

parkside

raw bar**

bass lime, jalapeño, avocado, sea salt	12
snapper, winter citrus, buttermilk, radish	12
classic ceviche avocado, tomato, jalapeño	13

oysters**

rappahannock va	16/32	malpeque pei	16/32
barcat va	15/30	pipers point pei	19/33
olde salts va	16/32	malagash pei	16/32
blue point ct	18/36	fancy sweet nb	18/36
beavertail ri	16/32	gigamoto bc	17/34
umami ri	17/34	royal miyagi bc	17/34
small platter	46	oyster platter	32
grand platter	66		

starters

crispy calamari paprika	10
potato gnocchi artichokes, confit lemon, crispy salumi	12
crab fritters ravigote	13
marrow bones herb salad, shallot jam	15
butternut squash rotolo foraged mushroom, egg yolk	13
steak tartare** sourdough, ramps, horseradish	14
heirloom tomato tart fig-onion jam, chevre, arugula	12

soup salad

leek velouté potato fondant, caviar mustard	10
caesar** kohlrabi, anchovy, parmesan	11
fall salad baby greens, gorgonzola, pecans, smoked apple vinaigrette	12

entrees**

berkshire pork cabbage, creamer peas, figs	23
dewberry hills chicken eggplant, pine nuts, peppers, raisins	24
44 farms ny strip foraged mushrooms, confit potato, salsa verde	33
crispy salmon vadouvan, baby root vegetables, cucumber, yogurt	23
wreckfish gulf shrimp, baby fennel, rouille	23
5-grain risotto milanese saffron, parmesan	19

sides

parkside fries garlic, shallot	6
roasted potatoes smoked onion, gribiche	8
charred broccoli spicy mustard, parmesan, smoked yolk	8
roasted acorn squash kale, bacon, farro	8
macaroni gruyere, cheddar	9

**There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician. Parties of 6 or more will have a suggested gratuity of 18% indicated on their bill.