

# The Park

BISTRO & BAR

## lafayette lunch

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

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butterscotch pot de crème

## the park picnic

2 courses \$23 (N)  
fava bean bruschetta & petite salmon

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butterscotch pot de crème

## SOUP & SALADS

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

**french onion soup** | gratinéed with imported gruyere  
& emmental cheeses \$11 (G)

**classic caesar** | torn garlic croutons, shaved parmesan,  
creamy anchovy dressing \$10 (G)

**fava bean bruschetta** | charred avocado, ricotta, cured egg  
yolk, spring greens \$15 (V)

**county line farms greens** | mandarins, almond tuile, goat  
cheese feta, white balsamic vinaigrette \$11 (GVN)

### poached prawns and crudité vegetables

seasonal vegetables, taggiasca olive,  
sherry-truffle vinaigrette, parmesan \$18 (GV)

**crab & iceberg wedge** | dungeness crab, louie dressing,  
house made "salmon bacon", avocado, tomato relish,  
charred lemon \$19 (G)

**harvest grains** | cracked bulgur, seasonal vegetables, feta,  
toasted walnuts, sultana vinaigrette \$12 (VN)

add to any salad: *steak* | *chicken* | *salmon* | *shrimp*  
each \$10

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

## FOR THE TABLE

**deviled eggs** | smoked salmon, "everything spice",  
red pearl onion \$6 (G)

**dungeness crab cake** | cauliflower, pears, crispy capers,  
fresh herbs \$15

**crispy calamari** | harissa aioli, lemon \$13

**flatbread** | pecorino, mozzarella, provolone, ricotta,  
calabrese sausage, arugula \$13

house bread and water served only upon request

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

## SECOND

**fish and chips** | alaskan cod, polenta crust, remoulade  
\$13 small | \$19 large

**skuna bay salmon** | wild rice, snap peas foraged  
mushrooms, fine herb puree, salmon jus \$25 (G)

**pressed mary's chicken** | asparagus, prosciutto, wheat  
berries, parmesan, chicken jus \$26

**atlantic cod** | potato puree, cabbage, brown butter-lemon  
sauce, crispy spigarello, capers \$28

**steak-frites** | angus flat iron, sweet onion jus, fries \$27 (G)

**saporito spaghetti** | tomato pomodoro sauce,  
fresh torn basil, capers \$18 (V)

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

## sandwich board

**impossible burger** | the famously meatless burger,  
brioche bun, tomato jam, pickle \$16 (V)

add: *vegan* or *cheddar* cheese \$1 | *fries* \$5

**crispy mary's chicken sandwich** | brioche bun, buttermilk  
marinated thigh, green apple slaw, malt-mustard  
vinaigrette, fries, pickle \$15

**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 \$11 (V)

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

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

**french dip** | griddled ciabatta bun, shaved prime rib,  
gruyere, 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"** | sesame bun, house-made aioli, fries,  
pickle \$15

add: *cheddar* cheese \$1

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

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant)

lunch