

Small Plates

Tuna Tartare Tacos | 19

Crispy wonton taco shell, ahi tuna, scallions, charred corn, tart cherries, sweet wasabi soy

Fritto Misto | 19

Crispy fried calamari rings, banana peppers, shallots, zucchini, lemon, flat leaf parsley, spicy tomato cilantro

Piemonte Burrata & Speck | 22

Burrata, speck, arugula, marcona almonds, aged balsamic, oven-dried heirloom tomato, fried basil leaf, grilled ciabatta

Korean Duck Wings | 18

Kim chi and cucumber banchan, benne seed cornbread, crispy shiitakes

Salads

Classic Caesar Salad | 16

Gotham Greens romaine lettuce, oven-dried tomato, shaved parmesan, toasted croutons, creamy caesar dressing

Ahi Tuna Niçoise Salad | 21

Alewife Farm bronze little gem lettuce, french green beans, tomato, onion, olives, soft-cooked egg

Chopped Asian Chicken Salad Bowl | 18

Red and green napa cabbage, edamame, broccoli, spicy cashews, cilantro, wonton crisps, french-cut chicken breast

add: Chicken 7, Salmon 8, Jumbo Shrimp 8

Sandwiches & Burgers

Citrus Honey Crispy Chicken Sandwich | 18

Buttermilk-marinated chicken thigh, bread and butter pickle spear, Gotham Greens brooklyn crunch lettuce, tomato, pickled red onion, brioche roll, vinegar slaw

Lobster Roll | 28

Traditional lobster roll, brioche hero top cut, butter griddled, house fries

Inside Park Burger | 19

Grilled beef burger, lettuce, tomato, red onion, bread and butter pickles, smoked onion remoulade, house fries

Country Smoked Flank Steak | 22

Dry-cured chorizo, pickled red onion and piparras, pimentón aioli, aged manchego, cuban hero, house fries

Truffled Portobello Bikini | 18

Spanish griddled cheese sandwich, aged manchego, portobellos, truffled mayo, house fries

add: shaved speck for 2.75

Large Plates

Grilled Faroe Island Salmon | 32

Orange, cardamom and masala spiced warm farro salad, charred apricots, grilled petite bok choy, sweet and sour cilantro chutney

Joyce Farms Brick Pressed Poulet | 28

Arugula and pecorino, heirloom tomato, lemon basil pistou pan sauce

Sfoglino Pasta Saffron Cavatelli | 22

Pressed tomato and shallot stew, smoked chicken thigh, arugula, preserved lemon, calabrian chili, spring peas and ricotta salata

Sides

Charred Baby Bok Choy | 8

Saffron Cavatelli Pasta Tomato Confit, Spring Peas, Ricotta Salata | 12

House French Fries | 7

Sweet Potato Fries | 9

Truffle Fries | 8

Dessert

Strawberry Cobbler | 12

House-made biscuit, macerated strawberries, mint syrup

NY Cheesecake | 12

Brandied cherry mash

Chocolate Custard | 12

Brown butter almond cake, charred marshmallow, flavors of orange



Vendor and Farm Partners

Local sourcing is part of Inside Park's ethos. Just-picked wholesome foods travel far fewer food miles validating Inside Park's sustainable mindset and ensuring healthy menu items at the peak of freshness. Helping small farms and artisan producers flourish – especially in the current economic climate – feels good, too. The result is a carefully curated menu filled with creatively prepared, flavorful dishes that we are proud to serve to friends, family and valued customers.

1. Gotham Greens

4. Sfoglino Pasta

7. Eva's Garden

2. Norwich Meadows

5. Murray's Cheese

8. Satur Farms

3. Lancaster Farm Fresh

6. Lioni Latticini

9. Hepworth Farms