

THE NEW PARKWAY

MARCH &
APRIL 2019

MENU

KEY

 VEGETARIAN  GLUTEN-FREE
 VEGAN  CAN BE MADE...

STARTERS

KOREAN STREET TACOS \$10

A trio of Korean-inspired soft tacos: marinated ground beef topped with pickled daikon and slaw, garnished with cilantro and a Gochujang crema.

PARKWAY WINGS \$10

Six wings tossed in lemon pepper, Sriracha-honey, or Kung Pao 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 mixed with ruby red grapefruit segments, crunchy apples, candied walnuts, and feta. 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.

KUNG PAO BRUSSELS \$10

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

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.

EL POLLO CUBANO \$13

Mojo marinated chicken with Gruyere cheese, pickles, mustard, and a caramelized onion aioli slaw, served atop a housemade roll.

ENTREES

CHICKEN MASH BOWL \$12 *

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

TRIPLE MAC & CHEESE \$10

Elbow pasta smothered in a savory mix of Gruyere, Cheddar, cream cheese, jalapeños and Serranos, garnished with bread crumbs and parsley. Optional chicken, bacon, or veggie bacon add-on.

GRAIN + VEGGIES \$10 *

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

PIZZAS

LE CROQUE MONSIEUR \$20

Ham and a Gruyere-Swiss blend atop a white sauce base, garnished with fresh arugula tossed in a lemon-lime vinaigrette.

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
Ham	Black Olives
Bacon	Feta Cheese
Pesto	Fresh Mozzarella
Capers	

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. Served with a side of sour cream and carrots.

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.