

TABLE TOP

-Park Hill Eatery-

SOUPS

Carrot Ginger (V/GF) - 6

apple, candied walnuts

Green Chili - 6

pork, poblano, serrano, corn

Minestrone - 8

marquez sausage, cannellini, squash, pecorino

SALADS

Golden Beet (V/GF) - 8

frisse, pecorino, pomegranate, pistachio

Cannellini Bean - 8

spinach, bacon, egg, dijon

Arugula Quinoa (V/GF) - 9

fennel, cherries, balsamic

*** add chicken, steak, or salmon
to any salad for +7**

V=vegetarian GF=gluten free

SHARED PLATES

Cauliflower 'popcorn' (V) - 6

curried almonds

Serrano Hummus (V) - 7

plantain crisps, pita

Pork Belly Sliders (2) - 9

pickled vegetable, sweet chili, curry

Eggplant Caprese (V/GF)- 9

heirloom tomato, mozzarella, balsamic

PEI Beer Mussels - 9

tomato, bacon, calabrain, crustini

Rainbow Trout - 10

couscous, spring onion, calabrian

Colorado Lamb* - 12

polenta, feta, cherries, balsamic

Adobo Pork Tenderloin* (GF) - 12

lentil puree, corn, cilantro pesto, cotija

Scallop Aranchini* - 16

mushroom, tarragon, pecorino, watercress

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

LARGE PLATES

12 oz Rib Eye* - 31

new potatoes, haricot vert, mushroom

Ratatouille (V/GF) - 17

portabello, eggplant, squash, parmesan

Table Top Burger* - 15

mushroom, crispy onion, bacon, cheddar
add egg + 2

Market Fish

ask you server

DAILY SPECIALS

Monday

available for private bookings

Tuesday

\$7 street tacos(2) and \$6 vine feds

Wednesday

\$10 off any bottle of wine

Thursday

\$6 Martini, Manhattan, Old Fashioned

Sunday

brunch coming soon!

Executive Chef: James Smith

Sous Chef: Marcus Hernandez