

PARKER & QUINN

Small PLATES

CHARRED SWEET JIMMY NARDELLO PEPPERS \$13
BALSAMIC GLAZED, SUNFLOWER OIL, TUNA SAUCE, PARSLEY OIL

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

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

BURRATA — \$24
ROASTED ACORN SQUASH, HAZELNUTS, HONEY, POMEGRANATE, CRISPY SAGE

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

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

YELLOW BEET CARPACCIO
GOAT CHEESE, RED BEETS, KOMBUCHA VINAIGRETTE, MICRO GREENS
\$20

MAC and CHEESE
SHELLS, GRAFTON CHEDDAR, TALEGGIO, GRUYERE, BUTTERED CRUMBS [BACON +3]
\$18/26

GRILLED OCTOPUS — \$24
GRILLED CHORIZO, BUTTER BEANS, CASTELVETRANOS, FRISEE, PEPPADEWS, CROUTONS, PIQUILLO SAUCE

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
ROASTED SUNCHOKE COFFEE CREAM CHEESE, SPROUT LEAVES, 'NDUJA, PARMESAN, HONEY, ALEPPO PEPPERS \$23
KABOCHA SQUASH VEGAN - CARROT HUMMUS, SAUTEED ONIONS, KALE, TOASTED PUMPKIN SEEDS, BALSAMIC GLAZE, VEGAN CHEESE \$23
FENNEL SAUSAGE MARINARA, MOZZ, PEPPERONATA, BURRATA, CILANTRO, PARMESAN, SPICY OIL \$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

SPINACH, PEAR, & PEPITA
ROASTED SWEET POTATO, RED ONION, SPICY PECANS, PECORINO, POMEGRANATE, BALSAMIC DRESSING
\$18

AUTUMN
FRISEE, CHICORY, ENDIVE, PARSLEY, MINT, ARUGULA, BLOOD ORANGE, KUMQUATS, DATES, SHAVED PECORINO, TOASTED PISTACHIOS, KUMQUAT DRESSING
\$16

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

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

braised **SHORT RIB** \$36
SLOW COOKED, GUINNESS, PUREED CARROTS, ROASTED PARSNIPS

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

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

GRILLED PORK CHOP
CARAMELIZED GALA APPLE, SAUTEED GREEN BEANS, MAPLE CIDER SAUCE
\$37

WHOLE WHEAT mafaldine
KING OYSTER MUSHROOMS, SWISS CHARD, TRUFFLE BUTTER, PARMESAN, PARSLEY, SHAVED WHITE TRUFFLES
\$39

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

Grilled ^{WHOLE} **BRANZINO** WITH SUPREME ORANGES \$45
THYME, GREEK YOGURT CURRY, KALE, WATERCRESS, SMOKED HARISSA, WHITE BEANS

SIDES
FRIES \$8
TRUFFLE OIL +4
GRILLED ASPARAGUS \$12
CHARRED LEMON

ROASTED SUNCHOKES \$12
BASIL, MINT
GARLIC MASH \$12
SHALLOTS, CHIVES

ROASTED BABY CARROTS \$12
SESAME, FETA, MACADAMIA

EXECUTIVE CHEF:
FERNANDO SANTIAGO

QR CODE: <<< 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.

