

The Park

BISTRO & BAR

lafayette lunch

2 courses \$19 (VN)

*caesar or petite organic greens
grilled cheese & tomato soup

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butterscotch pot de crème

the park picnic

2 courses \$23 (N)

peach farm heirloom tomatoes & petite salmon

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butterscotch pot de crème

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)

peach farm heirloom tomatoes | lebna, tomato gelée, olive oil croutons, cucumber, dill \$15 (VG)

county line farms greens | k&j stone fruit, almonds, goat cheese, white balsamic vinaigrette \$11 (GVN)

poached prawns and crudité vegetables

seasonal vegetables, taggiasca olive, sherry-truffle vinaigrette, parmesan \$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 | corn custard, melted leeks, charred corn, fresh herbs \$15

crispy calamari | harissa aioli, lemon \$13

flatbread | pecorino, mozzarella, provolone, ricotta, calabrese sausage, arugula \$13

SECOND

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

skuna bay salmon | wild rice, snap peas, foraged mushrooms, fine herb purée, salmon jus \$25 (G)

pressed mary's chicken | brown butter couscous, pine nuts, provençal style vegetables, ratatouille jus \$26 (GN)

local halibut | tomato concasse, potato gnocchi, roasted baby fennel \$32 (G)

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

saporito spaghetti | 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, malt-mustard 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 | mushrooms | avocado each \$3
add: 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 | (G) can be prepared with gluten free ingredients | (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

*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