

Starters & Shareables

Soup of The Day	Cup 7	Bowl 9
<b>Roasted Baby Carrots gf*</b> Cilantro Chimichurri		9
<b>Baked Goat Cheese</b> Apple and Fig Jam, Roasted Walnuts, and Grilled Pearl Bakery Pugliese		12
<b>Samosas</b> Pastry Stuffed with Spiced Potato, Served with Tamarind and Date, Cilantro Chutney,		10
<b>Parkway Platter (serves 2-4)</b> Chef's Selection of Salami, Artisan Cheese, Hummus, Pickled Vegetables, Mustards, and Olives		19
<b>Siri Farm Greens gf*</b> Red Grapes, Pistachio, Radish, Carrots, Parmesan, White Balsamic Vinaigrette		13
<b>Autumn Arugula Salad gf*</b> Arugula, Treviso, Roasted Pecans, Apples, Maple Vinaigrette, Blue Cheese		13
<b>Caesar Salad</b> Traditional with Garlic, Parmesan and Anchovy Dressing, Croutons		13
Add: Grilled Chicken		19
Add: Wild Smoked Chinook Salmon		21

Entrées

<b>Roasted Herb Chicken</b> Autumn Vegetable Veloute, Herb Crumble	28
<b>Cider Glazed Pork Chop gf **</b> Cider And Truffled Glaze Pork Chop, Creamy Polenta, Grilled Apple, Brussels sprouts	30
<b>Spaghetti with Wild Boar Ragu</b> Plum Tomatoes, Mushrooms, Garlic, Sage, Parmesan	22
<b>Fish &amp; Chips</b> Beer Battered Pacific Cod, Coleslaw, Tartar Sauce, House Cut French Fries	21
<b>Roasted Albacore Tuna gf **</b> Black Rice, Roasted Cauliflower, Olive Salad, Tangerine Vinaigrette	29
<b>Winter Herb Millet Cakes gf</b> Roasted Winter Vegetables, Cauliflower Puree, Herb Chimichurri	24
<b>New York Steak gf **</b> Roasted Baby Carrots, Potato & Gruyere Gratin, Red Wine Mushroom Sauce	38
<b>Parkway Burger **</b> Maple Smoked Cheddar, Arugula, Pickles, Roasted Onion, Tangy Worcestershire Sauce, Potato Bun, House Cut French Fries Add: smoked bacon 2.00   Add: fried egg 1.00	16

gf gluten free

\*\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shell-fish or Eggs May Increase Your Risk of Foodborne Illness.