

the Park House

Leaves & Sweets

TOWN-FAMOUS PARK HOUSE CARROT CAKE (NUT FREE)

11

OUR POPULAR CARROT CAKE IS BAKED IN HOUSE AND TOPPED WITH CREAM CHEESE ICING. WARMED TO PERFECTION WITH A CARAMEL DRIZZLE.

APPLE BLOSSOM

12

LOCALLY SOURCED, CINNAMON-SPICED APPLES NESTLED INSIDE A DELICATE, HAND-FOLDED PASTRY CRUST. SERVED WARM AND DECADENT, CROWNED WITH A GENEROUS SWIRL OF WHIPPED CREAM AND FINISHED WITH A RICH CARAMEL DRIZZLE.

TOFFEE STICKY PUDDING WITH ICE CREAM

12

WARM, MOIST DATE SPONGE CAKE SMOTHERED IN A RICH, BUTTERY CARAMEL-TOFFEE SAUCE. SERVED WITH A SCOOP OF CREAMY VANILLA ICE CREAM.

CHOCOLATE DECADENCE (GF/V)

12

DECADENT CHOCOLATE CAKE MADE WITH PLANT-BASED INGREDIENTS AND RICH COCOA, FINISHED WITH A SILKY CHOCOLATE GLAZE. CRAFTED WITH AVOCADO FOR AN INCREDIBLY MOIST TEXTURE, THIS VEGAN AND GLUTEN-FREE DESSERT IS AS INDULGENT AS IT IS SATISFYING.

CINNAMON BUN CHEESECAKE

12

VELVET VANILLA-CINNAMON CHEESECAKE LAYERED OVER A BUTTERY, BROWN SUGAR-SWIRLED CINNAMON BUN CAKE BASE. CROWNED WITH RICH CREAM CHEESE ICING AND CINNAMON SUGAR.

MAKE ANY DESSERT A LA MODE WITH A
SCOOP OF VANILLA ICE CREAM \$2.00

Fall in every cup

PARKHOUSE COFFEE GRAND MARNIER & ESPRESSO VODKA

B52
ESPRESSO VODKA, BAILEY'S, & GRAND MARNIER

BAILEY'S COFFEE

SPANISH COFFEE BRANDY & COINTREAU

IRISH COFFEE
IRISH WHISKEY & BAILEY'S

SPIKED CHAI TEA
CHAI TEA & BARN BURNER BOURBON

ALL SPECIALTY TEA & COFFEES 10.5

SEASONAL FEATURES

Autumn Beginnings

FALL MUSSELS WITH PUMPKIN (GFO)

22

STEAMED MUSSELS IN A CREAMY, SAVOURY PUMPKIN-CHARONNAY SAUCE WITH WARM PUMPKIN SPICE, AND FRESH HERBS FOR A COZY TASTE OF FALL SERVED WITH TOASTED GARLIC CLUSTER

MUSHROOM BRUSCHETTA FLAT BREAD

18

SAUTÉED MUSHROOMS, FRESH THYME, GARLIC, ARUGULA AND BALSAMIC GLAZE ON A WARM FLATBREAD, FINISHED WITH CRUMBLD GOAT CHEESE

PIEROGI BITES

18

GOLDEN PIEROGI BITES TOPPED WITH SAUTÉED ONIONS, BACON BITS, AND MELTED MIXED CHEESE, SERVED WITH A SIDE OF SOUR CREAM.

THE PARK HOUSE POUTINE

17

CRISPY GOLDEN FRIES LOADED WITH RICH, SAVOURY GRAVY AND FRESH CHEESE CURDS THAT MELT JUST RIGHT.

LEVEL IT UP!

MAPLE BACON - TOSSED IN SWEET, SMOKY MAPLE BACON SEASONING & TOPPED WITH CRUNCHY BACON BITS..... +\$2.00

PIEROGI- SAUTÉED ONIONS, AND BACON BITS, FINISHED WITH A DOLLOP OF SOUR CREAM. +\$4.00

BUFFALO CHICKEN- SPICY BUFFALO CHICKEN BITES WITH A COOL RANCH DRIZZLE... + \$3.00

Harvest Mains

TURKEY & BRIE MELT

19

ROASTED TURKEY AND CREAMY BRIE, GRILLED WITH CRANBERRY MAYO, CRISP APPLE SLICES AND FRESH ARUGULA ON TOASTED SOURDOUGH. WITH FRIES

APPLEWOOD ORANGE GINGER PLANK SALMON

27

APPLEWOOD - PLANKED SALMON GLAZED WITH BRIGHT ORANGE AND GINGER, SERVED WITH FRAGRANT HERBED RICE AND SEASONAL ROASTED ROOT VEGETABLES

THAI BUTTERNUT SQUASH CURRY (GF, V)

19

BUTTERNUT SQUASH, VEGETABLES AND RICE NOODLES TOSSED IN A CREAMY THAI RED CURRY COCONUT SAUCE, FINISHED WITH LIME, CILANTRO AND GREEN ONION.

ADD CHICKEN BREAST 7 | GARLIC SHRIMP 8 | MEATLESS TENDERS 7

AUTUMN HARVEST BOWL (GF)

18

HERBED RICE AND QUINOA TOSSED WITH KALE, BEETS, CRISP APPLES, DRIED CRANBERRIES, PUMPKIN SEEDS AND CREAMY GOAT CHEESE FINISHED WITH A MAPLE BALSAMIC DRESSING

ADD CHICKEN BREAST 7 | GARLIC SHRIMP 8 | MEATLESS TENDERS 7

CRISPY PORK SCHNITZEL

25

GOLDEN-BREADED PORK SCHNITZEL TOPPED WITH HOUSE CRANBERRY-APPLE CHUTNEY, SERVED WITH CREAMY MASHED POTATOES AND SEASONAL ROASTED ROOT VEGETABLE