

PARKER & QUINN

Small PLATES

RAW OYSTERS EAST AND WEST COAST \$MP

VEGGIE SLIDERS \$19
RED QUINOA, BURRATA,
GREEN GOODNESS AIOLI,
RED PEPPER JAM, BRIOCHE

SPINACH AND ARTICHOKE DIP \$18
THREE CHEESE,
NAAN BREAD

FRIED

BURRATA —\$23

HEIRLOOM TOMATO, BASIL,
ARUGULA PESTO, SABA

CALAMARI —\$22

PASSATA SAUCE, PICKLED FRESNO, AIOLI

FRIED CHICKEN SLIDERS

BUTTERMILK BATTER,
BACON BUTTER PICKLED VEG.
P&Q HOT SAUCE

\$16

BEET CARPACCIO

GOAT CHEESE DRESSING,
WATERCRESS, CRUNCHY PISTACHIO,
WHITE QUINOA, ORANGE SUPREME

\$17

MAC and CHEESE

SHELLS, GRAFTON CHEDDAR,
TALEGGIO, GRUYERE,
BUTTERED CRUMBS [BACON +3]

\$18/26

GRILLED OCTOPUS \$24

CHARRED EGGPLANT PUREE, TABBOULEH, PAPRIKA

SEARED AHI TUNA

YUZU KOSHO TAHINI SAUCE,
AVOCADO

\$22

BUTCHER'S MEATBALLS

MEATBALL SAUCE, RICOTTA, PARM,
CHIVES, HOUSE-MADE FOCACCIA

\$19

THE BOARDS

CHARCUTERIE GRAIN MUSTARD, GIARDINIERA, CORNICHONS, OLIVES, FOCACCIA \$25

CHEESE MEMBRILLO, COMPOTE, GRAPES, HONEY, WALNUT RAISIN BAGUETTE \$26

MEZZE HUMMUS, TZATZIKI, OLIVES, CRUDITE, NAAN BREAD \$22

FLATBREADS

MARGHERITA SAN MARZANO, FRESH MOZZARELLA, BASIL \$19

'NDUJA SAPORITO SAUCE, MOZZARELLA, FENNEL, RED ONION, CHARD, GOAT CHEESE \$22

SOPRESSATA HAM, MARINARA, BANANA PEPPER, BUTTERNUT SQUASH, \$22
SMOKED MOZZARELLA, BURRATA, CHIVES

ROASTED CAULIFLOWER VEGAN CHEESE, ASPARAGUS, ARTICHOKE, \$21
ARUGULA PESTO, CHERRY TOMATOES

Soup AND Salads

ADD: HANGER STEAK 15, GRILLED CHICKEN 10, GRILLED SALMON 13, GRILLED SHRIMP 14

TOMATO BACON BISQUE

GOAT CHEESE,
SOURDOUGH CROUTONS

\$13

TUSCAN KALE CAESAR

SOURDOUGH CROUTONS,
GRANA PADANO, CHARRED LEMON

\$15

baby
ARUGULA

TOMATO, FENNEL, RED ONION,
PARM, LEMON VINAIGRETTE

\$14

CLASSIC greek

MESCLUN, KALAMATAS, FETA,
RED ONION, GREEN PEPPERS,
CUCUMBER, PEPPERONCINI

\$16

EVERYTHING BAGEL WEDGE

CRISPY SHALLOTS, TOMATO,
RADISH, BLUE CHEESE,
PICKLED RED ONION

\$15

SPINACH, PEAR, & PEPITA

ROASTED SWEET POTATO,
RED ONION, SPICY PECANS,
PECORINO, POMEGRANATE,
BALSAMIC DRESSING

\$18

BURGERS AND SANDWICHES

SERVED WITH A NICE LIL' SALAD, SUBSTITUTE FRIES +3

BURGER

SPECIAL BLEND, AMERICAN CHEESE,
SOUR PICKLE, SPECIAL SAUCE,
BRIOCHE - BACON +3, AVOCADO +4

\$23

grilled cheese

CHEDDAR, GRUYERE, PARMESAN FRICO,
RED ONION MARMALADE, SOURDOUGH,
BACON +3
CUP OF TOMATO BACON BISQUE +6

\$17

LAMB BURGER

PEPPERONATA,
GOAT CHEESE,
HARISSA AIOLI, BRIOCHE

\$25

BLT CHICKEN

CHIPOTLE AIOLI,
SOURDOUGH

\$20

FRENCH DIP

GRUYERE, CARAMELIZED
ONION, HORSERADISH AIOLI,
MISO AU JUS

\$22

FORK & KNIFE

16OZ RIBEYE —\$58

GREEN PEPPERCORN SAUCE, HERBED BUTTER, TWO SIDES

ROASTED HALF CHICKEN \$38

ROASTED POTATOES,
CHARRED CARROTS,
CIPOLLINI ONIONS

RISOTTO \$30

KABOCHA SQUASH PUREE, FAVA BEANS,
EDAMAME, PARMESAN BUTTER,
KABOCHA SQUASH RINGS, CRISPY SAGE

RIGATONI —\$35

LAMB RAGU, PARMIGIANO-REGGIANO, TRUFFLE BUTTER, ROSEMARY

STEAK FRITES

8oz HANGER STEAK,
NICE LIL' SALAD, FRIES

\$36

BRAISED SHORT RIB

POLENTA, ROASTED BABY CARROTS,
COLLARD GREENS

\$36

TRUE NORTH SALMON —\$34

FARRO, BUTTERNUT SQUASH, ZUCCHINI, BABY SPINACH, CHERRY TOMATO, POMEGRANATE GREMOLATA

Grilled **BRANZINO** WITH BUTTER SAUCE \$36

SNOW PEAS, ROASTED VINE TOMATOES, CRISPY CAPERS, FRIED ANCHOVIES

SIDES

FRIES \$7

ADD TRUFFLE OIL +4

SAUTEED COUSCOUS \$10

GARLIC MASH \$12
SHALLOTS, CHIVES

SHISHITOS \$10
YUZU KOSHO

ARTICHOKE \$10
FRIED, BASIL PESTO,
GARLIC AIOLI

EXECUTIVE CHEF:
FERNANDO SANTIAGO



<<< FOR THOSE OF
US WITH DIETARY
RESTRICTIONS

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

