

## Appetizers

CHILLED SHRIMP COCKTAIL 4 PER PIECE  
*Spicy Chili Horseradish*

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

CALAMARI 14  
*Light Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks*

CRAB CAKES 16  
*Jumbo Lump Meat, English Dried Mustard, Pan Seared, Tomato, Corn & Avocado Relish, Paprika Oil*

GRILLED PIZZA 21  
*Pomodoro, Shaved Pecorino Romano, Arugula, Prosciutto Di Parma, Olive Oil & Lemon*

COLOSSAL THAI DUMPLINGS 14  
*Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger  
Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard*

MOULES EN FRITES 16  
*PEI Mussels, Vidalia Onions, Cherry Tomatoes, Bacon Lardons, Smoked Tomato Butter, Matchstick Fries*

CHOUCROUTE GARNIE 14  
*Bratwurst, Chicken Garlic Sausage, Riesling Braised Cabbage, Prosciutto di Parma Crackling, White Beans, New Potato, Pork Belly, Dijon Mustard*

GRILLED BABY OCTOPUS 16  
*Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad*

STEAK TARTARE\* 18  
*Shallots, Capers, Scallion, Dijon Mustard, EVOO, Crème Fraiche, Gaufrettes*

CHARCUTERIE & CHEESE 24  
*Artisanal Cheeses & Cured Meats carefully selected by the Parkside's Culinary Team, House Made Accompaniments*

ROASTED BEEF MARROW BONE 18  
*Shallots, Roasted Garlic, Apple & Kumquat Chutney  
Grilled Focaccia*

## South Main Salads

TENDERLOIN & PORTOBELLO SALAD 24  
*Fire Roasted Red Peppers, New Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar*

ROASTED DUCK SALAD\* 24  
*Duck Breast, Fresh Arugula, Bosc Pear, Red & Gold Beets, Honey Horseradish Vinaigrette, Pecorino Cheese, Toasted Pumpkin Seeds*

TUNA NIÇOISE\* 22  
*Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert, Niçoise Olives, Caper Berries, Tomato, Egg, Shallot & Dijon Vinaigrette*

CLASSIC CAESAR 12  
*Hearts of Romaine, House-made Caesar Dressing, Herb Roasted Croutons, Shaved Pecorino Romano Cheese*

ADD HERB GRILLED CHICKEN 11

KALE & ROASTED BUTTERNUT SQUASH 12  
*Kale, Roasted Butternut Squash, Pumpkin Seeds, Dried Cranberries, Sliced Pears, Toasted Almonds, Cinnamon & Coriander Vinaigrette*

PARKSIDE SALAD 8  
*Farmer's Greens, Plum Tomato, Red Onions, Gorgonzola Cheese, House Vinaigrette*

## Parkside Rotisserie

DUCK L'ORANGE 41  
*Grand Marnier & Blood Orange Reduction, Haricot Vert, Roasted Dijon Fingerling Potatoes, Roasted Shallots*

LEMON & GARLIC CHICKEN 21  
*Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad*

SPICY LEMON & CASHEW CHICKEN 21  
*Lemon & Roasted Garlic Brine, Tamari, Ginger, Red Pepper, Roasted Cashews, served with Pomme Frites & a Parkside Salad*

COQ AU VIN 22  
*Red Wine Reduction with Pearl Onions, Fingerling Potatoes, Cremini Mushrooms, Bacon Lardons, Carrots*

WHITE FARMS ORGANIC PORK RACK\* 39  
*Dijon Cream Sauce, Brussels Sprouts, Bacon Lardons, Pearl Onions, Fingerling Potatoes, Carrots, Parsnips*

## Pasta

PAPPARDELLE 31  
*Duck Confit, Pan Roasted Cremini Mushrooms, Serrano Ham, Spinach, Mushroom Cream Sauce*

BAKED PASTA 26  
*Schiffoni Pasta, Chicken Tenderloin, Sausage, Spinach, Plum Tomatoes, Roasted Red Peppers, Mascarpone, Romano, Mozzarella, Parmigiana-Reggiano*

