

Appetizers

CHILLED SHRIMP COCKTAIL 4 PER
Spicy Chili Horseradish

OYSTERS ON THE ½ SHELL* MKT. PRICE
Ask your server for our Local Fresh Varietal of the Day

CALAMARI 9
Light Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks

CRAB CAKES 12
Jumbo Lump Meat, English Dried Mustard, Pan Seared,
Tomato, Corn & Avocado Relish, Paprika Oil

GRILLED PIZZA 15
Pomodoro, Shaved Pecorino Romano, Arugula,
Prosciutto Di Parma, Olive Oil & Lemon

COLOSSAL THAI DUMPLINGS 10
Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger
Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard

MOULES EN FRITES 12
PEI Mussels, Vidalia Onions, Cherry Tomatoes, Bacon Lardons,
Smoked Tomato Butter, Matchstick Fries

CRISPY FRIED SHRIMP 13
Japanese BBQ Sauce, Garlic, Ginger, Shallots, Sesame Seeds,
Wakame Salad, Sriracha Aioli, Scallions

GRILLED BABY OCTOPUS 11
Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad

STEAK TARTARE* 13
Shallots, Capers, Scallion, Dijon Mustard, EVOO, Crème Fraiche, Gaufrettes

VEGETABLE BRUSCHETTA 10
Seasonal Vegetables, Herb Butter, Goat Cheese, Grilled Fennel,
Poppy & Sesame Seed Sour Dough Baguette

CHARCUTERIE & CHEESE 18
Artisanal Cheeses & Cured Meats carefully selected by the Parkside's Culinary Team,
House Made Accompaniments

South Main Salads

TENDERLOIN & PORTOBELLO SALAD 17
Fire Roasted Red Peppers, New Potatoes, Haricot Vert,
Farmer Greens, EVOO, Aged Balsamic Vinegar

ROASTED DUCK SALAD* 17
Duck Breast, Fresh Arugula, Bosc Pear, Red & Gold Beets,
Honey Horseradish Vinaigrette, Pecorino Cheese, Toasted Pumpkin Seeds

TUNA NIÇOISE* 17
Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert,
Niçoise Olives, Caper Berries, Tomato, Egg, Shallot & Dijon Vinaigrette

CLASSIC CAESAR 9
Hearts of Romaine, House-made Caesar Dressing, Herb Roasted Croutons,
Shaved Pecorino Romano Cheese

ADD HERB GRILLED CHICKEN 4
ROASTED BUTTERNUT SQUASH & KALE SALAD 10
Kale, Roasted Butternut Squash, Pumpkin Seeds, Dried Cranberries,
Sliced Pears, Toasted Almonds, Cinnamon & Coriander Vinaigrette

PARKSIDE SALAD 7
Farmer's Greens, Plum Tomato, Red Onions, Gorgonzola Cheese,
House Vinaigrette

Parkside Rotisserie

DUCK L'ORANGE 29
Grand Marnier & Blood Orange Reduction, Haricot Vert,
Roasted Dijon Fingerling Potatoes, Roasted Shallots

LEMON & GARLIC CHICKEN 16
Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad

SPICY LEMON & CASHEW CHICKEN 17
Lemon & Roasted Garlic Brine, Tamari, Ginger, Red Pepper, Roasted Cashews, served with Pomme Frites & a Parkside Salad

COQ AU VIN 18
Red Wine Reduction with Pearl Onions, Fingerling Potatoes, Cremini Mushrooms, Bacon Lardons, Carrots

PANCETTA WRAPPED PORK MIGNON 28
Bacon & Roasted Butternut Squash Agnolotti, Brussels Sprouts, Caramelized Onions, Pickled Cranberries, Walnuts, Spicy Maple Glaze

WHITE FARMS ORGANIC PORK RACK* 28
Dijon Cream Sauce, Brussels Sprouts, Bacon Lardons, Pearl Onions, Fingerling Potatoes, Carrots, Parsnips

Pasta

PAPPARDELLE 26
Duck Confit, Pan Roasted Cremini Mushrooms,
Serrano Ham, Spinach, Mushroom Cream Sauce

BAKED PASTA 22
Schiaffoni Pasta, Chicken Tenderloin, Sausage, Spinach, Plum Tomatoes,
Roasted Red Peppers, Mascarpone, Romano, Mozzarella,
Parmigiana-Reggiano

GEORGE'S BANKS SCALLOPS & SWEET POTATO GNOCCHI 31
Roasted Butternut Squash, Pepita Seeds, Bacon, Shallots, Granny Smith Apples,
Sweet Potato Gnocchi, Sage & Brown Butter Cream Sauce

Entrees

FILET MIGNON* 39
Grilled 10 Oz. Porcini Dusted Choice Filet Mignon,
Chasseur Sauce, Gratin Potatoes & Asparagus

14 OZ STRIP LOIN STEAK WITH ROASTED BONE MARROW* 38
Herb & Garlic Brined Bone Marrow, Shiitake & Cremini Mushrooms, Grilled Sweet Onion,
Baby Spinach, Extra Virgin Olive Oil Mashed Potato, Bacon & Bourbon Jam

