

Starters & Shareables

Soup of The Day	Cup 7	Bowl 9	
Roasted Delicata Squash gf* Pumpkin Seed Romesco and Feta			9
Baked Goat Cheese Apple and Fig Jam, Roasted Walnuts, and Grilled	I Como		12
Samosas Pastry Stuffed with Spiced Potato, Served with C	Cilantro and Mint C	Chutney	9
Parkway Platter (serves 2-4) Chef's Selection of Salami, Artisan Cheese, Hum	mus, Pickled Veget	cables, Mustards, and Olives	21
Siri Farm Greens gf* Autumn Apples, Blue Cheese, Radish, Roasted P	ecans, Sherry Must	tard Vinaigrette	12
Arugula and Treviso Salad gf* Roasted Beets, Black Grapes, Feta, Crisp Pickled	l Fennel, Citrus Vin	naigrette	14
Caesar Salad Traditional with Garlic, Parmesan and Anchovy I Add: Grilled Chicken Add: Wild Smoked Chinook Salmon	Dressing, Croutons	S	12 18 21
Entrée's			
Roasted Chicken Breast gf* Stewed White Beans, Garlic, Autumn Squash, M	ushrooms, Kale, H	erb Jus	28
Pork Osso Buco gf* Braised Pork, Delicata Squash, Creamy Polenta,	Grilled Apple, Cide	er Jus	28
Spaghetti "Carbonara" Autumn Mushrooms, Duck Egg, Smoked Pork Be	elly, Roasted Garlio	c, Parmesan	21
Fish & Chips Beer Battered Pacific Cod, Coleslaw, Tartar Sauce	ce, French Fries		22
Chef's Daily Fish Special** Seasonally Inspired			M/P
Grilled I 2oz New York Steak ** gf* Roasted Garlic Potatoes, Braised Greens, Mushr	room and Madeira	Sauce	38
Parkway Burger ** Blue Cheese, Pickled Red Onion, Arugula, Whol	le Grain Aioli, Pota	to Bun, French Fries	16
Add: smoked bacon 2.00 Add: fried egg 1.00			
De	esserts		•
Chocolate Cake Rich Chocolate Cake filled with Chocolate Frost	ting and Blackberr	у	8
Apple Strudel Warm Apple wrapped pastry, served with Vanille	a Ice Cream		7
Chocolate & Peppermint Budino With Chantilly Cream			7
Wild Berry Sorbet gf*			6
Daily Ice Cream gf*			6