

DINNER

Daily 5PM to 11PM

STARTERS

New England Clam Chowder \$8
Smoked Bacon, Fresh Clams, Old Bay "Oyster Cracker"

Caesar Salad \$11
Romaine Hearts, "Toad in the Hole", Shaved Parmesan
add grilled chicken or grilled shrimp +6

Roasted Beet Salad \$12
Baby Watercress, Goat Cheese Spread, Walnut Vinaigrette

Salmon Poke* \$12
Avocado, Crispy Wontons, Cilantro-Lime Dressing

Lobster & Crab Dip \$13
Gruyère, Seasoned Pita Chips

PARK Fried Rice \$12
Char Siu Pork Belly, Kimchi, Peppers, Onions, Bean
Sprouts

Confit Chicken Wings \$13
Sambal & Honey Glaze, Blue Cheese Dressing

Curried Mussels \$14
Grilled Baguette

Pork Belly Tacos \$13
Pickled Cucumber, Cilantro, Queso Fresco

Crispy Calamari \$12
Pickled Jalapenos, Tomatoes, Avocado Aioli

Street Corn Nachos \$13
Beer Cheese, Queso Fresco, Bell Peppers, Pico de Gallo,
Aleppo Pepper

Tasting of Toasts \$14
Panzanella Salad, Feta Cheese Burrata, Heirloom Tomato,
Basil, Balsamic Drizzle Street Corn, Avocado, Chipotle Aioli

Buffalo Cauliflower \$12
House made Blue Cheese Dressing

Local Cheese Board \$14
Seasonal Accompaniments

ENTREES

Pan-Seared Salmon \$24
Root Vegetable Hash, Maple Sriracha, Fried Leeks

Roasted Chicken \$20
Mashed Potatoes, Roasted Baby Carrots, Pan Jus

Bar Steak \$25
Bacon & Parmesan "Potato Skins", Arugula, Herb-Shallot
Butter

Grilled Pork Chop \$24
Sautéed Collards, Butternut Squash Purée, Red Wine
Reduction

Meat Pie of the Day \$16
Mushy Peas, House Gravy

PARK "Patty Melt" \$13
Griddled Burger, American Cheese, Cholula Onions,
Russian Dressing, Organic Rye, Crispy Fries

Quinoa & Kale Bowl \$16
Roasted Fall Vegetables, Apple, Toasted Pepitas, Balsamic
Vinaigrette

Chickpea-Lentil Toast \$14
Root Vegetable Slaw, Chipotle Aioli, Sourdough Toast,
Mixed Greens

Tagliatelle Bolognese \$21
Beef, Veal, Pork, Cream

SIDES

Roasted Baby Carrots \$5

Brussels Sprouts \$5

"Potato Skins" \$5

Mac & Cheese \$6

Mashed Potatoes \$4

Crispy Fries \$4