

Inside Park at St. Bart's

Dinner Menu

STARTERS

Marinated Olives *toasted pita, lemon-feta spread* 10

Classic Margherita Pizzette *fresh tomato sauce, mozzarella, basil* 15

Tuna Tartare Tacos *eggroll shells, roasted sweet corn, tart cherry chutney, scallion, frisee* 18

Fried Calamari *toasted coconut, kaffir lime, spicy tomato cilantro sauce, tartar sauce* 18

Mussels *served classic style with shallots, garlic and white wine, fries* 17

Surf & Turf Spring Roll *shrimp, chicken, peppers, onions, sweet chili sauce* 16

SOUPS AND SALADS

Soup of the Day

Roasted Autumn Squash Bisque *crème fraiche, pumpkin seeds* 10

Classic Caesar Salad *romaine lettuce, herbed croutons, shaved parmesan* 15

Greens and Grain *shredded kale, roasted squash, pear, farro, quinoa, golden pea shoots* 16

Fennel & Celery Salad *shaved fennel, celery, grapefruit, avocado, persimmon, pomegranate seeds, red wine vinaigrette* 15

Angry Calamari Salad *spinach, frisee, roasted corn, shichimi spices, spicy ponzu, aji amarillo dressing* 18

Asian Chicken Salad *red & green cabbage, bean sprout, Asian pear, broccoli, spicy cashews* 18

Add To Any Salad: Chicken 6 Steak 8 Shrimp 8 Salmon 8

BURGERS

Inside Park Burger

grass-fed, beefsteak tomato, lettuce, smoked onion remoulade 19

Pear & Currant Turkey Burger

caramelized onions, 5 spoke cheddar, currant mustard, English muffin 17

Add: Vermont Cheddar, Bacon, or Avocado 1 each

MAINS

Chicken Pot Pie *tender chicken, flaky crust, garden vegetables, cream* 18

Glazed Norwegian Salmon *soy anise glazed salmon, cranberry & apple bread pudding, braised radicchio* 26

Roasted Squash & Farro *persimmons, quince, parsley, sage brown butter* 24

Tagliatelle & Pancetta *egg noodles, pancetta, truffle cream, chanterelle, poached egg* 18/26

Jumbo Lump Crab Cake *carrot and parsnip hash, crustacean sauce, fried basil* 27

Joyce Farm Chicken Breast *baby carrots, potato, rutabaga, endive, natural au jus* 25

New York Strip *16 oz. New York strip, carrot custard, delicata squash, burgundy sauce* 36

Please ask your server for the Chef Selection of the Day!

Sides 7

Mac & Cheese

Asparagus

Spinach

Hand Cut Fries

Sweet Potato Fries \$2.00+

Brussel Sprouts

Executive Chef
Denton Whyte

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

This is a non-smoking establishment