

The Park

BISTRO & BAR

To Share

- deviled eggs** | fines herbs, la quercia speck \$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** | blonde frisee, baby mache, tart apples, sauce remoulade \$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
- 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)
- spring vegetable salad** | fava beans, english peas, sugar snap peas, burrata cheese, ciabatta croutons, verjus vinaigrette \$14 (VG)
- county line farms baby greens** | sonoma goat cheese, k&j stone fruit, toasted almonds, white balsamic vinaigrette \$6/10 (GVN)
- harvest salad** | cracked bulgur, seasonal vegetables, spring 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** | peas a la francais, new potatoes, herb butter \$26
- braised short rib** | heirloom pepper stew, olive oil crushed potatoes, balsamic glaze, herb salad \$26 (G)
- 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"** | cheddar cheese, house-made aioli, french fries, sesame bun \$15
- add: *bacon* | *avocado* each \$3 | *mushrooms* | *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