

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	fancy sweet nb	18/36
barcat va	15/30		
olde salts va	16/32	gigamoto bc	17/34
blue point ct	18/36	royal miyagi bc	17/34
beavertail ri	16/32		
umami ri	17/34	oyster platter	32
small platter	46		
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, pickles, horseradish	14
heirloom tomato tart fig-onion jam, chevre, arugula	12

soup salad

leek velouté potato fondant, ossetra caviar	10
caesar** kohlrabi, anchovy, parmesan	11
baby greens salad gorgonzola, pecans, smoked apple vinaigrette	12
beets creme fraiche, bulgur, mustard greens, lime	12

entrees**

victoria farms lamb bulgur wheat, charred greens, yogurt	28
dewberry hills chicken brussel sprouts, sweet potato, bacon jus	24
44 farms ny strip foraged mushrooms, confit potato, salsa verde	33
crispy salmon vadouvan, baby root vegetables, cucumber, yogurt	23
black bass gulf shrimp, baby fennel, rouille	28
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.