STEAK FRITES* 29
10 oz. Black Angus Flat Iron Steak, Maitre D'Hotel Butter,
Hand Cut Pommes Frites, Pesto & Baby Arugula Salad

BISTRO BURGER* 16
House Ground Filet Mignon & Angus Sirloin Burger, Fresh Lobster,
Roasted Roma Tomato, Fresh Chervil, Classic Hollandaise,
Toasted Brioche Bun, Truffle Parmesan Fries

STATLER CHICKEN BREAST 23
Pan Seared, served over Potato Gnocchi, Baby Carrots, Parsnips, Brussels Sprouts, Sherry Jus

BRAISED SHORT RIBS 32
Korean Pear & Ginger Braised Short Ribs, Napa Cabbage, Daikon Radish,
Carrots, Shiitake Mushrooms, Udon Noodles, Sweet & Spicy Braising Liquid, Sesame Seeds, Scallions

CRISPY SALMON* 28
Lentil Du Puy (Lentils with Carrots, Leeks, Sweet Potato, Truffles), Two-Mustard Crème Fraiche

CHATHAM COD 28
Seared Blackened Cod, Rock Shrimp Grits, Sweet Corn Coulis, Roasted Red Pepper Jam

MARSEILLE BOUILLABAISE 32
Lobster, Shrimp, Littlenecks Clams, Mussels, Calamari,
Roasted Fingerling Potatoes, Saffron Broth with Fennel, Tomato, Onion, Garlic

Simple Grill (w/2 sides)

10OZ. FILET MIGNON*	33
14OZ. CENTER N.Y. STRIP*	31
10OZ. FLAT IRON CHIMICHURRI*	23
DOUBLE BONE PORK CHOP*	24
STATLER CHICKEN BREAST	20
CHATHAM COD	24
10OZ. ATLANTIC SALMON*	23

Sides

MAC N' CHEESE	8
HOUSE MADE POMME FRITES	6
GRILLED JUMBO ASPARAGUS	9
GLAZED CARROTS	7
OLIVE OIL MASHED POTATOES	7
SPICY CREAMED CORN	7
BRUSSELS SPROUTS WITH BACON LARDONS	7
ROASTED FINGERLINGS	7
TRUFFLE PARMESAN RISOTTO	11

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Featured Wines

White • by the Glass

FRAM	CHARDONNAY	SOUTH AFRICA	11	J. LOHR	RIESLING	MONTEREY CTY, CA	9
DOMAINE MARTINELLOS	CHARDONNAY	MAISON VERGENES, FR	10	RUFFINO	PINOT GRIGIO	LUMINA, ITALY	8
WILLIAM HILL	CHARDONNAY	CENTRAL COAST, CA	10	CHAPOUTIER BELLERUCHE ROSÉ	ROSÉ	CÔTES DU RHÔNE, FR	11
JADOT MAÇON VILLAGES	CHARDONNAY	BURGUNDY, FR	10	MASCHIO BANFI	PROSECCO	CANTINE, ITALY	9
FOURNIER	SAUVIGNON BLANC	LOIRE, FR	10	VILLA POZZI	MOSCATO	ITALY	10
HARBOR TOWN	SAUVIGNON BLANC	MARLBOROUGH, NZ	9	BERINGER	WHITE ZINFANDEL	CALIFORNIA	7
FERRARI-CARANO	FUMÉ BLANC	SONOMA, CA	10				

Red • by the Glass

SILVER PALM	CABERNET SAUVIGNON	NORTH COAST, CA	12	J. LOHR	MERLOT	PASO ROBLES, CA	10
LOUIS MARTINI	CABERNET SAUVIGNON	SONOMA, CA	10	THE CRUSHER	PETIT SYRAH	CLARKSBURG, CA	10
YARDSTICK	CABERNET SAUVIGNON	NAPA, CA	20	THOMAS GOSS SHIRAZ	SHIRAZ	MCLAREN, NZ	11
SUBSTANCE	CABERNET SAUVIGNON	COLUMBIA VALLEY, WA	11	TRIVENTO RESERVE	MALBEC	MENDOZA, ARGENTINA	9
TRAPICHE BROQUEL	CABERNET SAUVIGNON	ARGENTINA	11	STEMMARI	NERO D'AVOLA	SICILY, ITALY	10
HAHN	PINOT NOIR	MONTEREY, CA	9	LEGADO DEL MONCAYO	GARNACHA	SPAIN	10
ESTANCIA	PINOT NOIR	MONTEREY, CA	12				

Half Bottles

Whites

500 CLOS DU BOIS CHARDONNAY	2015	SONOMA	21	504 SANTA MARGHERITA PINOT GRIGIO	2016	VALDADIGE	25
501 STEELE CHARDONNAY	2015	CALIFORNIA	26	505 LOUIS JADOT POUILLY-FUISSÉ	2015	MACONNAIS	26
502 SONOMA-CUTRER CHARDONNAY	2014	RUSSIAN RIVER VALLEY	26	506 KENDALL-JACKSON "VR" CHARDONNAY	2015	CALIFORNIA	20
503 DUCKHORN SAUVIGNON BLANC	2016	NAPA	26				

