

Park90+ Chef Tom Cookhill

BAR MENU

Boards

CHEF'S SELECTION OF THREE ITEMS PER BOARD

PORK CHARCUTERIE	15
SEAFOOD CHARCUTERIE	18
VEGETABLE CRUDO	12
CHEESE BOARD	16

Small Plates

BLUE CRAB CAKE (GF) <i>DIJON MUSTARD, GREEN ONION, CHAMPAGNE NAGE</i>	14
SCALLOP (GF) <i>CAULIFLOWER PUREE, FENNEL, BACON BLACK GARLIC VINAIGRETTE</i>	16
PAPAS BRAVA (GF/VG) <i>SPICY KETCHUP, AIOLI</i>	6
MIXED GREENS (GF/VG) <i>SUMMER RAW VEGETABLES, BUTTERMILK DRESSING</i>	9
STEAK AND PAPAS BRAVA	18
MEATLOAF SAUSAGE <i>DOUBLE AGED CHEDDAR WHIPPED POTATOES, KETCHUP GLAZE</i>	16
PROVANCE STYLE MARINATED OLIVES	9
SEASONED MIXED NUTS	9