

# Parkside

ROTISSERIE & BAR

76 S. Main St  
Providence, RI 02903

(401) 331-0003

LUNCH MENU HOURS:  
11:30am – 2:30pm

## Lunch Take-Out Menu

**CHILLED SHRIMP COCKTAIL** | \$4

**CALAMARI** | \$9

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

**COLOSSAL THAI DUMPLINGS** | \$10

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

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

**GRILLED TENDERLOIN & PORTOBELLO SALAD** | \$16

*Fire Roasted Red Peppers, Red Bliss Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar*

**CLASSIC CAESAR** | \$9

*Romaine, Anchovies, Lemon, Garlic & Herb Roasted Croutons, Shaved Pecorino Cheese, Egg*  
Add Herb Grilled Chicken | +\$4

**CHINESE CHICKEN SALAD** | \$12

*Napa Cabbage, Carrot, Daikon, Fried Wonton Strips, Tossed with Chinese Mustard Dressing, Sweet Soy*

**PARKSIDE SALAD** | \$8

*Farmer's Greens, Plum Tomato, Red Onions, Gorgonzola Cheese, House Vinaigrette*  
Add Grilled Chicken | +\$4

**FETTUCCINE** | \$12

*Rotisserie Chicken, Caramelized Red Onion, Pancetta, Broccoli Florets, Roasted Garlic, Basil Cream Sauce*

**FLAME ROASTED 1/2 CHICKEN** | \$15

**1/4 CHICKEN** | \$10

*Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad*

**SPICY LEMON & CASHEW 1/2 CHICKEN** | \$15

**1/4 CHICKEN** | \$10

*Lemon & Roasted Garlic Brine, Tamari, Ginger, Red Pepper, Roasted Cashews, Pomme Frites & a Parkside Salad*

### Sandwiches

*All Sandwiches served with Hand Cut Pomme Frites*

**SPINACH WRAP** | \$11

*Rotisserie Turkey, Avocado, Tomato, Mesclun Greens, Chipotle Cheddar, Spinach Wrap*

**FRENCH DIP** | \$12

*Rotisserie Roast Beef, Caramelized Onions, Beef Consommé, French Baguette, Truffle Parmesan Pomme Frites*

**HOUSE MADE CHICKEN SALAD SANDWICH** | \$11

*Flame Roasted Chicken, Walnuts, Cranberries, Spinach, Mayo, Italian Bread*

**BLACK ANGUS BURGER** | \$11

*Half Pound Beef Burger, Green Leaf Lettuce, Tomato, Red Onion, White Cheddar, Brioche Bun*

\*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.