SMALL PLATES

SMOKED TROUT RILLETTES 13½
- Yogurt, caraway seed, pumpernickel toast, pickled vegetables, mustard sauce, smoked trout roe

JUMBO SHRIMP COCKTAIL 17
- Vodka-wasabi infused cocktail sauce

MERRY MUSSES 16
- Weyerbacher Merry Monks Belgian ale, Cypress Grove Humboldt Fog, garlic sausage, herbs, sweet potato fries, bourbon aioli

AHIM TARTARE 15½
- Cucumber, lime, green onion, cilantro, teriyaki, toasted pine nut, radish, avocado mousse, fried chips

DEVILED EGGS 13½
- Farm fresh local organic eggs, egg yolk custard, changing daily preparation

GRILLED OCTOPUS BOWL 15
- Charred Spanish octopus, stewed white beans, preserved lemon, watermelon radish, Fresno chiles, shaved fennel, basil, white balsamic

CONFIT CHICKEN SPRING ROLLS 14½
- Chinese cabbage, shiitake mushroom, julienne vegetables, blueberry balsamic and spicy apricot dipping sauces

PORK & KRAUT 15½
- Beer and cider braised Berkshire pork belly, sauerkraut pierogi, braising jus, beer onions

FILET MIGNON SLIDERS 16½
- Toasted sesame potato roll, quick pickles, bacon marmalade, Lea & Perrins aioli, Emmentaler cheese

COCOA-CURED VENISON CARPACCIO 17
- Live greens, shaved locatelli, cured black olives, Jean Reno Black Fruity olive oil, Minus 8 vinegar, vanilla bean fleur de sel

SOUPS & SALADS

SOUP DU JOUR 8½

PARC ONION SOUP 11
- Caramelized onions, turkey stock, provolone, Emmentaler, crispy leeks

PARC OYSTER STEW 15
- Oyster liquor, cream, bacon, parsley, mirepoix, hot sauce, oyster cracker

MIXED GREEN SALAD 9
- Berries, dates, toasted puffed quinoa, maple-balsamic vinaigrette
  - Add goat cheese 11

CAESAR SALAD 9½
- Romaine leaves, baby kale, shaved Brussels sprouts, Caesar dressing, aged provolone, pecorino, toasted Pullman croutons
  - Add imported white anchovies 10½

SMOKED SALMON SALAD 16
- Frisée, red bell pepper, green onion, grilled corn cake, beet vinaigrette

ROASTED BEET SALAD 12
- Baby Arugula, feta cheese, ruby red grapefruit, Surryano ham, honey cabernet vinegar gastrique

GRILLED ARTISAN ROMAINE 11
- House made ranch, shaved manchego cheese, smoked bacon, salty pecans
LARGE PLATES

Grilled Veal Tomahawk Chop 40
- Truffled frites, garlic aioli, hazelnut butter, chartreuse sauce

Shrimp & Biscuits 28½
- Creole shrimp, buttermilk biscuits, southern crawfish barbecue sauce, tiny vegetables

Organic King Salmon 28
- Risotto, lobster, mirepoix, toasted pepitas, saffron lobster butter

Baked Fluke Filet 24
- Steamed Forbidden black rice, Napa cabbage, lime-pink peppercorn butter

Monkfish Loin 25½
- Lemon zest, sea salt, olive oil and lemon whipped Yukons, wilted spinach, Niçoise olive sauce

Filet Mignon 38
- Wild mushroom stuffing, warm asparagus, gorgonzola butter, glazed walnuts

Crispy Duck Risotto 26
- Pulled duck leg, roasted root vegetables, Arborio rice, duck jus, Grana cheese

Blackened Scallops 28
- Roasted bourbon-brown sugar yams, charred broccoli, red eye gravy, crispy Tasso ham

Stuffed Rabbit Loin 25½
- Duxelles, La Quercia prosciutto, sundried red bells, creamed hash potatoes, mustard mousseline, Swiss chard

Braised Beef Short Ribs 26
- Steamed potato dumplings, celery, carrots, pearl onions, Burgundy wine, natural jus

ARTISAN WOOD-FIRED PIZZA SELECTIONS

Tuscan Arugula 14½
- Fresh mozzarella, spicy tomato sauce, black olives, crisp prosciutto and aged provolone cheese

Crab Scampi 14½
- Lump crab, provolone cheese, pecorino Romano, sundried bell peppers, lemon, garlic-white wine sauce

Spicy Meatball 13½
- Chimay lait cru, beer braised onions, crushed tomatoes, fennel pollen

Shaved Brussels Sprouts 13½
- Robiola cheese, crushed tomatoes, lardons and dark balsamic

Classic Margherita 12
- Crushed tomatoes, mozzarella and basil
  Add pepperoni 14

SIDES

Mashed Yukons 8

Balsamic Glazed Brussels Sprouts 7

Warm Asparagus 8

Lobster Mashed Potatoes 14

Fried Shoestring Sweet Potatoes 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

No Substitutions. 20% Gratuity will be added to parties of 6 or more.

Executive Chef: William A. Tschopt