

# The Park

BISTRO & BAR

## lafayette lunch

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

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yuzu-lime tart

## the park picnic

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

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yuzu-lime tart

## 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 \$5/9 (G)

**heirloom beet salad** | greek yogurt, za'atar spice,  
fried bread, grapes, lime-honey vinaigrette \$14 (GV)

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

**grilled shrimp and crudité vegetables**  
seasonal 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 grains** | cracked bulgur, seasonal vegetables, feta,  
toasted walnuts, sultana vinaigrette \$12 (VN)

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

## FOR THE TABLE

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

**chicharrón** | pancetta vinaigrette \$5 (G)

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

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

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

## SECOND

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

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

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

**pressed mary's chicken** | cannelloni mornay, creamed  
spinach, wild mushrooms, cipollini onion, chicken jus \$24 (G)

**seared scallops** | english pea risotto, crispy pork belly,  
vadouvan chicken jus, parmesan, green apple \$28

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

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

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

## sandwich board

**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

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