

The Park

BISTRO & BAR

lafayette lunch

2 courses \$17 (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)
roasted beet salad & 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)

roasted beet salad | green apple, crème fraiche, sumac,
watercress, arugula, sesame tuile \$14 (GV)

county line farms greens | roquefort cheese, k&j orchards
pear, pecans, white balsamic vinaigrette \$11 (GVN)

poached argentinian 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 large salad: *steak* | *chicken* | *salmon* | *shrimp*
each \$10

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

FOR THE TABLE

deviled eggs | smoked salmon, "everything spice",
red pearl onion \$6 (G)

dungeness crab cake | cauliflower, pears, crispy capers,
herb salad \$14

crispy calamari | harissa aioli, lemon \$12

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

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

SECOND

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

skuna bay salmon | smoked fingerling potatoes,
chanterelles, spinach, mousseline sauce \$25 (G)

pressed mary's chicken | pressed breast, roasted thigh
fettucine, artichokes, wild mushrooms, arugula, chicken jus
\$26 (G)

black cod | soy marinated, shiitake, leeks,
dashi-lemongrass broth, yam \$28

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 \$8

sandwich board

impossible burger | the famously meatless burger,
brioche bun, tomato jam, pickle \$16 (V)

add: *vegan* or *cheddar* cheese \$1 | *fries* \$5

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 puree, 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