

## LUNCH

# Parkside

ROTISSERIE & BAR

### Appetizers

CHILLED SHRIMP COCKTAIL 4 PER  
*Spicy Chili Horseradish*

CALAMARI 10  
*Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks*

SPICY CRAB CAKES 14  
*Jumbo Lump Meat, English Dried Mustard, Pan Seared,  
Tomato, Corn & Avocado Relish, Cilantro Chili Oil*

COLOSSAL THAI DUMPLINGS 12  
*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,  
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 19  
*Fire Roasted Red Peppers, Red Bliss Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar*

TUNA NIÇOISE\* 17  
*Grilled Abi 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*

CHINESE CHICKEN 13  
*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*

### Pasta

CAPPELLINI 12  
*Plum Tomato Sauce, EVOO, Garlic, Sweet Basil*

FETTUCCINE 16  
*Rotisserie Chicken, Caramelized Red Onion, Pancetta,  
Broccoli Florets, Roasted Garlic, Basil Cream Sauce*

### Rotisserie Selections

FLAME ROASTED 1/2 CHICKEN 17    1/4 CHICKEN 12  
*Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad*

SPICY LEMON & CASHEW 1/2 CHICKEN 17    1/4 CHICKEN 12  
*Lemon & Roasted Garlic Brined, Tamari, Ginger, Red Pepper,  
Roasted Cashews, Pomme Frites & a Parkside Salad*

### Sandwiches

*All Sandwiches served with Hand Cut Pomme Frites*

C.B.L.T. 14  
*Grilled Chicken Cutlet, Swiss Cheese, Bibb Lettuce, Beef Steak Tomato,  
House Made Maple Brine Pork Belly aka (Bacon), Honey Mustard, Brioche Bun*

CUBANO 13  
*Rotisserie Pork Loin, Prosciutto Di Parma, Swiss Cheese, Pickles, Yellow Mustard, French Roll*

SPINACH WRAP 12  
*Rotisserie Turkey, Avocado, Tomato, Mesclun Greens, Chipotle Cheddar, Spinach Wrap*

HOUSE MADE CHICKEN SALAD 12  
*Flame Roasted Chicken, Walnuts, Cranberries, Spinach, Mayonnaise, Italian Bread*

FRENCH DIP\* 12  
*Rotisserie Roast Beef, Caramelized Onions, Beef Consommé, French Baguette, Truffle Parmesan Pomme Frites*

GRILLED PORTOBELLO SANDWICH 12  
*Grilled Portobello Mushroom, Sweet Onion Marmalade, Beef Steak Tomatoes, Bibb Lettuce,  
Roasted Red Peppers, Burrata Cheese, Grilled Ciabatta Bread*

BLACK ANGUS BURGER\* 12  
*Half Pound Beef Burger, Green Leaf Lettuce, Tomato, Red Onion, White Cheddar, Brioche Bun*

TURKEY BURGER 12  
*10oz Freshly Ground Turkey, Bibb Lettuce, Tomato, Boursin Cheese, 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
MEZZACORONA	PINOT GRIGIO	TRENTINO, IT	11
SANTA MARGHERITA	PINOT GRIGIO	ALTO ADIGE, IT	16
STEINMETZ 'THE BASILISK'	DRY RIESLING	MOSEL, GR	12
CELLARIO 'E BIANCO'	PIEDMONT BLEND	CARRU, IT	12
CHAPOUTIER 'BELLERUCHE'	ROSE	COTES DU RHONE, FR	12
JAM CELLARS 'BUTTER'	CHARDONNAY	LODI, CA	12
ROMUALD	PETIT CHARDONNAY	BURGUNDY, FR	15
THE SEEKER	SAUVIGNON BLANC	MARLBOROUGH, NZ	12
ST. SUPERY	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	505	LOUIS JADOT POUILLY-FUISSÉ	2016	MACONNAIS	26
503	DUCKHORN SAUVIGNON BLANC	2017	NAPA	26	506	KENDALL-JACKSON "VR" CHARDONNAY	2016	CALIFORNIA	20
504	SANTA MARGHERITA PINOT GRIGIO	2018	VALDADIGE	25					

### 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

#### ORANGE BLOSSOM SPECIAL

BRUGAL RUM, COINTREAU, LIME, ORANGE BLOSSOM WATER

#### 0076

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

#### RASPBERRY BERET

KETEL ONE CITROEN, LIMONCELLO, CHAMBORD RASPBERRY LIQUEUR

#### PARK-SIDE-CAR

SVEDKA VODKA, COINTREAU, BLOOD ORANGE PURÉE, CRANBERRY

#### FRENCH 76

PROSECCO, APEROL, ST. GERMAIN

### (SERVED ON THE ROCKS)

#### SINNERS AND SAINTS

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

#### PIÑA PICANTE MARGARITA

818 TEQUILA BLANCO, LIME, ROASTED JALAPEÑO INFUSED MESCAL, PINEAPPLE

#### ROYAL G&T

EMPRESS GIN, GRAPEFRUIT, TONIC

#### MEMORIAL BOULEVARDIER

JEFFERSON'S BOURBON, LUXARDO MARASCHINO, CAMPARI

#### (WHAT'S THE STORY)?

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

### 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
NEWCASTLE BROWN ALE	5		

## 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 13  
*Light Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks*

