

*Park90 + Chef Tom Cookhill*

**BAR MENU**

*Boards*

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CHEF'S SELECTION  
OF THREE ITEMS  
PER BOARD

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

*Small Plates*

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BLUE CRAB CAKE (GF) 14  
*DIJON MUSTARD, GREEN ONION,  
CHAMPAGNE NAGE*

WILD BURGUNDY SNAILS (GF) 9  
*ASPARAGUS, SPRING PEAS,  
GARLIC, MINT*

CHICKEN CONFIT 8  
*FAVA BEANS, CHERRIES,  
POTATO, ROSEMARY*

PAPAS BRAVA (GF/VG) 6  
*SPICY KETCHUP, AIOLI*

HAMAKUA FARMS HEARTS 9  
OF PALM (GF/VG)

STEAK AND PAPAS BRAVA 18

MEATLOAF SAUSAGE 16  
*DOUBLE AGED CHEDDAR WHIPPED  
POTATOES, KETCHUP GLAZE*

PROVANCE STYLE  
MARINATED OLIVES 9

SEASONED MIXED NUTS 9

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