

# park

RESTAURANT & BAR

## STARTERS

<p><b>N.E. Clam Chowder</b> <span style="float: right;"><b>8</b></span> Smoked Bacon, Fresh Clams, Old Bay "Oyster Cracker"</p>	<p><b>PARK Fried Rice</b> <span style="float: right;"><b>12</b></span> Char Siu Pork Belly, Kimchi, Peppers, Onions, Bean Sprouts</p>	<p><b>Buffalo Cauliflower</b> <span style="float: right;"><b>12</b></span> Blue Cheese Dressing</p>
<p><b>Caesar Salad*</b> <span style="float: right;"><b>11</b></span> Romaine Hearts, "Toad in the Hole", Shaved Parmesan <i>Add Grilled Chicken or Shrimp + 6</i></p>	<p><b>Confit Chicken Wings</b> <span style="float: right;"><b>13</b></span> Sambal &amp; Honey Glaze, Blue Cheese Dressing</p>	<p><b>Curried Mussels</b> <span style="float: right;"><b>14</b></span> Coconut Milk, Fennel, Grilled Baguette</p>
<p><b>Roasted Beet Salad</b> <span style="float: right;"><b>12</b></span> Baby Watercress, Goat Cheese Spread, Walnut Vinaigrette</p>	<p><b>Pork Belly Tacos</b> <span style="float: right;"><b>13</b></span> Pickled Cucumber, Cilantro Queso Fresco</p>	<p><b>Tasting of Toasts</b> <span style="float: right;"><b>14</b></span> Arugula, Tomatoes, Onions, Olives, Feta Cheese Spread  Burrata, Tomatoes, Basil, Balsamic Drizzle</p>
<p><b>Salmon Poke*</b> <span style="float: right;"><b>12</b></span> Avocado, Crispy Wontons, Cilantro-Lime Dressing</p>	<p><b>Crispy Calamari</b> <span style="float: right;"><b>12</b></span> Pickled Jalapenos, Tomatoes, Avocado Aioli</p>	<p>Street Corn, Avocado Spread, Chipotle Aioli</p>
<p><b>Lobster &amp; Crab Dip</b> <span style="float: right;"><b>13</b></span> Gruyère, Seasoned Pita Chips</p>	<p><b>Street Corn Nachos</b> <span style="float: right;"><b>13</b></span> Beer Cheese, Queso Fresco, Bell Peppers, Pico de Gallo, Aleppo Pepper</p>	<p><b>Local Cheese Board</b> <span style="float: right;"><b>14</b></span> Seasonal Accompaniments</p>

## ENTREES

<p><b>Pan-Seared Salmon*</b> <span style="float: right;"><b>24</b></span> Root Vegetable Hash, Fried Leeks, Maple Sriracha,</p>	<p><b>Meat Pie of the Day</b> <span style="float: right;"><b>16</b></span> Mushy Peas, House Gravy</p>	
<p><b>Roasted Half Chicken</b> <span style="float: right;"><b>19</b></span> Mashed Potatoes, Baby Carrots, Pan Jus</p>	<p><b>Park "Patty Melt"*</b> <span style="float: right;"><b>13</b></span> Griddled Burger, American Cheese, Cholula Onions, Russian Dressing, Organic Rye, Crispy Fries</p>	
<p><b>Bar Steak*</b> <span style="float: right;"><b>25</b></span> Bacon &amp; Parmesan "Potato Skins", Arugula, Herb-Shallot Butter</p>	<p><b>Quinoa &amp; Kale Bowl</b> <span style="float: right;"><b>16</b></span> Roasted Fall Vegetables, Apple, Crumbled Goat Cheese, Toasted Pepitas, Balsamic Vinaigrette</p>	
<p><b>Chickpea-Lentil Toast</b> <span style="float: right;"><b>14</b></span> Root Vegetable Slaw, Chipotle Aioli, Sourdough Toast, Mixed Greens</p>	<p><b>Grilled Pork Chop*</b> <span style="float: right;"><b>24</b></span> Sautéed Collards, Butternut Squash Purée, Red Wine Reduction</p>	
<p><b>Tagliatelle Bolognese</b> <span style="float: right;"><b>21</b></span> Beef, Veal, Pork, Cream</p>		

## SIDES

<p><b>Roasted Baby Carrots</b> <span style="float: right;"><b>5</b></span></p>	<p><b>Bacon &amp; Parmesan</b></p>	<p><b>Mashed Potatoes</b> <span style="float: right;"><b>4</b></span></p>
<p><b>Crispy Fries</b> <span style="float: right;"><b>4</b></span></p>	<p><b>"Potato Skins"</b> <span style="float: right;"><b>5</b></span></p>	<p><b>Mac &amp; Cheese</b> <span style="float: right;"><b>6</b></span></p>

\*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions. If anyone in your party has an allergy please make your server aware prior to ordering.

18% gratuity will be added to each check for party sizes of 6 or more guests.