

LUNCH

Parkside

ROTISSERIE & BAR

Appetizers

CHILLED SHRIMP COCKTAIL 4 PER
Spicy Chili Horseradish
CALAMARI 14
Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks
SPICY CRAB CAKES 17
*Jumbo Lump Meat, English Dried Mustard, Pan Seared,
Tomato, Corn & Avocado Relish, Cilantro Chili Oil*

COLOSSAL THAI DUMPLINGS 16
*Wonton Skins, Lean Pork, Scallions, Thai Chili Paste,
Tamari, Sesame, Ginger*
Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard
GRILLED BABY OCTOPUS 16
*Serrano Ham, Charred Olives,
Red Onion & Fennel Salad*

Grilled Pizzettes

MARGHERITA 11
Grilled Fresh Dough, Mozzarella, Plum Tomato Sauce, Drizzled EVOO

SERRANO HAM & ROASTED RED PEPPER 12
*Grilled Fresh Dough, Serrano Ham,
Roasted Red Peppers, Plum Tomato Sauce, Mozzarella*

South Main Salads

GRILLED TENDERLOIN & PORTOBELLO SALAD 21
Fire Roasted Red Peppers, Red Bliss Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar
TUNA NIÇOISE* 21
Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert, Niçoise Olives, Capers Berries, Tomato, Egg, Shallot & Dijon Vinaigrette
CLASSIC CAESAR 11
*Romaine, Anchovies, Lemon, Garlic & Herb Roasted Croutons, Shaved Pecorino Cheese, Egg
Add Herb Grilled Chicken 8*
SALADE LYONNAISE 16
*Frisée, Escarole, Lardons, Shaved Parmigiano Reggiano, Parkside Farm Fresh
Soft-Boiled Egg, Champagne & Bacon Vinaigrette*
CHINESE CHICKEN 16
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

Rotisserie Selections

FLAME ROASTED 1/2 CHICKEN 18 1/4 CHICKEN 14
Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad
SPICY LEMON & CASHEW 1/2 CHICKEN 18 1/4 CHICKEN 14
Lemon & Roasted Garlic Brined, Tamari, Ginger, Red Pepper,

Sandwiches

All sandwiches are served with the pomme frites

CROQUE MADAME 18
*Jambon de Bayonne Ham & Gruyere Cheese on Egg Battered Brioche Bread
Grilled and Finished with a Parkside Farm Fresh Fried Egg*
C.B.L.T. 18
*Grilled Chicken Cutlet, Swiss Cheese, Bibb Lettuce, Beef Steak Tomato,
House Made Maple Brine Pork Belly aka (Bacon), Honey Mustard, Brioche Bun*
CUBANO 18
Rotisserie Pork Loin, Prosciutto Di Parma, Swiss Cheese, Pickles, Yellow Mustard, French Roll
SPINACH WRAP 15
Rotisserie Turkey, Avocado, Tomato, Mesclun Greens, Chipotle Cheddar, Spinach Wrap
HOUSE MADE CHICKEN SALAD 14
Flame Roasted Chicken, Walnuts, Cranberries, Spinach, Mayonnaise, Italian Bread
FRENCH DIP* 16
Rotisserie Roast Beef, Caramelized Onions, Beef Consommé, French Baguette, Truffle Parmesan Pomme Frites
BLACK ANGUS BURGER* 15
Half Pound Beef Burger, Green Leaf Lettuce, Tomato, Red Onion, White Cheddar, Brioche Bun
TURKEY BURGER 14
10oz Freshly Ground Turkey, Bibb Lettuce, Tomato, Boursin Cheese, Brioche Bun
NOTBURGER (VEGAN) 15
Fried Crispy Onions Strings, White Cheddar, Bibb Lettuce, Beef Steak Tomato, Brioche Bun

ADVISORY • 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
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 'UNSHACKELD'	SAUVIGNON BLANC	NAPA, CA	15
HASSELBACH	DRY RIESLING	RHEINHESSEN, GR	13

Red • by the Glass

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

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

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

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