CRAB CAKES 14  
*Jumbo Lump Meat, English Dried Mustard, Pan Seared, Tomato, Corn & Avocado Relish, Paprika Oil*

GRILLED PIZZA 19  
*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 15  
*PEI Mussels, Vidalia Onions, Cherry Tomatoes, Bacon Lardons, Smoked Tomato Butter, Matchstick Fries*

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

GRILLED BABY OCTOPUS 14  
*Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad*

STEAK TARTARE\* 16  
*Shallots, Capers, Scallion, Dijon Mustard, EVOO, Crème Fraiche, Gaufrettes*

CHARCUTERIE & CHEESE 21  
*Artisanal Cheeses & Cured Meats carefully selected by the Parkside's Culinary Team, House Made Accompaniments*

## South Main Salads

TENDERLOIN & PORTOBELLO SALAD 22  
*Fire Roasted Red Peppers, New Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar*

ROASTED DUCK SALAD\* 22  
*Duck Breast, Fresh Arugula, Bosc Pear, Red & Gold Beets, Honey Horseradish Vinaigrette, Pecorino Cheese, Toasted Pumpkin Seeds*

TUNA NIÇOISE\* 19  
*Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert, Niçoise Olives, Capers 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 38  
*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\* 37  
*Dijon Cream Sauce, Brussels Sprouts, Bacon Lardons, Pearl Onions, Fingerling Potatoes, Carrots, Parsnips*

## Pasta

PAPPARDELLE 28  
*Duck Confit, Pan Roasted Cremini Mushrooms, Serrano Ham, Spinach, Mushroom Cream Sauce*

BAKED PASTA 25  
*Schiaffoni Pasta, Chicken Tenderloin, Sausage, Spinach, Plum Tomatoes, Roasted Red Peppers, Mascarpone, Romano, Mozzarella, Parmigiana-Reggiano*

## Entrees

FILET MIGNON\* 49  
*Grilled 10 Oz. Porcini Dusted Choice Filet Mignon, Chasseur Sauce, Gratin Potatoes & Asparagus*

14 OZ STRIP LOIN STEAK WITH ROASTED BONE MARROW\* 49  
*Herb & Garlic Brined Bone Marrow, Shiitake & Cremini Mushrooms, Grilled Sweet Onion, Baby Spinach, Extra Virgin Olive Oil Mashed Potato, Bacon & Bourbon Jam*

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

BISTRO BURGER\* 20  
*House Ground Filet Mignon & Angus Sirloin Burger, Fresh Lobster, Roasted Roma Tomato, Fresh Chervil, Classic Hollandaise, Toasted Brioche Bun, Truffle Parmesan Fries*

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 38  
*Burgundy Braised Beef Short Ribs, Roasted Carrots, Parsnips, Peas, Pearl Onions, Olive Oil Mashed Potato*

STATLER CHICKEN BREAST 30  
*Pan Seared, served over Potato Gnocchi, Baby Carrots, Parsnips, Brussels Sprouts, Sherry Jus*

GEORGE'S BANK SCALLOPS 38  
*Crab, Asparagus & Charred Corn Fritter, Crispy Bacon & Frisée Salad, Honey Jalapeño Vinaigrette, Avocado Lime Crema*

CRISPY SALMON\* 36  
*Lentil Du Puy (Lentils with Carrots, Leeks, Sweet Potato, Truffles), Two-Mustard Crème Fraiche*

CHATHAM COD 36  
*Seared Blackened Cod, Rock Shrimp Grits, Sweet Corn Coulis, Roasted Red Pepper Jam*

MARSEILLE BOUILLABAISE 40  
*Lobster, Shrimp, Littlenecks Clams, Mussels, Calamari, Roasted Fingerling Potatoes, Saffron Broth with Fennel, Tomato, Onion, Garlic*

## Simple Grill (w/2sides)

10OZ. FILET MIGNON*	47
14OZ. CENTER N.Y. STRIP*	43
10OZ. FLAT IRON CHIMICHURRI*	36
DOUBLE BONE PORK CHOP*	34
STATLER CHICKEN BREAST	28
CHATHAM COD	30
10OZ. ATLANTIC SALMON*	30

## 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

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### FRENCH 76

PROSECCO, APEROL, ST. GERMAIN

(SERVED ON THE ROCKS)

### SINNERS AND SAINTS

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

### PIÑA PICANTE MARGARITA

818 TEQUILA BLANCO, LIME, ROASTED JALAPEÑO INFUSED MESCAL, PINEAPPLE

### ROYAL G&T

EMPRESS GIN, GRAPEFRUIT, TONIC

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NEWCASTLE BROWN ALE	5		