

BREAKFAST

CONTINENTAL BREAKFAST PLATE v 10

fresh pastries | seasonal fruits | cheese | granola | vanilla yogurt

BUTTERMILK PANCAKES v 10

stack of 3 | maple syrup

3 EGG OMELET* cg 14

choose three: bacon | sausage | ham | turkey bacon | chicken sausage
cheddar | swiss | mushrooms | spinach | bell peppers | onions | tomatoes (additional ingredients add \$1.50)
breakfast potatoes | choice of toast - white | wheat | rye | multigrain | english muffin | GF toast

KC BREAKFAST* cg 14

farm eggs your way | breakfast potatoes | choice of - bacon | sausage | tempeh
choice of toast - white | wheat | rye | multigrain | english muffin | GF toast

EGGS BENEDICT* cg 13 | sub SMOKED SALMON 16

poached eggs | english muffin | ham | hollandaise | breakfast potatoes

PARKER'S B&G 14

buttermilk biscuits | scrambled eggs | sausage gravy | breakfast potatoes

AVOCADO SMASH* cg 15

baked farm egg | roasted tomato | blue crab | chickpeas | watercress | local multigrain bread

PARKER BREAKFAST SANDWICH* 10

house english muffin | house made sausage | scrambled eggs | american "cheese"

CHICKEN & BISCUIT 11

fried local chicken breast | maple bacon | over medium egg | spicy honey | buttermilk biscuit

GRIDDLED BREAKFAST BURRITO 13

scrambled farm eggs | chorizo | queso fresco | scallion | baby potatoes | cilantro | roasted tomato salsa | lime crema

PARKER POWER BOWL* v g 14

avocado | Parker tempeh | pomegranate | sprouted quinoa | citrus segments | baby kale | citrus-coriander dressing

FRENCH TOAST v 12

griddled brioche | vanilla custard | seasonal preserves | pulverized sugar

SMOKED NORWEGIEAN SALMON 15

savory bagel selection | whipped cream cheese | varied pickles | preserved tomato

BIG GREEN SMOOTHIE BOWL vg g 12

smoothie | avocado | banana | kale | pineapple
toppings | berries | house granola | toasted seeds

SIDES

ONE BUTTERMILK PANCAKE v 4

BREAKFAST MEAT g 5

bacon | turkey bacon | ham | sausage

OATMEAL g v 6

TWO FARM EGGS* g 5

BOWL OF FRESH FRUIT & BERRIES vg g 6

TOAST 3

white | wheat | rye | multigrain | english muffin | gf toast

GREEK VANILLA YOGURT v g 5

BREAKFAST POTATOES vg g 4

PARKER TEMPEH vg v 5

BERRY-GRANOLA-YOGURT PARFAIT v 6

ASSORTED BREAKFAST PASTRIES v 7

TOASTED BAGEL & CREAM CHEESE v 5

BOWL OF BERRIES vg v 8

**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



LUNCH

STARTERS

WHITE BEAN STEW 8

local chicken | tasso | root vegetables

“PIMENTO CHEESE” FRITTERS v 10

seasonal preserves

CHICKEN LIVER MOUSSE cg 10

seasonal jam | toast points

CHEESE & CHARCUTERIE PLATTER cg 15

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

FLATLAND FLATBREAD 14

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

SALADS add chicken 6 | salmon* 7

CLASSIC CAESAR SALAD* cg 9

hearts of romaine | parmesan | biscuit crouton

ROOFTOP COBB g v 9

avocado | feta | bacon | baby wedge | hardboiled farm egg | green goddess dressing

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 puree | sourdough

SUGAR MAMA 14

oysters Rockefeller hush puppies | house tasso | Cajun remoulade | mache | fried egg | soft roll

JIMMY’S CHICKEN 14

Brussels slaw | spiced pickle | 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

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DINNER

SHAREABLE FOR THE TABLE

CHICKEN LIVER MOUSSE cg 10

seasonal jam | toast points

CHEESE & CHARCUTERIE PLATTER cg 18

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

FLATLAND FLATBREAD 14

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

BLACKENED HUMMUS cg 13

black eye peas | bacon vinaigrette | pickled alliums | blackened bread

“PIMENTO CHEESE” FRITTERS v 10

seasonal preserves

GRILLED LOCAL QUAIL 10 | **Additional** 8

croissant stuffing | pomegranate-thyme salad | parker mustard

SALADS & STEW

WHITE BEAN STEW 8

local chicken | tasso | root vegetables

SPROUTED GRAINS g vg 10

assorted sprouts | diced Parker tempeh | baby greens | dried fruits | roasted shallot vinaigrette

SIMPLE CAESAR SALAD* cg 9

romaine | parmesan | biscuit crouton

Add Barham Farms Chicken 6 | **Salmon*** 6

DUCK-DUCK-GOOSE SALAD g 14

duck confit | frisee | duck fat marcona almonds | smoked blue cheese | gooseberry vinaigrette

HOT SMOKED SALMON SALAD g 15

dressed watercress | braised mustard | pickled quail egg

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