he Park

BISTRO & BAR

lafayette lunch

2 courses \$19 (VN) *caesar **or** petite organic greens grilled cheese & tomato soup

butterscotch pot de créme

the park picnic

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

butterscotch pot de créme

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 \$10 (G)

roasted beet salad | whipped ricotta, roasted grapes, red verjus, toasted almonds, watercress \$15 (VG)

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

tuna niçoise salad l niçoise olives, green beans, roasted peppers, red wine vinaigrette \$18 (GV)

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

harvest grains | cracked bulgur, seasonal vegetables, feta, toasted walnuts, sultana vinaigrette \$12 (VN)

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

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

FOR THE TABLE

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

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

crispy calamari | harissa aioli, lemon \$13

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

SECOND

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

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

pressed mary's chicken | sweet potato mille feuille, bacon-wrapped escarole, natural jus \$26 (GN)

day boat scallops | butter braised savoy cabbage, marble potatoes \$32 (G)

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

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

add: meatballs | chicken | shrimp | each \$10

sandwich board

beyond burger | the famously meatless burger, brioche bun, tomato jam, pickle, petite greens \$18 (V)

add: vegan or cheddar cheese \$1

crispy mary's chicken sandwich | brioche bun, buttermilk-marinated thigh, green apple slaw, maltmustard 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 purée, white cheddar & swiss cheese \$11 (V) add: tomato \$2 | mushroom or avocado \$3 each | 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 \mid (G) can be prepared with gluten free ingredients \mid (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 <u>www.P65Warnings.ca.gov/restaurant</u>

*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