



## Small Plates

**Thai chicken drumettes** tamarind glaze and cucumber salad **8.5**

**Tuna tartare** mustard vinaigrette and house made crackers **13**

**Marinated olives** feta cheese, hummus and grilled pita bread **12**

**Steamed clams and mussels** white wine and spicy sausage **14**

**Chef's Selection** Chef's selection of 3 cheeses with traditional accompaniments **12**

**Potato rosemary croquettes** with bacon chive crème fraîche **7**

**Filet of beef sliders** Point Reyes blue cheese and caramelized onions **12**

**Three little pigs** house made sausages, braised pork belly, crostini, and pickled vegetables **12**

**Cider braised "bacon"** winter citrus and pickled fennel **11**

**Crispy calamari** Castroville artichokes and caper aioli **8**

**Duck confit nachos** black beans, jalapeño jack and pico de gallo **12**

## Soups & Salads

**Chef's soup of the day** bowl **7** cup **3.5**

**Park Place crab chowder** sweet potatoes and white cheddar crackers **8**

**Baby mixed greens**, pears, Point Reyes blue cheese candied pecans and sherry vinaigrette **8.5**

**Romaine hearts** marinated white anchovies, grana cheese and caesar vinaigrette **9**

**Roasted beet salad**, wild arugula house made ricotta, shaved fennel and toasted hazelnuts **11**

**Park Place cobb** grilled marinated chicken, boiled egg, bacon, tomatoes, olives and buttermilk vinaigrette **12**

**Grilled tuna salad** mixed greens, olives, green beans, quail eggs and sherry vinaigrette **15**

## Flatbreads

**Wild mushroom flatbread** Fontina cheese, arugula and shaved Grana cheese **10**

**Chef's flatbread of the day** **11**

**Grilled steak flatbread** peppers and goat cheese **12**

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that are guided by principles of sustainability.

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## Pastas

**Truffled macaroni and cheese** 12

**Green apple celery root ravioli**, sage brown butter, herb salad 14

**Fettuccine San Francisco** clams, mussels, crabmeat, calamari,  
and spicy tomato fennel broth 19

## Big Bites

**Grilled skirt steak** fingerling wedges, braised greens and  
black olive chimichurri 22

**Park Place burger** pork belly, cheddar, fried egg, roasted garlic  
aioli and truffled fries 16

**Braised beef short ribs** roasted root vegetables, garlic potato  
puree and bone marrow 26

**Pan roasted Idaho rainbow trout** butternut squash and maple  
bacon Brussels sprouts 21

**Cornish game hen** chestnut cranberry stuffing, garlic confit, sage  
gravy 19

**Beer battered fish and chips** tartar sauce and malt vinegar 15

**“Pork and Beans”** double cut pork chop, braised greens and white  
bean cassoulet 20

**Wild mushroom wellington** and smoked cauliflower soubise 17

**Grilled Angus burger** on a house made onion focaccia bun 12

### Toppings 1.5 ea

White cheddar	Swiss	Blue cheese
Smoked mozzarella	Provolone	Avocado
Grilled onions	Bacon	Fried egg

## Sides 4 ea

Macaroni and cheese	Pork and beans
Roasted baby carrots	Fingerling wedges
Herbed french fries	Braised Swiss chard
Maple bacon Brussels sprouts	Truffled fries (add 3)

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