

# The Park

BISTRO & BAR

## FIRST

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

**\*classic caesar** | torn garlic croutons, shaved parmesan, creamy anchovy dressing \$6/11 (G)

**county line farms baby greens** | k&j pears, toasted hazelnuts, pecorino cheese, white balsamic vinaigrette \$11 (GVN)

**flatbread** | sweet onion fondue, maitake mushrooms, bacon lardons, frisee salad \$13

**dungeness crab cake** | heirloom carrots, brown butter, parsley and tarragon \$15

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

**deviled eggs** | pickled mustard seeds, garlic croutons, chives \$6 (G)

## sandwich board

**turkey club** | hand-carved breast, bacon, avocado, kettle chips, pickle \$13

**grilled reuben** | house-made corned beef, sauerkraut, emmental cheese on rye, kettle chips, pickle \$14

**grilled cheese & tomato soup** | rustic whole wheat levain, roasted garlic puree, white cheddar & swiss cheese \$11 (V)

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

**\*the park burger** | house-made aioli, french fries, sesame bun \$15 add: cheddar cheese \$1

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

house bread and water served only upon request

we can accommodate most dietary restrictions and preferences

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

**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)

\*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.

# The Park

BISTRO *of* BAR

## MAIN

**skuna bay salmon** | pumpkin fondant, fregola sarda, crispy brussels sprout petals, salmon jus \$25 (G)

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

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

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

**saporito spaghetti** | tomato pomodoro sauce, fresh torn basil, capers \$18 (VG)  
*add: meatballs | chicken | shrimp | each \$10*

## KEEP YOUR WITS ABOUT YOU {non-alcoholic}

**lemoncocco** italian lemonade and coconut water 4

**henry weinhard's** draught root beer 4

**honest tea** white peach iced tea 4

**spindrift soda or seltzer** assorted flavors using real fruit and nothing artificial 4

**s.pellegrino sparkling fruit beverages**  
blood orange or lemon 4

**vignette:** a local wine country soda without alcohol

**chardonnay** hints of pear and green apple 5

**pinot noir** tastes of cherries and violets 5

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