

LUNCH

STARTERS

SPRING STEW g vg 8

local legumes & vegetables

DIRTY ARANCINI 10

dirty rice 'risotto' | brie | green onion gremolata

CHICKEN LIVER MOUSSE cg 10

seasonal jam | toast points

CHEESE & CHARCUTERIE PLATTER cg 15

artisanal cheeses | house condiments | toast | preserved meats | pickled vegetables

FLATLAND FLATBREAD 14

spicy prosciutto spread | caramelized sweet onions | black walnuts | aged cheddar

SALADS add chicken 6 | salmon* 7

BABY KALE SALAD 9

black garlic | white anchovy | toast | aged gouda

SPRING SALAD g v 9

baby greens | strawberries | burrata | baby herbs | Banyuls reduction

PARKER POWER BOWL* g v 13

avocado | parker tempeh | pomegranate | sprouted quinoa | poached egg
citrus segments | baby kale | citrus-coriander dressing

SANDWICHES cg served with your choice of: French fries | seasonal vegetables | green salad

PARKER BURGER* 16

BBQ sauce | maple bacon | sharp cheddar | lettuce | crispy onion | house English muffin

YARD BIRD 14

smoked turkey | maple bacon | avocado | mayioli | sourdough

PLAZA PO BOY 14

fried oysters | house tasso | Rockefeller remoulade | arugula | early tomatoes | soft roll

JIMMY'S CHICKEN 14

spicy cabbage | pickled cucumber | herb & parmesan aioli | brioche

CLASSIC REUBEN 14

corned beef brisket | sauerkraut | Russian dressing | gruyere | marble rye

ENTREES

PAPPARDELLE BOLOGNESE* g 18

handmade pasta | pork-veal-beef | San Marzano tomatoes | parmesan

FRIED LOCAL CHICKEN cg 18

white & dark meat cutlets | braised greens | mashed potatoes | gravy

SIDES

FRENCH FRIES v g 6

SEASONAL VEGETABLES 6

GREEN SALAD v g 6

MASHED POTATOES & GRAVY 6

MACARONI & CHEESE v 6

FRESH FRUIT vg g 6

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions or allergies as substitutions are available.*

g=Gluten Free | cg=Can be Gluten Free | v=Vegetarian | vg=Vegan

