

parkside

raw bar**

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

oysters**

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

starters

charcuterie board beer mustard, pickles	18
crispy calamari paprika	10
potato gnocchi spring peas, asparagus, artichoke	12
crab fritters ravigote	13
marrow bones herb salad, shallot jam	15
fettuccine littleneck clams, chiles, salumi broth	13
steak tartare** sourdough, pickles, horseradish	14
heirloom tomato tart fig-onion jam, chevre, arugula	12

soup salad

spring pea soup cashews, rye	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	25
44 farms ny strip foraged mushrooms, confit potato, salsa verde	33
salmon spring bean tagine, fresno, squash	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.