

The Park

LUNCH

Appetizers

Soup of the Day 8

Crispy Calamari with Chipotle Aioli and Marinara 10

Mussels and Chorizo in White Wine Garlic Sauce 12

Crab Cakes with Red Pepper Pesto 14

Grilled Flatbread with Mediterranean Spreads:
Cauliflower Hummus, Olive Tapenade, Feta 15 (v)

Salads

Kale Salad with Quinoa, Spiced Pecan, Pomegranate Seeds, and Feta 8/11 (v, gf)

Jicama, Kohlrabi, Pickled Watermelon Radish, Chicory, and Capers
with Chardonnay Vinaigrette 9/13 (v, gf)

Buffalo Mozzarella with Persimmon, and Currants 14 (v, gf)

Steak Salad with Red Cabbage, Horseradish, and Salted Hazelnuts 14 (gf)

Seared Tuna Nicoise 14 (gf)

Caesar Salad 11 with Chicken 14

Burgers

Served with French Fries

Chef's Burger: Kobe Beef Burger with
Caramelized Onions and Aged Cheddar
on a Brioche Bun 18

Grilled Veggie Burger with Spicy Yogurt,
Pickled Kirbys, and Havarti 14 (v)

Classic Park Burger with Aged Cheddar:
Choice of Beef, Turkey or Veggie (v)
on an English Muffin 14

Salmon Burger with Smashed Avocado,
and Celery Root Slaw 16

Wood Oven Pizzas

Margherita 13 (v)

Seasonal Mushroom White Pizza 14 (v)

Pesto & Ricotta 13 (v)

Prosciutto & Arugula 14

Soppressata, Sundried Tomato,
Goat Cheese 14

Lamb Merguez, Tomato Sauce,
Mozzarella, Pepperoncini, Feta 15

Sandwiches

Lamb Meatball Sandwich with Crispy Eggplant, and Spiced Yogurt on a Baguette 12

Skirt Steak Sandwich with Caramelized Onions, Mushrooms, and Gruyere on a Baguette 14

Smoked Pastrami Sandwich with Smoked Onions on Grilled Sourdough 16

Avocado Hummus on Whole Wheat with Pickled Peppers, Walnuts, and Arugula 12 (v)

Pasta & Large Plates

Potato Gnocchi with Beech Mushrooms, Kale, and Pearl Onions 16 (v)

Linguine with Shellfish and Octopus in a Tomato Mussel Broth 13/21

Rigatoni with Braised Spare Ribs, San Marzano Tomatoes, and Gigante Beans 12/19

Herb-Crusted Salmon with Poached Artichokes, and Salt-Roasted Sunchokes 21 (gf)

Pan-Seared Hake over Cauliflower Puree with Fennel Confit, and Chive Oil 21 (gf)

Pan-Seared Maple Crest Chicken with New Potatoes, Turnip, and Butternut Squash 21 (gf)

Two Farm Eggs with Parmesan White Polenta, and Pancetta 14 (gf)

Sides 6 Sautéed Brussels Sprouts ★ Park French Fries

Roasted Delicata Squash with Mustard Oil and Honey

All sides are (v, gf)

Executive Chef Eduardo Gomez

Please advise your server of any allergies or dietary restrictions.

(v) = vegetarian (gf) = gluten-free

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.