

NEW PARK

GASTROPUB

SMALL BITES

- Grilled Street Corn** \$7.95
Ear of corn grilled & rolled in aioli cotija cheese
- Goat Cheese Balls** \$8.95
Crispy arancini with goat cheese, served with a chipotle aioli
- Chips & Dips** \$10.00
Tortilla chips with New Park's house salsa & fresh guacamole

SOUP & SALADS

- Bowl of Chicken Tortilla Soup** \$7.50
Full of shredded chicken, roasted corn, beans, and house made tortilla strips
- Gastropub Cobb Salad** \$13.95
Rows of shredded chicken, pico, avocado, roasted corn, fresco cheese on a bed of fresh mixed greens served with a lime aioli dressing
- Beet & Arugula Salad** \$11.95
Beets, strawberries, feta cheese, red onion, sliced almonds on a bed of fresh arugula with a balsamic vinaigrette

STUFFED TORTILLAS

- Coconut Curry Shrimp Tacos (3 per order)** \$14.95
Fried coconut shrimp with curry rice, served with a peanut sauce
- Barbacoa Tacos (3 per order)** ... \$16.50
Slow roasted beef with a mango salsa and pickled red onions
- Cauliflower Tacos (3 per order)** . \$13.50
Roasted cauliflower with avocado, pickled red onions with a lime aioli
**Make it spicy*
- Duck Quesadilla** \$16.95
Roasted duck served with manchego cheese and mango chutney
- Starter Quesadilla** \$9.50
Cheese, onions, lettuce, tomatoes, sour cream and salsa
Add chicken for \$5.00 or beef brisket and barbacoa for \$6.00

SUB OUT YOUR SAUCE WITH ANY OF OUR

Homemade Sauces

- Chipotle Aioli
- Lime Aioli
- Vinaigrette
- Honey BBQ
- Hot Honey Sriracha

SAMMIES

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All served with your choice of fries or a side salad

- Hot Honey Chicken** \$14.95
Fried chicken breast with a honey sriracha sauce served with lettuce and pickles on a brioche bun
- Brisket Smokehouse Classic** \$16.95
New Park's slow smoked brisket with haystack onions with an alabama white BBQ sauce served on a brioche bun
- Portobello Mushroom Sandwich** \$13.95
Marinated portobello mushroom cap grilled with gouda cheese, spinach, tomato, red onion with a balsamic vinaigrette on ciabatta bread
- Gastropub Burger*** \$15.95
8 oz choice burger cooked to your liking, choice of cheese, with lettuce, tomatoes, and onions on a brioche bun

BOWLS

- The Southerner** \$17.95
Smoked cheddar mac and cheese topped with New Park's slow smoked brisket, cornbread crumbles and jalapenos
- The Harvest Bowl** \$14.95
Roasted sweet potatoes and spicy roasted chickpeas on top of a bed of roasted kale and quinoa with a creamy white bean and apple cider vinegar dressing. Served cold
- The Green Goddess** \$14.95
Roasted broccoli, quinoa, sugar snap peas, cucumber slices, avocado, hard boiled egg, and sunflower seeds served on a bed of fresh mixed greens with a refreshing lemon yogurt dressing. Served Cold

MAIN EATS

- Salmon*** \$23.00
8 oz pan seared salmon with lime cilantro rice and seasonal vegetables
- Grilled Pork Chops*** \$24.00
Two bone in pork chops grilled and topped with a berry gastropub sauce, along with garlic fingerling potatoes and seasonal vegetables
- Cabbage Steak** \$14.50
Thick cut cabbage grilled and topped with tomatoes, kalamata olives, red onion, roasted chickpeas, feta cheese
- Grilled Chicken** \$18.95
Two chicken breasts grilled your choice of plain, BBQ, or teriyaki pineapple sauce served with garlic fingerling potatoes and seasonal vegetables
- St. Louis Smoked Pork Ribs** ... \$23.00 HALF RACK / \$29 FULL RACK
Slow smoked St. Louis ribs with New Park's BBQ sauce with fingerling garlic potatoes and seasonal vegetables
- Hanger Steak*** \$32.00
Grilled to your liking with a compound herb butter sauce served with fingerling potatoes and seasonal vegetables

*Consumer Advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness especially if you have certain medical conditions