

Gluten Free Menu

Appetizers

The "Park Board"

Perfect for two. Parma prosciutto with date stuffed celery, Serrano with Arbequina olives, Speck with candied walnuts, Bresaola with golden raisin chutney \$14

Lamb Lollipops

grilled with mango chutney & Port wine reduction \$12

Scallops and Bacon

seared diver scallops and crispy pork belly with orange glaze \$11

Baked Brie

sea salt roasted almonds, Golden delicious apples & grainy mustard \$12

Carpaccio of Kobe Beef

aged parmesan, lemon truffle dressed arugula, capers & red onion \$12

Meze Plate

Babaghanoosh, hummus, marinated lentils & baby arugula \$11

Cheese Board

choice of 3 cheeses from our cheese menu with traditional accompaniments \$14

Flatbread Pizza

served on gluten free pizza crusts

Apple Pizza

Crispy pork belly, Grafton aged cheddar & Golden Delicious apples \$12

B.L.T&C Pizza

Applewood smoked bacon, sliced roma tomatoes, iceberg lettuce & chive mayonnaise \$11

Portobello Pizza

Roasted portobellos, Cherry Peppers and fresh Maplebrook mozzarella \$11

Abby Park Margarita

roasted tomato slices, smoked mozzarella & basil pesto \$10

Duck Pizza

Braised duck, caramelized onion, baby arugula & Manchego \$14

Salads

Grilled Romaine

grilled red onions, heirloom tomatoes, fresh mozzarella, balsamic reduction & extra virgin olive oil \$9

Arugula

Great Hill bleu, dried cherries, roasted beets & aged red wine vinaigrette \$9

Spinach

toasted walnuts, strawberries, Westfield farms goat cheese & balsamic vinaigrette \$8

Wedge

apple wood smoked bacon, hard boiled eggs & tomato Roquefort dressing \$8

Entrees

Grilled All Natural Pork Loin

golden raisin chutney, quinoa stuffed tomato & grilled fennel \$19

Barramundi

Roasted shallot beurre blanc, tomato-caper relish, fingerling potatoes & asparagus \$23

Grilled Wild Scottish Salmon

Citrus-pine nut relish, fingerling potatoes & grilled zucchini \$21

Day Boat Haddock

celery root puree, snow peas, roasted cherry tomatoes & parsley pesto \$21

Statler Chicken Breast

Served with potato-artichoke cake, caramelized onions, escarole & thyme scented jus \$19

Vegetarian

quinoa stuffed tomato, garlic spinach, roasted beets, grilled fennel & celery root puree \$18

Grilled Sea Scallop & Jumbo Shrimp Skewer

Served with spring onion aioli, fingerling potatoes & grilled zucchini \$21

8 oz Kobe Beef Burger

served with house made b&b pickles and French fries \$12

Add applewood smoked bacon, caramelized onions, roast Portobello mushroom, fried egg or your favorite cheese for \$1 each

From The Grill

Hand cut meats from selected farms raised humanely, antibiotic & steroid free, char grilled to perfection, served with slow roasted tomato & your choice of two sides

Painted Hills 10 oz. Skirt Steak \$21

Wolfe's Neck Farms 8 oz. Flat Iron \$19

Meyers Natural Angus 10 oz. Top Sirloin \$24

Thunder Ridge 8 oz. Filet Mignon \$29

Pineland Farms 12 oz. Ribeye \$28

Le Quebequois 14 oz. Veal Porterhouse Chop \$26

Sides

Roasted Garlic Mashed Potatoes \$5

Snow Peas \$5

Asparagus \$5

Potato-Artichoke Cake \$6

Portobello Mushrooms \$5

Roasted Beets \$6

Sea Salt Fingerling Potatoes \$6

Garlic Spinach \$6

Baby Carrots \$6

Grilled Zucchini \$5

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

Please note: If you have specific dietary requirements, allergies or preferences, please inform your server before ordering.