

Parkside

R O T I S S E R I E & B A R

76 S. Main St
Providence, RI 02903

(401) 331-0003

DINNER MENU HOURS:
5pm – 8pm

Dinner Take-Out Menu

CHILLED SHRIMP COCKTAIL | \$4 each

CALAMARI | \$11

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

COLOSSAL THAI DUMPLINGS | \$11

Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger

Two Dipping Sauces: *Orange-Ginger Chipotle & Spicy Mustard*

GRILLED BABY OCTOPUS | \$12

Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad

TENDERLOIN & PORTOBELLO SALAD* | \$18

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

CLASSIC CAESAR | \$9

Hearts Of Romaine, House-made Caesar Dressing, Herb Roasted Croutons, Shaved Pecorino Cheese
Add Herb Grilled Chicken | +\$4

KALE & ROASTED BUTTERNUT SQUASH SALAD | \$10

Kale, Roasted Butternut Squash, Pumpkin Seeds, Dried Cranberries, Sliced Pears, Toasted Almonds, Cinnamon & Coriander Vinaigrette

DUCK L' ORANGE | \$29

Grand Marnier & 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

WHITE FARMS ORGANIC PORK RACK* | \$31

Dijon Cream Sauce, Brussels Sprouts, Bacon Lardons, Pearl Onions, Fingerling Potatoes, Carrots, Parsnips

RIGATONI PASTA | \$22

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

ROTISSERIE TENDERLOIN* | \$41

Grilled 10 Oz. Porcini Dusted Choice Filet Mignon, Chasseur Sauce, Mashed Potatoes & Asparagus

STEAK FRITES* | \$31

10 Oz. Black Angus Flat Iron Steak, Maître D' Hotel Butter, Hand Cut Pomme Frites, Arugula

CASSOULET MAISON | \$29

Farmhouse Chicken Confit, Great Northern Beans, Chicken Garlic Sausage, Leeks, Carrots, Port Wine Brined Pork Belly Simmered with Herbs, Garlic & White Wine

SHORT RIBS | \$31

Burgundy Braised Beef Short Ribs, Roasted Carrots, Parsnips, Peas, Pearl Onions, Olive Oil Mashed Potatoes

CRISPY SALMON* | \$31

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

SIDES

Grilled Jumbo Asparagus | \$9

Glazed Carrots | \$7

Olive Oil Mashed Potatoes | \$7

Brussels Sprouts with Bacon Lardons | \$7

*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 sta of any food allergies prior to ordering.