## Entrees

FILET MIGNON\* 51  
*Grilled 10 Oz. Porcini Dusted Choice Filet Mignon, Chasseur Sauce, Gratin Potatoes & Asparagus*

STEAK AU POIVRE\* 51  
*14oz Sirloin, Green Peppercorn & Cognac Demi, House Made Tater Tots, Arugula, Spinach & Pickled Red Onions Salad*

STEAK FRITES\* 39  
*10 oz. Black Angus Flat Iron Steak, Maitre D'Hotel Butter, Hand Cut Pommes Frites, Pesto & Baby Arugula Salad*

BISTRO BURGER\* 22  
*House Ground Angus Tenderloin, Sirloin & Chuck Burger, Mushrooms & Caramelized Onion, Bourbon Bacon Jam, Fontina Cheese, Bibb Lettuce, Fried Egg, Buttered Brioche Bun, Truffle Parmesan Pommes Frites*

CASSOULET MAISON 32  
*Farmhouse Chicken Confit, Great Northern Beans, Chicken Garlic Sausage, Leeks, Carrots, Port Wine Brined Pork Belly Simmered with Herbs, Garlic & White Wine*

SHORT RIBS 40  
*Burgundy Braised Beef Short Ribs, Roasted Carrots, Parsnips, Peas, Pearl Onions, Olive Oil Mashed Potato*

STATLER CHICKEN BREAST 32  
*Pan Seared, served over Potato Gnocchi, Baby Carrots, Parsnips, Brussels Sprouts, Sherry Jus*

GEORGE'S BANK SCALLOPS 41  
*Crab, Asparagus & Charred Corn Fritter, Crispy Bacon & Frisée Salad, Honey Jalapeño Vinaigrette, Avocado Lime Crema*

CRISPY SALMON\* 38  
*Lentil Du Puy (Lentils with Carrots, Leeks, Sweet Potato, Truffles), Two-Mustard Crème Fraiche*

CHATHAM COD 38  
*Seared Blackened Cod, Rock Shrimp Grits, Sweet Corn Coulis, Roasted Red Pepper Jam*

SOLE MEUNIER 32  
*Fluke Pan Seared with Lemon, Capers, Parsley, Butter & White Wine, Smashed Roasted Fingerling Potatoes, Asparagus, Honey Glazed Carrots*

## Simple Grill (w/2 sides)

10OZ. FILET MIGNON*	49
14OZ. CENTER N.Y. STRIP*	47
10OZ. FLAT IRON CHIMICHURRI*	36
DOUBLE BONE PORK CHOP*	36
STATLER CHICKEN BREAST	28
CHATHAM COD	32
10OZ. ATLANTIC SALMON*	32

## Sides

MAC N' CHEESE	9
HOUSE MADE POMME FRITES	7
GRILLED JUMBO ASPARAGUS	9
GLAZED CARROTS	7
OLIVE OIL MASHED POTATOES	7
SPICY CREAMED CORN	8
BRUSSELS SPROUTS WITH BACON LARDONS	8
ROASTED FINGERLINGS	7
TRUFFLE PARMESAN RISOTTO	12

\*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

MASCHIO	PROSECCO	VENETO, IT,	10
MEZZACORONA	PINOT GRIGIO	TRENTINO, IT	11
SANTA MARGHERITA	PINOT GRIGIO	ALTO ADIGE, IT	16
STEINMETZ 'THE BASILISK'	DRY RIESLING	MOSEL, GR	12
CHAPOUTIER 'BELLERUCHE'	ROSE	COTES DU RHONE, FR	12
INTERCEPT BY CHARLES WOODSON	CHARDONNAY	MONTEREY, CA	13
ROMUALD PETIT	CHARDONNAY	BURGUNDY, FR	15
SEA PEARL	SAUVIGNON BLANC	MARLBOROUGH, NZ	12
SILVERADO	SAUVIGNON BLANC	NAPA, CA	14

