

# 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, 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 tamarind sauce* 16

## SOUPS AND SALADS

Soup of the Day

French Onion Soup 10

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

Greens and Grain *shredded kale, squash, pear, cherries, farro, quinoa, ricotta salata, champagne vinaigrette* 16

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

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, creamy garden vegetables* 18

Norwegian Salmon *freekeh, fire roasted baby beets, beet green, labne cheese* 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