
Rosé, Munn, Napa Valley 90 (bottle)
Brut, Nicolas Feuillatte, France 120 (bottle)
Brut, Veuve Clicquot, France 200 (bottle)

WHITE
Chardonnay, Antinori "Bramìto", Italy 15
Pinot Grigio, Santa Margherita, Italy 14
Sauvignon Blanc, Kim Crawford, NZ 14
Riesling, Dr. Loosen, Germany 14
Rosé, Hampton Water, Provence 15

RED
Cabernet Sauvignon, Justin, CA 18
Pinot Noir, Elouan, WA 15
Merlot, Roth, CA 16

BUBBLES

ALL YOU CAN DRINK
MIMOSA OR ROSÉ
40

choice of
orange, pineapple, cranberry, watermelon
Nicolas Feuillatte, Brut, Upgrade +36

SOFT DRINKS

JUICE 8
orange, grapefruit, apple, pineapple, tomato

PRESSED JUICERY 15
citrus (apple, pineapple, lemon, mint)
greens (kale, spinach, romaine, parsley
cucumber, celery, apple, lemon)
orange turmeric (orange, apple, aloe vera
turmeric, lemon, black pepper)
roots (apple, lemon, ginger, beet)

IMMUNITY SHOT 11
lemon juice, ginger, cayenne pepper

SODA 6
pepsi, diet pepsi, sierra mist, lemonade
stubborn root beer, ginger ale

WATER 8
sparkling, still

COCONUT WATER 8

RED BULL 8.50

COFFEE

LAVAZZA HOUSE BLEND 6

LAVAZZA ESPRESSO 7.50
macchiato, cappuccino, latte, mocha +1
extra shot + 1
almond, coconut, oat, soy milk +1

LA COLOMBE CAN COLD BREW 8

DRAFT CAN LATTE 8

TEA & COMPANY

ORGANIC ICED TEA 6
black or green

ORGANIC HOT TEA 6
earl grey, english breakfast, chai

ORGANIC HERBAL TEA 6
chamomile, relax, peppermint

DRAFT BEER

STELLA ARTOIS Pilsner 9

SHOCK TOP Belgian White 9.50

SPACE DUST IPA 10

7FIVE Blonde Ale 12

GUINNESS Stout 10

KILT LIFTER Ale 9.50

MODELO Lager 9.50