

The Park

BISTRO & BAR

TO SHARE

- deviled eggs** | fines herbs, la quercia speck \$6 (G)
crispy calamari | harissa aioli, lemon \$12
marinated olives | artisan varieties, citrus zest, aromatic rosemary \$5 (GV)
dungeness crab cake | blonde frisee, baby mache, tart apples, sauce remoulade \$14
prince edward island mussels | saffron and white wine broth, garlic confit, grilled bread \$15
flatbread | taleggio cheese, caramelized onions, black garlic, arugula \$13 (V)
line caught tuna poke | dashi gelée, avocado mousse, radish, puffed amaranth, 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)
beet & burrata salad | roasted beets, arugula, burrata cheese, citrus segments, marcona almonds, citrus vinaigrette \$14 (VN)
county line farms baby greens | sonoma goat cheese, k&j orchard pears, toasted pecans, white balsamic vinaigrette \$6/10 (GVN)
harvest salad | cracked bulgur, seasonal vegetables, winter greens, feta, toasted walnuts, sultana vinaigrette \$12 (V)
add to any large salad: *steak* | *chicken* | *salmon* | *shrimp*
each \$8

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 | warm new crop potato salad, glazed broccolini, cipollini onions, sauce robert \$23 (G)
atlantic cod | full belly farms turnip, brussels sprouts, black garlic-vermouth sauce \$26 (N)
alsatian braised short rib | crispy spätzle ragout, roasted savoy cabbage, apple braised sauerkraut, mustard \$26 (G)
duroc pork chop | lightly smoked, braised kale, spiced pear chutney \$30 (G)
saporito spaghettini | tomato pomodoro sauce, fresh torn basil, capers \$16 (GV)
add: *meatballs* | *chicken* | *shrimp* | each \$8
"the park burger" | brandt family farm beef, cheddar, house-made aioli, french fries, sesame bun \$15
add: *bacon* | *mushrooms* | *avocado* | *egg* | each \$2

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