

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 15
Light Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks

CRAB CAKES 17
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 15
*Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger
Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard*

MOULES EN FRITES 18
PEI Mussels, Vidalia Onions, Cherry Tomatoes, Bacon Lardons, Smoked Tomato Butter, Matchstick Fries

CHOUCROUTE GARNIE 15
Bratwurst, Chicken Garlic Sausage, Riesling Braised Cabbage, Prosciutto di Parma Crackling, White Beans, New Potato, Pork Belly, Dijon Mustard

GRILLED BABY OCTOPUS 18
Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad

STEAK TARTARE* 19
Shallots, Capers, Scallion, Dijon Mustard, EVOO, Crème Fraiche, Gaufrettes

CHARCUTERIE & CHEESE 25
Artisanal Cheeses & Cured Meats carefully selected by the Parkside's Culinary Team, House Made Accompaniments

ROASTED BEEF MARROW BONE 19
*Shallots, Roasted Garlic, Apple & Kumquat Chutney
Grilled Focaccia*

South Main Salads

TENDERLOIN & PORTOBELLO SALAD 25
Fire Roasted Red Peppers, New Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar

ROASTED DUCK SALAD* 25
Duck Breast, Fresh Arugula, Bosc Pear, Red & Gold Beets, Honey Horseradish Vinaigrette, Pecorino Cheese, Toasted Pumpkin Seeds

TUNA NIÇOISE* 25
Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert, Niçoise Olives, Caper Berries, Tomato, Egg, Shallot & Dijon Vinaigrette

CLASSIC CAESAR 14
Hearts of Romaine, House-made Caesar Dressing, Herb Roasted Croutons, Shaved Pecorino Romano Cheese

ADD HERB GRILLED CHICKEN 11

SALADE LYONNAISE 16
*Frisée, Escarole, Lardons, Shaved Parmigiano Reggiano, Parkside Farm Fresh Soft-Boiled Egg
Champagne & Bacon Vinaigrette*

PARKSIDE SALAD 9
Farmer's Greens, Plum Tomato, Red Onions, Gorgonzola Cheese, House Vinaigrette

Parkside Rotisserie

DUCK L'ORANGE 43
Grand Marnier & Blood Orange Reduction, Haricot Vert, Roasted Dijon Fingerling Potatoes, Roasted Shallots

LEMON & GARLIC CHICKEN 22
Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad

SPICY LEMON & CASHEW CHICKEN 22
Lemon & Roasted Garlic Brine, Tamari, Ginger, Red Pepper, Roasted Cashews, served with Pomme Frites & a Parkside Salad

COQ AU VIN 23
Red Wine Reduction with Pearl Onions, Fingerling Potatoes, Cremini Mushrooms, Bacon Lardons, Carrots

WHITE FARMS ORGANIC PORK RACK* 41
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 28
Schiffoni Pasta, Chicken Tenderloin, Sausage, Spinach, Plum Tomatoes, Roasted Red Peppers, Mascarpone, Romano, Mozzarella, Parmigiana-Reggiano

Entrees

FILET MIGNON* 53
Grilled 10 Oz. Porcini Dusted Choice Filet Mignon, Chasseur Sauce, Gratin Potatoes & Asparagus

STEAK AU POIVRE* 53
*14oz Sirloin, Green Peppercorn & Cognac Demi, House Made Tater Tots
Arugula, Spinach & Pickled Red Onions Salad*

STEAK FRITES* 41
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 34
*Farmhouse Chicken Confit, Great Northern Beans, Chicken Garlic Sausage, Leeks, Carrots,
Port Wine Brined Pork Belly Simmered with Herbs, Garlic & White Wine*

SHORT RIBS 42
*Burgundy Braised Beef Short Ribs, Roasted Carrots, Parsnips, Peas,
Pearl Onions, Olive Oil Mashed Potato*

STATLER CHICKEN BREAST 34
Pan Seared, served over Potato Gnocchi, Baby Carrots, Parsnips, Brussels Sprouts, Sherry Jus

GEORGE'S BANK SCALLOPS 43
*Crab, Asparagus & Charred Corn Fritter, Crispy Bacon & Frisée Salad,
Honey Jalapeño Vinaigrette, Avocado Lime Crema*

