

PARKER & QUINN

Small PLATES

RAW OYSTERS & LITTLENECK CLAMS \$MP

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

SPINACH AND ARTICHOKE DIP \$19
THREE CHEESE, NAAN BREAD

MOZZ — \$24
HOUSE-MADE, TOMATO, BASIL OIL, TOASTED FOCACCIA

FRIED CALAMARI — \$25
PASSATA SAUCE, ZUCCHINI, PICKLED FRESNO, AIOLI

FRIED CHICKEN SLIDERS
BUTTERMILK BATTER, BACON BUTTER PICKLED VEG, P&Q HOT SAUCE
\$16

STEAK TARTARE
CORNICHON, GRAIN MUSTARD, DIJON, CAPERS, WORCESTERSHIRE, CHIVES, EGG YOLK, SOURDOUGH
\$20

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, COUNTRY TERRINE, FOCACCIA \$25
CHEESE MEMBRILLO, COMPOTE, GRAPES, HONEY, WALNUT RAISIN BAGUETTE \$28
HUMMUS CUCUMBERS, ZA'ATAR, HARISSA, NAAN BREAD \$22

FLATBREADS

MARGHERITA SAN MARZANO, FRESH MOZZARELLA, BASIL \$20
FENNEL SAUSAGE MARINARA, MOZZ, PEPPERONATA, BURRATA, CILANTRO, PARMESAN, SPICY OIL \$22
ASPARAGUS SPINACH PESTO, MOZZ, GRILLED ZUCCHINI, FRESH MINT, PARMESAN, EVERYTHING BAGEL SEASONING \$22
ROASTED CAULIFLOWER VEGAN CHEESE, ASPARAGUS, ARTICHOKE, ARUGULA PESTO, CHERRY TOMATOES \$22

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
\$16

mixed
GREENS
RED ONION, SHAVED CARROT, CHERRY TOMATO, BLUE CHEESE, RADISH, BALSAMIC VINAIGRETTE
\$14

classic greek
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MESCLUN, KALAMATAS, FETA, RED ONION, GREEN PEPPERS, CUCUMBER, PEPPERONCINI
\$16

CHOPPED SALAD
MARKET GREENS, SOPPRESSATA, AGED PROVOLONE, CROUTONS, BANANA PEPPERS, CACIO E PEPE VINAIGRETTE
\$16

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
\$24

grilled cheese
CHEDDAR, GRUYERE, PARMESAN FRICO, SOURDOUGH, BACON +3, CUP OF TOMATO BACON BISQUE +6
\$21

LAMB BURGER
PEPPERONATA, GOAT CHEESE, HARISSA AIOLI, BRIOCHE
\$26

BLT CHICKEN
CHIPOTLE AIOLI, CHEDDAR, SOURDOUGH
\$21

FRENCH DIP
GRUYERE, CARAMELIZED ONION, HORSERADISH AIOLI, MISO AU JUS
\$23

FORK & KNIFE

16oz RIBEYE — \$58
GREEN PEPPERCORN SAUCE, HERBED BUTTER

ROASTED HALF CHICKEN \$38
ROASTED POTATOES, CHARRED CARROTS, CIPOLLINI ONIONS

RISOTTO \$36
TOMATO RAGU, SUN-DRIED TOMATOES, CRIMINI MUSHROOMS, SWEET CORN

RIGATONI — \$35
LAMB RAGU, PARMIGIANO-REGGIANO, TRUFFLE BUTTER, ROSEMARY

STEAK FRITES
8oz HANGER STEAK, NICE LIL' SALAD, FRIES
\$39

STEAMED RAZOR CLAMS
LEMON BUTTER SAUCE, CHIMICHURRI, TOASTED GARLIC BREAD
\$36

carbonara
PANCETTA, RAMPS, EGG YOLK, RED PEPPER FLAKES, PARMESAN
\$21

TRUE NORTH SALMON — \$38
LOBSTER SAUCE, GNOCCHI, MAITAKE MUSHROOMS, PEAS, WATERCRESS

Grilled ^{WHOLE} **BRANZINO** ^{WITH} CHARRED LEMON \$45
FINGERLING POTATOES, PINTO BEANS, FENNEL, CASHEW ROMESCO SAUCE

SIDES

FRIES \$8
ADD TRUFFLE OIL +4

STREET CORN \$10

GARLIC MASH \$12
SHALLOTS, CHIVES

GRILLED AVOCADO \$12
LEMON GREEK YOGURT

ROASTED BABY CARROTS \$12
SESAME, FETA, TOASTED MACADAMIAS

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.