Reds

600 CLOS DU BOIS MERLOT	2013	SONOMA	31	606 KENWOOD CABERNET SAUVIGNON	2014	NAPA	24
601 COPPOLA MERLOT	2013	NAPA	48	607 HESS CABERNET SAUVIGNON	2014	NAPA	28
602 KENWOOD PINOT NOIR	2015	RUSSIAN RIVER VALLEY	24	608 ESTANCIA MERITAGE MERLOT/CAB	2013	ALEXANDER VALLEY	30
603 STEELE PINOT NOIR	2014	CARNEROS	26	609 RUFFINO TAN LABEL DUCALE	2013	ITALY	32
604 ROBT. MONDAVI CABERNET SAUVIGNON	2014	CALIFORNIA	22	610 AMARONE DELLA VALPOLICELLA	2010	ITALY	52
605 J. LOHR CABERNET SAUVIGNON	2015	PASO ROBLES	22				

Featured Cocktails

OLD SCHOOL WHISKEY SOUR
HIGH WEST RENDEZVOUS RYE, LEMON JUICE,
DASH OF EGG WHITE, SIMPLE SYRUP, LEMON ZEST GARNISH 12

76 & BOURBON

BULLY BOY BOURBON, SARSAPARILLA SYRUP,
DASH BLACK WALNUT BITTERS,
ORANGE TWIST ON THE ROCKS OR STRAIGHT UP 14

BUTTERSCOTCH OLD FASHIONED

BULLY BOY BOURBON/WHISKEY, BUTTERSCOTCH SCHNAPPS,
CHOCOLATE BITTERS, GARNISHED WITH CHERRIES,
SERVED OVER BIG ROCK 10

PASADA DE MODA

MEZCAL, SIMPLE SYRUP, AMARETTO DiSARONNO, DASHES OF BITTERS
DASHES OF ORANGE BITTERS, ORANGE PEEL, SERVED OVER BIG ROCK 13

BLACKBERRY SIDECAR

COURVOISIER VSOP, COINTREAU, LEMON, BLACKBERRIES 14

COSMO FLEUR

TITOS VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR,
FRESH SQUEEZED PINK GRAPEFRUIT, MURE GARNISH 13

VELVET GENTLEMAN

GENTLEMAN JACK, SWEET VERMOUTH, MEZCAL, GRAPEFRUIT BITTERS 12

SPICY CUCUMBER MARGARITA

SAUZA HORNITOS TEQUILA, TRIPLE SEC, LEMON JUICE, AGAVE,
GARNISH WITH MINI CUCUMBER, JALAPEÑO 12

APPLE N' RYE

JIM BEAM RYE, SIMPLE SYRUP, APPLE JUICE,
LEMON JUICE, SLICED APPLE GARNISH 10

FRENCH 76

PROSECCO, ST. GERMAIN ELDERFLOWER LIQUEUR, APEROL 10

TEQUILA DAISY

PATRÓN SILVER TEQUILA, COINTREAU, VIOLET LIQUEUR,
FRESH LIME, AGAVE NECTAR, EGG WHITES 12

THE AMSTERDAM

GREY GOOSE VODKA, MOSCATO, SPLASH ORANGE LIQUEUR,
DASH ORANGE BITTERS, MUDDLED GRAPES 13

Beers • draft

SAM ADAMS SEASONAL	6	HARPOON IPA	6
WORM TOWN BE HOPPY	6	BLUE MOON	6

ASK SERVER ABOUT OUR 2 ROTATING LINES

Beers • bottles

BUDWEISER	4	CORONA EXTRA	5
BUD LIGHT	4	CORONA LIGHT	5
MILLER LITE	4	HEINEKEN	5
COORS LIGHT	4	HEINEKEN LIGHT	5
MICHELOB ULTRA	4	AMSTEL LIGHT	5
SAM ADAMS BOSTON LAGER	5	STELLA ARTOIS	6
SAM ADAMS LIGHT	5	ANGRY ORCHARD CIDER	6
BASS ALE	5	GUINNESS STOUT	6
NEWCASTLE BROWN ALE	5	O'DOUL'S (N/A)	4

Beers • craft

SWITCHBACK • ULFILTERED PALE ALE • VERMONT	5
TWO ROADS • ROADS 2 RUIN DOUBLE IPA • CONNECTICUT	6
21ST AMENDMENT BREW FREE! OR DIE IPA • CALIFORNIA	6
WHALERS BREWING COMPANY EAST COAST • RHODE ISLAND	6
HARPOON BREWERY • UFO WHITE • MASSACHUSETTS	5
OMMEGANG BREWERY • RARE VOS AMBER ALE • NEW YORK	6
MODELO ESPECIAL • MEXICO	5
TWO ROADS • NO LIMIT • HEFEWEIZEN • CONNECTICUT	6
NARRAGANSETT SEASONAL • RHODE ISLAND	5
CISCO WHALE'S TALE PALE ALE • NANTUCKET	6
GREY SAIL FLYING JENNY PALE ALE	6