CRISPY SALMON* 41
Lentil Du Puy (Lentils with Carrots, Leeks, Sweet Potato, Truffles), Two-Mustard Crème Fraiche

CHATHAM COD 40
Seared Blackened Cod, Rock Shrimp Grits, Sweet Corn Coulis, Roasted Red Pepper Jam

SOLE MEUNIER 36
*Fluke Pan Seared with Lemon, Capers, Parsley, Butter & White Wine
Smashed Roasted Fingerling Potatoes, Asparagus, Honey Glazed Carrots*

Simple Grill (w/2 sides)

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| 10OZ. FILET MIGNON* | 51 |
| 14OZ. CENTER N.Y. STRIP* | 51 |
| 10OZ. FLAT IRON CHIMICHURRI* | 38 |
| DOUBLE BONE PORK CHOP* | 39 |
| STATLER CHICKEN BREAST | 30 |
| CHATHAM COD | 34 |
| 10OZ. ATLANTIC SALMON* | 34 |

Sides

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|-------------------------------------|----|
| 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

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|------------------------------|-----------------|---------------------|----|
| MASCHIO | PROSECCO | VENETO, IT, | 10 |
| LAURENT-PERRIER | CHAMPAGNE | TOURS-SUR-MARNE, FR | 21 |
| LA FIERA | PINOT GRIGIO | DELLE VENEZIE, IT | 12 |
| SANTA MARGHERITA | PINOT GRIGIO | ALTO ADIGE, IT | 16 |
| INTERCEPT BY CHARLES WOODSON | CHARDONNAY | MONTEREY, CA | 14 |
| LOUIS JADOT 'MACON-VILLAGES' | CHARDONNAY | BURGUNDY, FR | 16 |
| ROSE D'MADELIN | ROSE | PROVENCE, FR | 12 |
| OTU | SAUVIGNON BLANC | MARLBORO, NZ | 13 |
| THE PRISONER 'UNSHACKLED' | SAUVIGNON BLANC | NAPA, CA | 15 |
| HASSELBACH | DRY RIESLING | RHEINHESSEN, GR | 13 |

Red • by the Glass

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| AQUINAS | CABERNET SAUVIGNON | NAPA, CA | 14 |
| GIAPOZA | CABERNET SAUVIGNON | NAPA, CA | 16 |
| APLANTA | RED BLEND | ALENTEJANO, PT | 13 |
| LES GEORGES | CABERNET FRANC | CHINON, FR | 14 |
| STOLLER | PINOT NIOIR | WILLAMETTE VALLEY, OR | 15 |
| LAMADRID 'AGRELO' | MALBEC | MENDOZA, ARG | 14 |
| LES HAUTS DE LAGARDE | BORDEAUX BLEND | BORDEAUX, FR | 14 |
| ROOK | MERLOT | RICHMAND, WA | 12 |

Half Bottles

Whites

| | | | |
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| 2023 KIM CRAWFORD | SAUVIGNON BLANC | MARLBOROUGH, NZ | 24 |
| 2019 SIMI | SAUVIGNON BLANC | SONOMA, CA | 28 |
| 2022 LOUIS JADOT | POUILLY-FUISSE | BURGUNDY, FR | 38 |
| 2020 ALBERT BICHOT 'VIEILLES VIGNES' | CHARDONNAY | BURGUNDY, FR | 34 |
| 2021 SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' | CHARDONNAY | SONOMA, CA | 32 |

Reds

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| 2021 J. LOHR | CABERNET SAUVIGNON | PASO ROBLES, CA | 25 |
| 2018 GRGICH HILLS | CABERNET SAUVIGNON | NAPA VALLEY, CA | 72 |
| 2019 THE PRISONER | RED BLEND | NAPA VALLEY, CA | 43 |
| 2019 KING ESTATE | PINOT NOIR | WILLAMETTE VALLEY, OR | 38 |
| 2021 CRISTOM 'MT. JEFF' | PINOT NOIR | WILLAMETTE VALLEY, OR | 51 |
| 2013 BANFI | BRUNELLO DI MONTALCINO | TUSCANY, IT | 79 |

Dessert

| | | | |
|------------------|---------|-----------------|----|
| 2016 HEINZ EIFEL | EISWEIN | RHEINHESSEN, GR | 52 |
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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

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|------------------------|---|--------------------|---|
| 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 o.o (N/A) | 5 |