

The Park

BISTRO & BAR

TO SHARE

deviled eggs | "tonnato" filling, piment d'espelette, white anchovy \$6 (G)

chicharrón | pancetta vinaigrette \$5 (G)

crispy calamari | harissa aioli, lemon \$12

marinated olives | artisan varieties, citrus zest, aromatic rosemary \$5 (GV)

dungeness crab cake | spicy sauce remoulade, crispy capers, herb salad, brioche croutons, lemon \$14

prince edward island mussels | saffron and white wine broth, garlic confit, grilled bread \$15

flatbread | fontina cheese, la quercia speck, foraged mushrooms, arugula \$13

hamachi crudo | yuzu vinaigrette, avocado mousse, cucumber, pearl onion, cilantro and seaweed chip \$16

farmhouse charcuterie

each - \$5 | all - \$25 (GN)

fra'mani salami duo | molinari's spicy coppa
la quercia prosciutto | goat's milk cheese
cow's milk cheese | sheep's milk cheese

FIRST

soup of the day | seasonal selection \$8

french onion soup | gratinéed with imported gruyere & emmental cheeses \$9 (G)

classic caesar | torn garlic croutons, shaved parmesan, creamy anchovy dressing \$5/9 (G)

heirloom tomato salad | marinated tomatoes, lightly smoked feta, summer cucumber, tapenade crostini, basil \$14 (VG)

county line farms baby greens | sonoma goat cheese, k&j stone fruit, toasted almonds, white balsamic vinaigrette \$6/10 (GVN)

harvest grains | cracked bulgur, seasonal vegetables, summer greens, feta, toasted walnuts, sultana vinaigrette \$12 (V)

add to any large salad: *steak* | *chicken* | *salmon* | *shrimp*
each \$10

MAIN

skuna bay salmon | artichoke barigoule, rocket arugula, quinoa, aged sherry jus \$25 (G)

bouillabaisse | striped bass, mussels, gulf shrimp, manila clams, marble potatoes, saffron fumet \$32 (G)

pressed mary's chicken & dumplings | house-made gnocchi, asparagus, tomato confit, chicken jus \$23 (G)

california halibut | chanterelles, brentwood corn, new potatoes, cherry tomato confit, lardons \$30

braised short rib | heirloom pepper stew, olive oil crushed potatoes, balsamic glaze, herb salad \$26 (GN)

duroc pork chop | lightly smoked, braised kale, kentucky style marmalade \$30 (G)

saporito spaghettini | tomato pomodoro sauce, fresh torn basil, capers \$16 (GV)

add: *meatballs* | *chicken* | *shrimp* | each \$8

"the park burger" | house-made aioli, french fries, sesame bun \$15

add: cheddar cheese \$1

add: *bacon* | *avocado* | *mushrooms* | *egg* each \$3

butcher block

Working with brandt farms beef, we offer the finest cuts of steak. All of our steaks and chops come with a trio of chimichurri, bordelaise, and béarnaise sauces.

12 ounce family reserve ribeye | \$42

8 ounce filet mignon | \$36

11 ounce new york | \$34

7 ounce flat iron | \$21

SIDES

polenta | pommes frites | whipped yukon gold potatoes
brussels sprouts | grilled broccolini | mac and cheese
seasonal vegetables | wild mushrooms
each \$5

house bread and water served only upon request

(V) suitable for vegetarians | (G) can be prepared with gluten free ingredients | (N) contains nuts
consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

dinner