

Wine Bar

Sweet and Spicy Mixed Nuts 4

House Marinated Olives 4.5

Warm Marcona Almond Stuffed Dates
wrapped with Jamon Serrano 6.5

Brick Oven Flatbread
Olive Oil and Sea Salt with Hummus and Tzatziki 7.25

Farmer's Plate
Selection of Artisan Meats and Cheese, House
Made Sausage, Assorted Fruit and Baguette 12

Oven Baked Ricotta
with Sun Dried Tomato Tapenade and Baguette 7.5

Savory Crostata
with Yukon Gold Potatoes, Leeks, Gruyère and Thyme with
Mixed Green Salad 8.5

Jamon Serrano and Creamy Port Salut
on Toasted Baguette with Mixed Green Salad 10

Southpark Burger with White Cheddar
and Pommes Frites 10.75 add Bacon 2

Brick Oven Pizza of the Day 11

Artisan Cheese Plate
with Fruit and Nuts 12

Happy Hour

Every day from 3:00 ~ 6:00 p.m. in the Wine Bar

Half Dozen Oysters on the Half Shell ~ \$6

Sparkling Wine ~ \$4 glass

Artisan Cheese Plate with Fruit and Nuts ~ \$6

Southpark Sangria ~ Red or White
\$4 Glass \$10 Pitcher

Selection of Pacific Oysters
with Lemon Granita ~ Half Dozen 12

Fried Calamari
with Spicy Tomato Sauce 8

Alaskan King Crab Cakes
with Citrus Saffron and Watercress 12

Manila Clams
Sun Dried Tomatoes and Salsa Verde Broth 11

Pacific Mussels
Spicy Fennel Sausage and Marinara 12



Our commitment to sustainable and environmentally friendly practices extends from the Farmers, Growers and Purveyors to how we reduce, reuse and recycle. Southpark now composts all food waste and has a comprehensive recycling program.

Soup and Salads

House Made Soup of the Day 6

House Made Creamy Cauliflower Puree
with Lemon Oil and Fresh Parsley 6.25

La Bourride
Shellfish and Saffron Soup with Garlic Aioli 9.5

Singing Pig Farm Organic Greens
Candied Walnuts with Chaubier or Gorgonzola 7.5

Roasted Local Beets
Shaved Fennel, Watercress and Pistachio Pesto 8

Whole Leaf Caesar
Garnished with Spanish Anchovy 8

We pay special attention to wild populations and seafood farmed in ways not harmful to the environment. We are committed to serving the freshest seafood from around the globe.

Dinner Entrees

~ Available after 5:00 p.m. ~

Pappardelle
with Hearty Ragu and Parmesan 14

Orecchiette Pasta
House Made Italian Sausage, Rapini, Extra Virgin
Olive Oil and Parmesan 14

Butternut Squash Ravioli
Toasted Hazelnuts, Sage and Marsala 16.5

Wild Mushroom Risotto
Peppered Prosciutto and Fourme d' Ambert 16.5

Free Range Chicken Breast
White Beans, Watercress, Fennel and
Lemon Chili Vinaigrette 20

Semolina Dusted Ruby Trout
Warm Spinach Salad and Bacon Dressing 18

Paella Valenciana
with Prawns, Clams, Mussels, Chicken and Chorizo 21

Seared Diver Scallops
Beluga Lentils and Cider Thyme Reduction 24

Seared King Salmon
Creamy Leak Orzo with Parsley and Lemon 25

Farmer's Connection
Today's fresh fish with the best from our local farmers 24

Double Cut Pork Chop
Slow Cooked Cavalo Nero, Fingerling Potatoes
and Sicilian Olive Oil 21

Strawberry Mountain New York Steak
Black Pepper Gnocchi, Porcini Sauce and Asparagus 28