

# THE NEW PARKWAY

JANUARY & FEBRUARY 2019

# MENU

## KEY

 VEGETARIAN  GLUTEN-FREE  
 VEGAN  CAN BE MADE...

## STARTERS

### KUNG PAO BRUSSELS \$10

Deep-fried Brussels sprouts tossed in our housemade Kung Pao sauce, garnished with peanuts and Aleppo pepper.

### PARKWAY WINGS \$10

Six wings tossed in Sriracha-honey, Kung-Pao, or lemon pepper sauce, served with carrots and/or celery and your choice of ranch or blue cheese.

### GRAPEFRUIT APPLE ARUGULA SALAD \$10 \*

A bed of arugula dressed with a lemon-lime vinaigrette and topped with ruby red grapefruit segments, crunchy apples, candied walnuts, and feta. Optional chicken add-on.

### RED POZOLE \$9

A savory, rich guajillo chile broth filled with hominy, pinto beans, and mushrooms, garnished with lime juice, sliced radish, shredded cabbage, and crispy tortilla strips. Optional chicken add-on.

### NACHOS \$10 OR \$12

Tortilla chips topped with our housemade Cheddar cheese sauce and black beans, garnished with sour cream and pickled mixed vegetables. Optional chicken add-on.

### WARM KALE SALAD \$10 \* \*

Sautéed kale with caramelized onions, bacon (vegan or porky) served with almonds and a tahini dressing. Optional chicken add-on.

### PO-TATER TOTS \$9

A bowl of deep-fried and seasoned tater tots accompanied by a savory special sauce.

## SANDWICHES

### THE COW BURGER \$11

An 80/20 beef burger cooked medium well and served with arugula, aioli, pickles and red onions, all atop a housemade bun.

### THE VEGGIE BURGER \$11

Our housemade veggie patty, replete with brown rice, mushrooms, carrots, oats, and garbanzo and black beans, served with arugula, pickles, and vegan aioli, all atop a housemade vegan bun.

### FRIED CHICKEN SANDWICH \$13

Buttermilk fried chicken served with a cabbage slaw, jalapeños, and aioli, all atop a housemade bun.

### PULLED PORK SANDWICH \$13

Slow-cooked pork shoulder smothered in our housemade bar-b-que sauce, served with cabbage slaw and onion and jalapeño straws, all atop a fresh baked bun.

## ENTREES

### CHICKEN MASH BOWL \$12 \*

A hearty bowl of mashed potatoes topped with cheddar cheese, peas, gravy, and two deep-fried chicken tenders.

### MAC & CHEESE \$10

Elbow pasta smothered in our housemade Cheddar cheese sauce, garnished with bread crumbs and parsley. Optional chicken, bacon, or veggie bacon add-on.

### PARKWAY PLATTER \$18 \* \*

A yummy mystery meal comprised of an entree, two sides, a dessert, and a drink. May be made omnivore, vegetarian, or vegan. You choose your drink but nothing else. Are you bold enough??

### GRAIN + VEGGIES \$10 \*

A savory blend of brown rice, herbs, mushrooms, and broccoli, garnished with Parmesan and parsley. Optional chicken add-on.

## PIZZAS

### THE CARNITAS PIZZA \$20

Pulled pork, salsa verde, jalapeño, cilantro, mozzarella, and a lime cream sauce.

### SPINACH ARTICHOKE PIZZA \$19

Spinach, artichoke hearts, capers, and fresh mozzarella on a garlic oil base, garnished with lemon juice and Aleppo pepper.

### CURRY POTATO PIZZA \$22

Roasted potatoes, broccoli florets, and vegan mozzarella atop a curry base, garnished with facon bits, parsley, and lemon juice.

### PIZZA PLUS \$17 + \$1.50

This is a 16" pizza with marinara and mozzarella and your choice of the following (\$1.50 each topping):

Pepperoni	Spinach
Sausage	Broccoli
Grilled Chicken	Kalamata Olives
Pulled Pork	Black Olives
Pesto	Feta Cheese
Capers	Fresh Mozzarella

### PERSONAL PIZZA \$10 \*

This is a 9" pizza with marinara and mozzarella and your choice of one of the above.

## KIDS MENU

### CHICKEN QUESADILLAS \$9 \*

Grilled chicken and Cheddar within a flour tortilla.

### BUTTERED NOODLES \$9

Elbow pasta with butter and grated Parmesan, accompanied by either fries or carrot sticks.

### CHICKEN TENDERS \$9

Two tenders, fried to order, accompanied by either fries or carrot sticks.

### PEEWEE PLATTER \$13 \* \*

Similar to the Parkway Platter, only smaller and no alcoholic drinks. But still a mystery...

Please note that gratuity is included in our prices. Prices do not include sales tax.