

The Park

BISTRO & BAR

lafayette lunch

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

~
apple crumble

the park picnic

2 courses \$23 (GN)
beet & burrata salad & petite salmon

~
apple crumble

SOUP & SALADS

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

french onion soup | gratineed 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 (GV)

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

tuna nicoise | seared ahi tuna, new crop potatoes, shaved
radish, heirloom tomatoes, blue lake beans, tapenade
vinaigrette \$19 (G)

crab & iceberg wedge | dungeness crab, louie dressing,
house made "salmon bacon", avocado, tomato relish,
charred lemon \$18 (G)

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

FOR THE TABLE

deviled eggs | fines herbs and crispy ham hocks \$6 (G)

dungeness crab cake | blonde frisee, baby mache,
tart apples, sauce remoulade \$14

crispy calamari | harissa aioli, lemon \$12

autumn flatbread | apple-wood smoked bacon, caramelized
onions, poached figs, blue cheese, 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 | beluga lentils, apple-wood smoked
bacon, brussels sprouts, crimini mushroom vinaigrette \$25
(G)

pressed mary's chicken | warm new crop potato salad,
glazed broccolini, cipollini onions, sauce robert \$23 (G)

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

saporito spaghetti | tomato pomodoro sauce,
fresh torn basil, capers \$16 (V)

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

sandwich board

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
\$10 (V)

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

panini | chicken breast, lemon pesto ricotta, piquillo
peppers, caramelized onion, rucola
\$14

french dip | shave prime rib, gruyere,
griddled ciabatta bun, 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" | brandt farm beef, cheddar,
house-made aioli, french fries, sesame bun
\$15

add: *bacon* | *mushroom* | *avocado* | *egg* | each \$2

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