

THE NEW PARKWAY

MARCH & APRIL 2020

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. **NUTS!**

DRUMSTICK TRIO \$10

A trio of honey-ginger glazed drumsticks, garnished with sesame seeds and scallions, served with miso-ranch dipping sauce.

CITRUS BEET SALAD \$10 *

Arugula with orange and grapefruit, pickled beets, goat cheese, and almonds, dressed with a citrus-Dijon vinaigrette. Optional chicken add-on. **NUTS!**

PERUVIAN TACOS \$10

A trio of Peruvian-style street tacos filled with slow simmered pork belly, salsa criolla, and spicy aioli, garnished with cilantro and lime.

QUESADILLA \$10 * *

Warm, gooey Cheddar OR vegan mozzarella with at least two of the following: sautéed mushrooms, grilled chicken, bacon (porky or vegan), onions, arugula, smoked Gouda, and spinach. Served with sour cream and red salsa.

PO-TATER TOTS \$9

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

TOM KHA GAI SOUP \$9

A Thai, gingery, coconut soup with mushrooms, onions, and tofu, garnished with cilantro.

SANDWICHES

COW OR VEGGIE BURGER \$11 *

Your choice of beef (cooked medium well) or our housemade vegan patty (brown rice, mushrooms, carrots, oats, & garbanzo/black beans) served with arugula, pickles, red onion, and aioli, all atop a housemade bun.

EL POLLO CUBANO \$13

Mojo marinated chicken with Gruyere & Swiss cheeses, mustard, aioli, and slaw, all served atop a housemade bun.

PULLED PORK SANDO \$13

Slow simmered pork belly smothered in our barbeque sauce, topped with pickles and slaw, served atop our housemade bun.

CHEESE & VEGGIE PANINI \$11

Melty Swiss and goat cheese with sautéed mushrooms and arugula with balsamic reduction on crispy sourdough. Optional bacon or facon add-on.

ENTREES

SMOKY MAC & CHEESE \$10

Elbow pasta with our housemade smoked Gouda cheese sauce, garnished with soy bits and parsley. Optional chicken, bacon, or veggie bacon add-on.

CHICKEN AND MASH \$14

A buttermilk fried chicken thigh served with generous sides of garlicky mashed potatoes and bacon-studded greens.

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??

KIMCHI FRIED RICE \$11 *

Kimchi and vegetable (cabbage, cauliflower, carrots) fried rice topped with a fried egg and cilantro.

PIZZAS

PORK & PEPPERONCINI \$20

Pork belly and pepperoncini atop a mozzarella and smoky marinara base. Garnished with green onions and barbeque drizzle.

SRIRACHA CAULIFLOWER \$19

A medley of cauliflower florets atop a coconut milk, tomato, and mozzarella base, finished with a Sriracha swirl.

BASIL ARTICHOKE \$22

A basil pesto base topped with artichokes, vegan mozzarella, sundried tomatoes, mushrooms, spinach, and red onions. **NUTS!**

PIZZA PLUS \$17 + \$1⁵⁰

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

Grilled Chicken	Spinach
Bacon	Arugula
Pepperoni	Mushrooms
Sausage	Red Onions
Smoked Gouda	Green Onions
Fresh Mozzarella	Black Olives
Vegan Mozz NUTS!	Kalamata Olives
Artichoke Hearts	Sundried Tomatoes
Pesto NUTS!	Capers

PERSONAL PIZZA \$10 *

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

KIDS MENU

KID'S GRILLED CHEESE \$9 *

Crisp bread and oozy Cheddar, the perfect after school or summer meal, 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.