

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 stone fruit, toasted almonds, white balsamic vinaigrette \$6/10 (GVN)

crispy calamari | harissa aioli, lemon \$12

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

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

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

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

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 \$3 | ham \$4

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

add: cheddar cheese \$1

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

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 | tilapia, 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 and crudité vegetables | seasonal vegetables, taggiasca olive, sherry-truffle vinaigrette, parmesan \$16 (GV)

KEEP YOUR WITS ABOUT YOU {non-alcoholic}

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|----------------------------------|--|---|
| 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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