

parkside

raw bar**

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| bass lime, jalapeño, avocado, sea salt | 12 |
| snapper, watermelon, yuzu, mint | 12 |
| classic ceviche avocado, tomato, jalapeño | 13 |

oysters**

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

starters

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|---|----|
| 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 |

soup salad

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|--|----|
| 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**

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|---|----|
| berkshire porchetta apricot, mustard greens, peach jus | 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 |
| dayboat scallops squash, eggplant, piperade | 27 |
| spring succotash sweet corn, green beans, farro | 19 |

sides

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|---|---|
| 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.