

THE NEW PARKWAY

DECEMBER 2025 THRU
FEBRUARY 2026

MENU

KEY

-  VEGETARIAN  GLUTEN-FREE
-  VEGAN  PROTEIN ADD-ON
-  * CAN BE MADE...(ANY OF ABOVE)



STARTERS

BEET AND CITRUS

SALAD \$11    * 

Arugula, mint, grapefruit, and oranges dressed with olive oil and topped with shaved golden beets, feta and pistachios. Optional chicken or tofu add-on.




VIETNAMESE TACOS

\$11  
Hoisin glazed tofu atop corn tortillas, served with a spicy chili dipping sauce.



YUM DRUMS

\$11 
BBQ braised and glazed drumsticks, topped with scallions and served with ranch.



NACHOS

\$11 OR \$13   
Tortilla chips topped with our housemade Cheddar sauce and black beans, garnished with sour cream and pickled vegetables. Optional chicken or beef.

SAVORY BRUSSELS


\$11  
Crispy Brussels sprouts, pan fried to perfection with butter and chipotle hot honey.

PO-TATER TOTS


\$11  
A bowl of deep-fried and seasoned tater tots accompanied by a savory special sauce.

SANDWICHES



COW OR VEGGIE BURGER

\$13  *
Your choice of beef (cooked medium well) or a Beyond/Impossible patty served with lettuce, pickles, red onion, and aioli, all atop a house-made bun. Optional cheese and bacon add-ons.

SPICY CHICKEN SANDWICH




\$14 
Buttermilk fried chicken with Cajun spice, jalapeños, slaw and ranch dressing on a homemade bun. May be made with tofu.

PHILLY CHEESE

\$14  *  *
Thinly sliced steak with caramelized onions, peppers mushrooms, and melted provolone on a French roll. May be made vegetarian or vegan.


GOAT CHEESE

PANINI





\$12   * 
Goat cheese, caramelized onions, mushrooms, arugula, and truffle herb oil pressed in between our homemade focaccia. Optional ham, bacon, turkey, and vegan bacon add-ons.

ENTREES

SEARED STEAK & MASH



\$15 
Chimichurri topped seared steak served with sour cream-green onion mashed potatoes and roasted broccoli.

KIMCHI RICE



\$14    * 
Kimchi and vegetable fried rice garnished with a fried egg and Gochujang crema. Optional chicken and tofu add-ons.

SPAGHETTI

BOLOGNESE

\$13  *  *
Spaghetti with a tomato and meat sauce, topped with plenty of Parmesan and herbs. Just like mom used to make! May be made vegetarian or vegan.



JALAPEÑO MAC

\$13  
Elbow pasta with our housemade Jalapeño-Cheddar sauce, garnished with breadcrumbs and parsley. Optional chicken, bacon, or veggie bacon add-ons.

CURRY RICE BOWL



\$13   
Karaage-style deep-fried tofu atop vegetables, rice, and a Japanese curry. Optional chicken substitute.

PARKWAY PLATTER


\$25  *  *
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



PEAR & BACON PIZZA

\$22  *  *
A blend of savory and sweet with roasted pears, crispy bacon, Swiss, and goat cheese, finished with balsamic reduction and fresh basil. May be made vegetarian or vegan.

WILD MUSHROOM PIZZA

\$22 
A garlic oil base topped with a mix of mozzarella, gorgonzola, Swiss, and goat cheese, and, of course, wild mushrooms.

DELICATA BASIL PIZZA



\$22  
Roasted delicata squash and garlic atop vegan cheese and marinara, garnished with fresh basil.

PIZZA PLUS

\$18 + \$1.50
This is a 16" pizza with marinara and mozzarella and your choice of toppings (\$1.50 each topping):



Arugula	Kalamata Olives
Bacon	Mushrooms
Black Olives	Pepperoni
Feta	Pesto
Grilled Chicken	Roasted Bell Peppers
Ground Beef	Steak
Italian Sausage	Vegan Mozzarella

PERSONAL PIZZA

\$12  *  *
This is a 9" pizza with marinara and mozzarella and your choice of one of the above.

DESSERT

CARROT CAKE

\$8   *
A classic moist and delicately spiced carrot cake topped with freshly whipped cream cheese frosting. May be made vegan.

Please note that gratuity is included in our prices. Prices do not include sales tax or a 5% health insurance surcharge.