## Red • by the Glass

AQUINAS	CABERNET SAUVIGNON	NAPA, CA	14
GIAPOZA	CABERNET SAUVIGNON	NAPA, CA	16
APLANTA	RED BLEND	ALENTEJANO, PT	13
PETIT THOUARS 'L'EPÉE'	CABERNET FRANC	CHINON, FR	14
CHARLES SMITH 'VELVET DEVIL'	MERLOT	MATTAWA, WA	12
FIRESTEED	PINOT NOIR	WILLAMETTE VALLEY, OR	15
CAMPO VIEJO	RIOJA	LOGRONO, SPAIN	13

## Half Bottles

### Whites

502 SONOMA-CUTRER CHARDONNAY	2017	RUSSIAN RIVER VALLEY	26	504 SANTA MARGHERITA PINOT GRIGIO	2018	VALDADIGE	25
503 DUCKHORN SAUVIGNON BLANC	2017	NAPA	26	505 LOUIS JADOT POUILLY-FUISSÉ	2016	MACONNAIS	26

### Reds

603 STEELE PINOT NOIR	2016	CARNEROS	26	607 HESS CABERNET SAUVIGNON	2016	NAPA	28
604 ROBT. MONDAVI CABERNET SAUVIGNON	2015	CALIFORNIA	22	610 CESARI AMARONE DELLA VALPOLICELLA	2012	ITALY	52
605 J. LOHR CABERNET SAUVIGNON	2015	PASO ROBLES	22				

## Featured Cocktails

(SERVED UP)

### BON ANNIVERSAIRE

KETTLE ONE BOTANICAL GRAPEFRUIT AND ROSÉ VODKA,  
ST. GERMAIN, LEMON, GRAPEFRUIT, SPARKLING ROSÉ 14

### ORANGE BLOSSOM SPECIAL

BRUGAL RUM, COINTREAU, LIME, ORANGE BLOSSOM WATER 14

### 0076

GREY GOOSE LA POIRE, HENDRICK'S GIN, ST. GEORGE PEAR BRANDY 14

### RASPBERRY BERET

KETEL ONE CITROEN, LIMONCELLO, CHAMBORD RASPBERRY LIQUEUR 14

### BLOOD ORANGE EVOLUTION

SVEDKA VODKA, COINTREAU, BLOOD ORANGE PURÉE, CRANBERRY 14

### FRENCH 76

PROSECCO, APEROL, ST. GERMAIN 13

(SERVED ON THE ROCKS)

### SINNERS AND SAINTS

AMARO ST. AGRESIS, GOSLING'S GINGER BEER, ORANGE BITTERS, RED WINE 14

### PIÑA PICANTE MARGARITA

818 TEQUILA BLANCO, LIME, ROASTED JALAPEÑO INFUSED MEZCAL, PINEAPPLE 14

### ROYAL G&T

EMPRESS GIN, GRAPEFRUIT, TONIC 13

### MEMORIAL BOULEVARDIER

JEFFERSON'S BOURBON, LUXARDO MARASCHINO, CAMPARI 14

### (WHAT'S THE STORY)?

MARIE DUFFAU ARMAGNAC, JEFFERSON'S BOURBON, ABSINTHE,  
COINTREAU, ORANGE BITTERS, SODA 14

## Beers • draft

ASK SERVER ABOUT OUR 6 ROTATING LINES

## Beers • craft

ASK SERVER ABOUT OUR ROTATING CANS & BOTTLES

## Bottles

BUDWEISER	4	CORONA EXTRA	5
BUD LIGHT	4	HEINEKEN	5
MILLER LITE	4	AMSTEL LIGHT	5
COORS LIGHT	4	STELLA ARTOIS	6
MICHELOB ULTRA	4	GUINNESS STOUT	6
SAM ADAMS BOSTON LAGER	5	HEINEKEN 0.0 (N/A)	5