

CENTRE PARK GRILL

BRUNCH MENU

STARTERS

CORN & CRAB FRITTERS

Lump Crab ~ Sweet Corn ~ Cajun Remoulade
~ Black Bean/Corn Salsa. 13

CALAMARI

Parsley ~ Lemon ~ Cajun Remoulade. 11

CRAB DIP

Toasted Baguette. 11

CHESAPEAKE FLATBREAD

Lump Crab ~ Chesapeake Sauce ~ Mozzarella/
Provolone Cheese ~ Heirloom Tomatoes. 13

CHEESE STEAK FLATBREAD

Shaved Ribeye ~ Caramelized Onion ~ Mozzarella &
Provolone Cheese ~ Jalapeno Queso. 11

BREAKFAST

BREAKFAST FLAT BREAD

Eggs ~ Bacon ~ Cheese ~ Hash Browns ~ Onion. 9

EGGS BENEDICT

Poached Egg ~ Canadian Bacon ~ Hollandaise. 11

CHESAPEAKE BENEDICT

Poached Egg ~ Colossal Crab ~ Canadian Bacon
~ Hollandaise. 14

STEAK & EGGS

Two Eggs ~ Flat Iron Skirt Steak ~ Hash Browns. 15

FRITTATA

Roasted Red Pepper ~ Eggplant ~ Onions ~ Bacon
~ Goat Cheese ~ Field Greens. 10

CORNED BEEF HASH

Corned Beef ~ Roasted Potatoes ~ Red & Green Bell
Peppers ~ Caramelized Onions ~ Poached Egg ~
Hollandaise. 14

PRIME RIB HASH

Prime Rib ~ Roasted Potatoes ~ Red & Green Bell
Peppers ~ Caramelized Onions ~ Poached Egg ~
Hollandaise. 14

LAMB BURGER

Black Truffle Aioli ~ Red Onion Jam ~ Baby Spinach
~ Brioche Bun. 14

CPG BURGER

Lettuce ~ Tomato ~ Onion ~ Cheddar ~ Brioche Bun. 12

CRAB CAKE SANDWICH

7 oz. Colossal Lump ~ Lettuce ~ Tomato
~ Housemade Tartar ~ Brioche Bun. 18

SOUPS

CREAM OF CRAB

Cup 6.5 Bowl 7.5

SOUP OF THE DAY

Cup 6.5 Bowl 7.5

FRENCH ONION

Croutons ~ Gruyere. Crock 8

SALADS

CILANTRO-LIME CHICKEN SALAD

Mixed Greens ~ Grilled Chicken ~ Black Bean/Corn
Salsa ~ Heirloom Tomatoes ~ Tortilla Strips
~ Honey/Cilantro Dressing. 12

GRILLED STEAK SALAD

Field Greens ~ Heirloom Tomatoes ~ Caramelized
Onions ~ Roasted Peppers ~ Blue Cheese Crumbles
~ Aged Balsamic Vinaigrette. 15

CENTRE PARK CAESAR

Chopped Romaine ~ Caesar Dressing ~ Sun Dried
Tomatoes ~ Garlic Crostini. 7.5

CENTRE PARK HOUSE

Seasonal Greens ~ Heirloom Tomatoes
~ Cucumbers ~ Carrots ~ Onions ~ Sprouts
~ Housemade Parmesan Dressing. 7.5

Add to any salad: Chicken 5. Shrimp 5.5.
Salmon 6.5. Steak 6.5.

ITALIAN OMELET

Mozzarella & Provolone ~ Heirloom Tomatoes
~ Basil. 11

SPINACH OMELET

Gruyere ~ Shallot ~ Spinach. 11

SOUTHWESTERN OMELET

Tasso Ham ~ Andouille Sausage ~ Red & Green Bell
Peppers ~ Mozzarella & Provolone. 11

FRENCH TOAST or BELGIAN WAFFLE

Brioche ~ Cinnamon/Vanilla Custard ~ Warm Syrup. 9

BERRY FRENCH TOAST or WAFFLE

Blueberries ~ Strawberries ~ Lemon Mascarpone. 12

BANANAS FOSTER

FRENCH TOAST or WAFFLE

Brioche ~ Bananas ~ Brown Sugar ~ Walnuts ~
Powdered Sugar. 12

CHICKEN & WAFFLES

Belgian Waffles ~ Hand Breaded Fried Chicken ~
Maple Syrup. 14

LUNCH

CLUB SANDWICH

House Roasted Turkey ~ Ham ~ Bacon ~ Cheddar
~ Lettuce ~ Tomato ~ Mayo ~ Country White. 13

SHRIMP & GRITS

Andouille Sausage ~ Tasso Ham ~ Shrimp ~ Peppers
~ Onions ~ Anson Mills Parmesan Grits. 21

Burgers & Sandwiches, Your Choice of:
Hand Cut Fries / Housemade Slaw / Side Salad