

# GIRL IN THE PARK

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## HANDCRAFTED FOOD & SPIRITS

### PRE-GAME

#### Caramelized Candied Bacon \$9

Nitrate Free Bacon/Candied with Organic Dark Brown Sugar

#### IPA Bacon Cheese Dip \$9

Brickstone IPA/Nitrate Free Bacon/Soft Pretzels for Dipping

#### Mozzarella Cheese sticks \$8

Fresh Mozzarella/Crispy Bread Crumbs/Nana's Marinara

#### Bruschetta \$7

Garden Tomatoes/Fresh Basil/Baked Garlic Crostini's

#### Nana's Meatballs \$8

3 Daily Handmade Meatballs/Nana's Marinara/Parmesan

#### Fried Pickle Chips \$7

Served with Housemade Ranch Sauce

#### Pico de Gallo or Salsa & Chips \$5

Choice of Freshly Made Pico de Gallo or Salsa/Housemade Tortilla Chips

#### Buffalo Chicken Dip \$8

Served with Celery Sticks, Carrots, & Wanton Chips

#### Hand Battered Buffalo Shrimp \$11

Wild Caught Shrimp/Buffalo Sauce/Blue Cheese Dipping Sauce

#### The Park Sliders \$9

3 Hand Pressed Beef Blend Patties/Caramelized Onion/Pickle/American Cheese

#### Around the Park Sampler \$11

Mozzarella Cheese Sticks/Buffalo Chicken Dip/Fried Pickle Chips

#### You Pick 'Em Tots or Homemade Fries \$4

Truffle Parm - IPA Bacon Cheese Sauce +2  
Housemade Chili - Sloppy Joe/Cheese +3

#### Local Nachos \$7

Housemade Tortillas/Cheddar/Lettuce/Jalapeños/Sour Cream/Pico de Gallo  
Chicken +2 · Ground Beef Blend +2.50 ·  
BBQ Pork +2.50 · Guac +1

#### Build Your Own Skins \$7

4pcs

#### Choose Your Cheese

Buffalo Cheese Sauce · Shredded Cheddar

#### Choose Your Dipper

Sour Cream · Sriracha Ranch

#### Add Meat

Pulled Beef +2 · Pulled Chicken +1.50 ·  
Bacon +2 · Sloppy Joe +2

### OUR STORY

We do things LOCAL. Our concept stems from our name, "Girl in the Park". Our "Girl" is co-founder & head Chef, Jayme Parker. The "Park" represents our location, Orland Park, IL. As an attendee at Sandburg High School and Culinary graduate of Robert Morris University, Jayme and her family's goal is to combine the love of her roots and her time studying in Florence, Italy to bring you an experience like nothing else in the area. Girl in the Park is truly a unique American Bar & Grill with a menu specializing in locally sourced ingredients, hand crafted infused cocktails and a STRONG Bourbon game. Our partnership with local farmers, grocers, and brew houses ensures that we will deliver something fresh that sets us apart. We truly believe that our locally owned business with you in mind represents how much we value family, friends, and moments that will turn into memories.

### SOUPS

#### Housemade Chili

Cup \$3.50 · Bowl \$5.50

Ground Beef Blend/House Spice Blend

#### Soup Of The Day

Cup \$2.50 · Bowl \$4.50

### GET YOUR GREENS

#### The "OP" Cobb Salad \$10

Lettuce/Tomato/Soft Boiled Egg/Bacon/  
Green Onion/Chicken/Cheddar

#### The "Girl's" Southwestern Salad \$10

Lettuce/Corn/Black Beans/Red  
Onion/Pulled BBQ Chicken/Fried Tortilla  
Strips/Queso Fresco

#### The "Parker" Greek Chicken Salad \$10

Lettuce/Feta Cheese/Red Onion/Kalamata  
Olives/Grilled Chicken

#### The Centennial Park \$8

Lettuce/Tomato/Cucumber/Red Onion/  
Cheddar/Your Choice of Dressing  
Grilled Chicken +2

#### Dressing Selection

Ranch · Italian · Greek · Vinegar & Oil · 1000  
Island · Blue Cheese

### SAMMIES & WRAPS

Served with Fries & Slaw · Truffle Fries +2 · Tots +1

Pretzel · Brioche · Gluten Free · Wrap

#### Marinated Grilled Chicken \$9.50

Lettuce/Tomato/Cilantro Mayo/Mozzarella

#### The Sloppy Park \$10

Housemade Sloppy Joe/White American  
Cheese/Brioche Bun

#### The Shredder \$12

Slow Cooked Shredded Beef/Cabbage Slaw/White  
American Cheese

#### Greek Chicken Wrap \$9.50

Lettuce/Feta/Grilled Marinated Chicken/Red  
Onion/Kalamata Olives/Greek Dressing

