

The Park

BISTRO & BAR

lafayette lunch

2 courses \$17 (VN)
caesar or petite organic greens
grilled cheese & tomato soup

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yuzu-lime tart

the park picnic

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

~
yuzu-lime tart

SOUP & SALADS

soup of the day | seasonal selection \$8 (GV)

french onion soup | gratinéed with imported gruyere
& emmental cheeses \$9 (G)

classic caesar | torn garlic croutons, shaved parmesan,
creamy anchovy dressing \$5/9 (G)

heirloom beet salad | greek yogurt, za'atar spice,
fried bread, grapes, lime-honey vinaigrette \$14 (GV)

county line farms greens | sonoma goat cheese, k&j pears,
toasted pepitas, white balsamic vinaigrette \$6/10 (GV)

grilled shrimp and crudité vegetables

seasonal vegetables, taggiasca olive,
sherry-truffle vinaigrette, parmesan \$16 (GV)

crab & iceberg wedge | dungeness crab, louie dressing,
house made "salmon bacon", avocado, tomato relish,
charred lemon \$18 (G)

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

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

FOR THE TABLE

deviled eggs | "tonnato" filling, piment d'espelette,
white anchovy \$6 (G)

chicharrón | pancetta vinaigrette \$5 (G)

dungeness crab cake | sauce remoulade, crispy capers,
herb salad, brioche croutons, lemon \$14

crispy calamari | harissa aioli, lemon \$12

flatbread | fontina cheese, la quercia speck,
foraged mushrooms, arugula \$13 (V)

SECOND

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

fish and chips | tilapia, polenta crust, remoulade
\$12 small | \$19 large

skuna bay salmon | artichoke barigoule, rocket arugula,
quinoa, aged sherry jus \$25 (G)

pressed mary's chicken | cannelloni mornay, creamed
spinach, wild mushrooms, cipollini onion, chicken jus \$23 (G)

black cod | roasted fennel, bellwether ricotta gnocchi,
olive, lemon confit, tomato-black garlic conserve \$28 (G)

steak-frites | angus flat iron, sweet onion jus, fries \$25 (G)

saporito spaghetti | tomato pomodoro sauce,
fresh torn basil, capers \$16 (V)

add: *meatballs* | *chicken* | *shrimp* | each \$8

sandwich board

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
\$10 (V)

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

bistro tacos | braised short rib, corn tortilla, savoy
cabbage slaw, house-made salsa verde \$14 (G)

french dip | shaved prime rib, gruyere,
griddled ciabatta bun, 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" | house made aioli, french fries,
sesame bun \$15
add: *cheddar cheese* \$1
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

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