

# The Park

BISTRO & BAR

## lafayette lunch

2 courses \$17 (VN)  
caesar **or** petite organic greens  
grilled cheese & tomato soup

~  
yuzu-lime tart

## the park picnic

2 courses \$23 (N)  
beet & burrata salad & petite salmon

~  
yuzu-lime tart

## SOUP & SALADS

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

**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 (GV)

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

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

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

**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 \$10

## FOR THE TABLE

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

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

**crispy calamari** | harissa aioli, lemon \$12

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

## SECOND

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

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

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

**pressed mary's chicken** | warm new crop potato salad,  
glazed broccolini, cipollini onions, sauce robert \$23 (G)

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

**saporito spaghetti** | tomato pomodoro sauce,  
fresh torn basil, capers \$16 (V)

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

## sandwich board

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

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

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

add: *tomato* | *mushroom* each \$2 *avocado* each \$3  
add: *ham* | \$4

**bistro tacos** | braised short rib, corn tortilla, savoy  
cabbage slaw, house-made salsa verde \$14 (G)

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

**black bean & quinoa vegetarian burger**  
whole wheat bun, hummus spread, roasted peppers,  
house-made aioli, sweet potato fries  
\$16 (V)

**salmon burger** | whole wheat bun, frisée,  
shaved carrot, ginger aioli, petite greens  
\$14 (N)

**"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

(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.

**lunch**