

GIRL IN THE PARK

★★★★

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, & Wonton Chips

Hand Battered Buffalo Shrimp \$11

Wild Caught Shrimp/Bufalo 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/Bufalo 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

Bacon 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/Bufalo 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.