

parkside

oysters

rappahannock va**	14/28
barcat va**	12/24
umami ri**	14/28
blue point ct**	14/28
malagash nb**	14/28
caraquette ns**	14/28
canada cup pei**	14/28
malpeque pei**	14/28
pipers point pei**	14/28
pickle point pei**	16/32
royal miyagi bc**	18/36
gigamoto bc**	18/36
oyster platter**	28
small platter**	39
grand platter**	59

raw bar

loup de mer, pineapple, charred jalapeno, cilantro**	12
bass, lime, chili, avocado**	10
fluke, lemon, almonds, chive**	11
salmon, horseradish, pickled apple, carrot, jalapeno**	9.5
classic ceviche, avocado**	11
tuna tartare, citrus, mezcal, sea salt**	12

starters

fried oyster, almonds, sauce
romesco, calabrese peppers 8.5

crispy calamari, smoked paprika 9

crab fritters, sauce ravigote 11

potato gnocchi, arugula puree,
parmesan, arugula salad 10

crispy sweetbreads, pickled
vegetable salad, pine nuts 13.5

blue prawns, olive oil poached
tomatoes, oregano 11

texas quail, capers, tomato,
fennel, almond, chorizo, green
olives 11

blond pate, strawberry relish,
crostini 10

marrow bones, herb salad 13.5

steak tartare, classic** 11.5

petite grilled cheese,
smoked onion, spicy ketchup 8.5

duck pastrami, purple mustard,
rye, pickles, radish 11

soup/salad

butternut squash soup, spicy
marshmallow, apple 7.5

butter lettuce salad, applewood
bacon, buttermilk dressing 7

classic caesar salad** 7.5

spiced beet salad, citrus,
cucumber yogurt, papadum 7.5

heirloom vegetable salad,
saffron, pierre Robert, apple,
pistachio, fine herbes 10

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entrees

wreckfish, white beans, petite potatoes, thumbalina carrots, radish sunchoke salad, cipollini 22

pan roasted farm chicken, butternut squash ravioli, blood orange glaze, carrot, mint 19

grilled venison, charred brussels sprouts, thumbalina carrot, baby turnip, sweet potato puree 25

grilled angus steak, root vegetable, smoked cipollini onion, figs, red wine sauce, dinosaur kale 25

braised short ribs, butter roasted spaetzel, thumbalina carrots, butternut cipollini mostarda 23

pan roasted salmon, red verjus, fennel apple tatin, black olives, onion marmalade 19

seared scallops, parsnips, turnip puree, apple slaw, apple gastrique brown butter walnut foam 24

green garlic risotto, foraged mushrooms, radish, scallions, mascarpone 18

sides

parkside fries 5.5

fried okra, house ranch 7

grilled asparagus, hollandaise 7

macaroni, gruyere, cheddar 7

caramelized cauliflower, golden raisins, hazelnut, capers 7

brussel sprouts, bacon, orange gremolata 7

parkside

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food by:

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**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.

18% gratuity for parties of 6 or more.