#### The Park Reuben \$11

Housemade Corned Beef/Mustard/Rye

#### Cheese-O-Nator \$8

Two Cheese Blend/Bacon

#### Park BLT \$10

Nitrate Free Bacon/Garden Tomatoes/Lettuce/Lightly  
Toasted Bread

#### Buffalo Chicken \$9.50

Chicken Breast/Buffalo Sauce

#### Pain is Good Chicken Sandwich \$9.50

Blackened Chicken/"Pain is Good" Hot Sauce

#### Fajita Wrap

Chicken \$10 · Shrimp \$14

Sautéed Onion & Green Pepper/Lettuce/Tomato



### GIRL & THE WINGS

#### ABF Jumbo Wings

Served with Choice of Dipper, Celery, & Carrots

#### Quantity

6pcs \$7 · 8pcs \$9 · 12pcs \$12

#### Style

Naked · Breaded · Grilled to Perfection  
Bone In · Boneless

#### Sauce

Buffalo · Hot · Sweet BBQ · Hot BBQ · Asian Zing ·  
Parm Garlic · Korean BBQ

#### Dipper

Ranch · Blue Cheese · Sriracha Ranch

# BURGERS

**All Beef is 28 Day Aged Midwest Custom Two Blend (Chuck & Brisket) Beef**

**Served with Fries & Slaw**  
Truffle Fries +2 · Tots +1

**Pretzel · Brioche · Gluten free**

**Double Patty +3**

**The OG Burger \$10**

Lettuce/Garden Tomato/Onion/Pickle/Fancy Sauce

**The Asian \$11**

Housemade Cabbage Slaw/Korean Teriyaki

**The Dirty South \$12**

Onion Straws/Bacon/Housemade BBQ Sauce

**The Tear Jerker \$12**

Hand Battered Deep Fried Jalapeño/Housemade Habanero Sauce/Pepper Jack/Pico de Gallo/ Cilantro Mayo

**Man in the Park \$14**

Double Patty/Sloppy Joe/White American Cheese/Onion Straws/Fancy Sauce

**The Shroomie \$11**

Swiss/Mushroom/Sautéed Onion

**The Sunrise \$11.50**

Over Easy Free Range Egg/Bacon/Fancy Sauce

**The Dirty Frank \$13.50**

Shredded Beef/Bacon/Over Easy Free Range Egg/ Cheddar Cheese/Fancy Sauce

**Turkey Burger \$11**

Fresh Ground Hand Pressed Turkey (Yellow Onion & Red Pepper Cooked In)/Lettuce/Tomato/Mayo

**Build Your Own \$10**

Start with The OG Burger. Add any additional topping for \$.75

# PIZZA

**14" Classic Cheese Pizza \$10**

Additional Toppings \$1.50ea

Sausage · Pepperoni · Onion · Green Pepper · Jalapeños · Tomatoes · Fresh Garlic · Mushrooms

**Margarita Pizza**

Garden Tomatoes/Mozzarella/Fresh Basil

**Buffalo Chicken Pizza**

Buffalo Sauce/Chicken/Mozzarella/Blue Cheese

Check Out Our

Great DRINK MENU

# PASTA

**Served with Choice of Soup or Salad**

**Spaghetti or Penne \$12**

Nana's Marinara/Basil/Garlic/Olive Oil/Grilled Chicken/Fresh Parmesan

**Chicken Parmesan Spaghetti \$13**

Breaded Chicken/Nana's Marinara/Mozzarella

**Baked Spaghetti or Penne \$10**

Nana's Marinara/Mozzarella/Baked In Oven Meatballs +4 · Grilled Chicken +3

# TACOS

**3 Tacos, side of rice**

**Pick Your Meat**

Pulled Beef \$10 · Pulled Chicken \$9 · Shrimp \$12

**Pick Your Style**

Traditional- Cilantro/Cheese/Onion

Park Style- Cabbage Slaw/Cheese/Habanero Sauce

Choose Your Own Toppings

# ENTREES

**Add Cup of Soup or Salad +2**

**WOK It Out BOWL \$9**

Brown Rice/Carrot/Mushroom/Broccoli/Water Chestnut/Snow Peas/Onion

**Choose Your Sauce**

Teriyaki · Spicy Stir Fry ("Pain is Good" Sauce)

**Add Meat**

Chicken +3 · Shrimp +5 · Pulled Beef +4 · Salmon +5

**Salmon Filet with Fresh Mango Salsa \$15**

Rice/Seasonal Vegetables

**½ Herb Chicken \$13**

Slow Roasted Chicken/Rice/Seasonal Vegetables

**Fall Off the Bone Ribs**

**Whole Slab \$20 · Half Slab \$14**

Cooked with Brickstone Hopskip Beer/ Housemade Dryrub/French Fries & Slaw

**Chicken Skewers \$13**

Marinated in Fresh Herbs/Side of Rice

# SIDES

French Fries \$3 · Tots \$4 · Side Salad \$4 · Rice \$3 · Slaw \$2 · Seasonal Vegetable \$3

# KIDS

**Mini Corn Dogs and French Fries \$7**  
**Chicken Tenders and French Fries \$7**  
**Cheese Quesadilla \$7**  
**Slider and French Fries \$7**

# DESSERTS

**5 Made to Order Chocolate Chip Cookies \$5**  
(Allow 10 Minutes for Cook Time)  
Served with a Shot of Milk · RumChata +4

**Giant Slice of Carrot Cake \$5**

**Giant Slice of Red Velvet Cake \$5**

**Gelato from Zarlengo's Italian Ice \$4**  
Vanilla · Chocolate

# BEVERAGES

Coke · Diet Coke · Mr. Pibb · Sprite · Root Beer · Mello Yello · Lemonade · Homemade Iced Tea · Coffee



All of our chicken is locally sourced in the Midwest from Harvest Land Co-Op Farms, who stand by their free-range, no hormone, no antibiotic, and always vegetarian fed promise.



All pork products come from Fort Atkinson, WI Farm.



All beef is 28 day aged & locally sourced from the Midwest.



All desserts are housemade from scratch. Gelato is straight from Jayme's fellow Culinary school mate and friend Tommy Zarlengo of Zarlengo's Italian Ice in Chicago Heights, IL.



All seafood is wild caught, never farm-raised.



Cage-free eggs used in all products.



The corned beef is housemade and slow roasted for 8 hours, then sliced to perfection.