

==DESSERT==

NEAPOLITAN SEMIFREDDO*...7.00

magic shell, strawberries, candied cocoa nibs

CARMELIA CHOCOLATE PUDDING PIE...7.00

whisky caramel, graham tart shell

TONIGHT'S ICE CREAM SANDWICH...5.25

PUNT E MES ON ICE, TWIST...7.00

WONDERMINT SCHNAPPS...7.75

CHARTREUSE AND COFFEE...13.00

HOT TODDY...9.50

EL TESORO ANEJO...11.25

FOUR ROSES STATE PARK ED..11.00

THE MACALLAN 12 YEAR...14.00

COPPER AND KINGS BRANDY...8.50

SANTA TERESA 1796 RUM...9.00

VAGO ESPADIN MEZCAL...9.50

GLENDALOUGH DBL BARREL.. 8.75

AMARO MONTENEGRO..8.00

AMARO MELETTI...7.00

AMARO CIO CIARO...7.25

AMARO BRAULIO...8.25

AMARO SFUMATO...7.50

AMARGO VALLET...7.50

AMER GINGEMBRE...7.75

BARRINGTON COFFEE...3.00

MEM TEA...2.00

english breakfast

decaf english breakfast

lemon chamomile

green tea

We are proud to announce that as of March 6, 2017, we have enacted revenue sharing among all of our kitchen staff. In addition to salaries and hourly wages, 5% of all food sales will be shared directly with our talented chefs, line cooks, prep team, bakers, and dishwashers. This hard-working crew is comprised of culinary school graduates, first time restaurant employees, immigrants, artists, and creative, intelligent people, all of whom work together to put delicious food on your plates.

Warmly,

Rachel, John, Heather, Evan, Alon, Rachel & Tyler
State Park and Mamaleh's Delicatessen Ownership

STATE
PARK

FOOD DRINKS AMUSEMENTS

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BRING YOUR FRIENDS, BUT KINDLY ONLY SPLIT THE BILL A MAXIMUM OF 5 WAYS

**CHEAP MOVIE VOUCHERS
+ PARKING VALIDATIONS
NOW AVAILABLE**

*20% service charge
added to parties of 6 or more
for your convenience*

APPETIZERS

PICKLED EGGS.....1.75/each

DEVEILED EGGS*.....4.55

POPCORN.....4.25
browned butter, salt and vinegar

LOCAL CUCUMBERS.....7.95
buttermilk, charred hot wax peppers, trout roe, mint

LOCAL OYSTERS on the half shell*.....6 FOR 18.95
cocktail sauce & mignonette

RED LEAF SALAD.....9.95
bush beans, radish, blue cheese, pickled cherry vinaigrette

HEIRLOOM TOMATOES.....10.25
purslane, grains of paradise, olive oil

STEAK TARTARE*.....11.75
quail egg yolk, caper, cornichon, mustard, griddled potato roll

HAND-CUT FRENCH FRIES.....5.50

BEER CHEESE FRITTERS.....10.95
*la quercia ham, pickled beans, green garlic ranch dressing**

FOIE GRAS MOUSSE.....12.50
plum, tarragon, pickled mustard seed, texas toast

PORK BELLY.....12.95
stone fruit, baby kale, charred scallion and sesame sauce

MAINS

CHARRED BROCCOLI.....16.95
wild rice, scallion, squash, cabot clothbound

SEARED CAPE BLUEFISH.....21.95
creamed corn, chanterelles, shishitos, lime

FRIED IPSWICH CLAMS WITH HOT PEPPERS.....18.95
*fries, tartar sauce**

PAN-ROASTED STRIP STEAK*.....23.95
heirloom tomatoes, wax beans, charred green onion, jus

PICKLE-BRINED FRIED CHICKEN

garlicky greens, pickles

- TABASCO HONEY.....17.85 - NASHVILLE HOT.....19.95

- SIDE OF BAYLEY HAZEN BLUE CHEESE DRESSING*.....2.25

SANDWICHES

SERVED WITH HOUSE PICKLES AND MIXED GREENS -

JUICY LUCY BURGER*.....11.75
american cheese, lettuce, tomato, onion, special sauce

- HOMEMADE BACON.....2.10

SNAPPY'S FAMOUS PORK CHOP SANDWICH.....14.75
beef chili, cole slaw, sliced tomato, yellow mustard*

CHICKEN KATSU SANDWICH.....11.55
*cabbage, pickled shiitake mushrooms, aioli**

*CONSUMING RAW OR UNDERCOOKED FOOD MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE TELL US IF YOU HAVE ANY ALLERGIES