

The Park

BISTRO & BAR

FIRST

soup of the day | seasonal selection \$8 (GV)

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

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

county line farms greens | sonoma goat cheese, k&j orchard
pears, toasted pecans, white balsamic vinaigrette \$6/10
(GVN)

crispy calamari | harissa aioli, lemon \$12

seasonal quiche | chef's choice, organic greens \$15

flatbread | taleggio cheese, caramelized onion, black garlic,
arugula \$13 (V)

dungeness crab cake | frisee salad, tart apples, baby mache,
sauce remoulade \$14

deviled eggs | fines herbs, la quercia speck \$6 (VG)

sandwich board

french dip | shaved prime rib, gruyere, griddled ciabatta bun,
au jus, horseradish, fries \$17

turkey club | hand-carved breast, bacon, avocado,
kettle chips, pickle \$13

grilled reuben | house-made corned beef, sauerkraut,
emmental cheese on rye, kettle chips, pickle \$14

grilled cheese & tomato soup | rustic whole wheat levain,
roasted garlic puree, white cheddar & swiss cheese \$10 (V)

add: tomato | mushroom each \$2 avocado each \$3

add: ham | \$4

"the park burger" | brandt farm beef, cheddar, house made
aioli, french fries, sesame bun \$15

add: bacon | avocado each \$3 mushrooms | egg each \$2

house bread and water served only upon request

we can accommodate most dietary restrictions and preferences

(V) suitable for vegetarians | (G) can be prepared gluten free | (N) contains nuts

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MAIN

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

crab & iceberg wedge | dungeness crab, louie dressing, house-made salmon bacon, avocado, tomato relish, charred lemon \$18 (G)

fish and chips | atlantic cod, polenta crust, sauce remoulade, french fries \$12 small | \$19 large

steak-frites | angus flat iron, sweet onion jus, french fries \$25 (G)

saporito spaghetti | tomato pomodoro sauce, fresh torn basil, capers \$16 (VG)
add: *meatballs* | *chicken* | *shrimp* | each \$8

grilled shrimp salad | crudité vegetables, taggiasca olive, sherry-truffle vinaigrette, parmesan \$16 (GV)

KEEP YOUR WITS ABOUT YOU {non-alcoholic}

fever tree ginger beer	4
lemoncocco italian lemonade and coconut water	4
henry weinhard's draught root beer	4
honest tea white peach iced tea	4
spindrift soda or seltzer assorted flavors using real fruit and nothing artificial	4
vignette: a local wine country soda without alcohol	
chardonnay hints of pear and green apple	5
pinot noir tastes of cherries and violets	5

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