

parkside

starters

charcuterie board beer mustard, pickles, sourdough	18
crispy calamari paprika	12
paparadelle papardelle, pomodoro, olives, ricotta, fennel	13
crab fritters ravigote	13
steak tartare** cashew, ancho chili, cucumber, papadom, garam marsala	14
marrow bones herb salad, shallot jam - allow 20 mins.	16

soup & salad

kabocha miso soup pepita, citrus	12
grilled red leaf caesar** white anchovy, crouton, parmesan	12
roasted beets greek yogurt, citrus, cucumber pickled shallot	12

raw bar**

please ask your server about seasonal availability

rappahannock	va	16/32
blue point	ct	18/36
umami	ri	17/34
shiny seas	pei	17/34
malagash	ns	16/32
fancy sweet	nb	18/36

to share ... or not

oyster platter	32
classic platter oysters, shrimp & ceviche	46
grand platter oysters, lobster, shrimp & ceviche	66

bass lime, jalapeno, avocado, sea salt	12
hamachi orange aguachile, snap peas, macerated red onion	15
classic ceviche avocado, tomato, jalapeño	13
smoked salmon tartine avocado, sourdough	13

entrees

berkshire pork porterhouse apple, date jus, beer mustard, savory crumble	29
dewberry chicken roasted cabbage, karashi mustard, brown butter crumble, chicken jus	27
44 farms ny strip** braised fennel, smoked beef fat, celeriac puree, oxtail reduction	36
roasted salmon winter squash, ancient grains, coconut, herbs	26
roasted cod fresh polenta, charred corn, summer vegetable terrine, jalapeños	28

sides

parkside fries garlic, shallots	10
marble potatoes onion soubise, katsuobushi, pickled red onion	10
broccolini pecorino, xo, lemon, hollandaise	10
macaroni gruyere, cheddar	10