

# The Park

BISTRO & BAR

## TO SHARE

- deviled eggs** | fines herbs and crispy ham hocks \$6 (G)  
**crispy calamari** | harissa aioli, lemon \$12  
**marinated olives** | artisan varieties, citrus zest, aromatic rosemary \$6 (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  
**autumn flatbread** | apple-wood bacon, caramelized onions, poached figs, blue cheese, arugula \$13  
**line caught tuna poke** | haas avocado, green onion, 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)  
**beet & burrata salad** | roasted beets, arugula, burrata cheese, citrus segments, marcona almonds, citrus vinaigrette \$14 (VN)  
**county line farms baby greens** | sonoma goat cheese, k&j orchard pears, toasted pecans, white balsamic vinaigrette \$6/10 (GVN)  
**ancient grains** | organic quinoa and amaranth, baby kale, grilled carrots, pine nuts, kale pistou \$12 (GV)  
add to any large salad: *steak* | *chicken* | *salmon* | *shrimp*  
each \$8

## MAIN

- skuna bay salmon** | beluga lentils, apple-wood smoked bacon, brussels sprouts, crimini mushroom vinaigrette \$25 (G)  
**bouillabaisse** | striped bass, mussels, gulf shrimp, manila clams, marble potatoes, saffron fumet \$32 (G)  
**pressed mary's chicken** | warm new crop potato salad, glazed broccolini, cipollini onions, sauce robert \$23 (G)  
**trout almandine** | mt. lassen trout, haricot verts, cauliflower, pickled grapes, toasted almonds, brown butter \$26 (N)  
**braised short ribs** | red wine, anson mills polenta, heirloom carrots, beet horseradish, mustard glaze \$26 (G)  
**superior farms lamb sirloin** | tomato and chickpea ragout, garlic confit, broccolini, tapenade vinaigrette \$33 (G)  
**long & bailey farms pork chop** | lightly smoked, gratin of mac & cheese, braised kale, spiced pear chutney \$31 (G)  
**saorito spaghetti** | tomato pomodoro sauce, fresh torn basil, capers \$16 (GV)  
add: *meatballs* | *chicken* | *shrimp* | each \$8  
**"the park burger"** | brandt family farm beef, cheddar, house-made aioli, french fries, sesame bun \$15  
add: *bacon* | *mushrooms* | *avocado* | *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