Shares

Oysters ———— MP
Per 1/2 dozen
Parkside hot sauce & yuzu granita (GF)

Carrot Pâté ———— 14
pickled radish, caper, seasonal jam, toasted nuts, grilled sourdough (v)

PEI Mussels ———— 17
chicken andouille, tiger’s milk broth, herbs, Middle Brow baguette

Cheese Board ———— 18
rotating selection, seasonal jam, pickles, toasted nuts, local honeycomb, crostini (v)

Chicharrones ———— 10
Catalpa Grove pork, smoked XO aioli, green onion

Grilled Summer Sausage ———— 17
romesco, caramelized onion, pickles (v)

Starters

Kale Salad ———— 12
cucumber, confit lemon, red onion, purple radish, buttermilk - tahini (GF) (v)

Watermelon Salad ———— 15
fried green tomato, rye, serrano, green goddess

Surf + Field ———— 22
scallop, rabbit loin, peaches, arugula, black garlic (GF)

Heirloom Tomato Salad ———— 15
Nichol’s Farm tomatoes, strawberries, house ricotta, basil oil (GF) (v)

Parisienne Gnocchi ———— 18
summer squash, grilled zucchini, parmesan broth, mushroom conserva (v)

Spanish Octopus ———— 21
lamb chorizo, braised fennel, red miso bagna cauda (GF)

Grilled Eggplant ———— 14
heirloom tomato jam, caponata, crispy chickpeas (vE)

Sweet Corn on the Cob ———— 16
BBQ seasoning, coconut bisque, fennel, smoked pineapple (vE)

Mains

Heirloom Carrots ———— 18
Israeli couscous, chermoula, harissa honey, sunflower seed (v)

Seared Scallops ———— 33
kohlrabi vichyssoise, Nichol’s Farm cauliflower, golden beet, potato tuile (v)

Chicken Panzanella ———— 26
summer ratatouille, cornbread, sweet pepper vinaigrette

Cheeseburger ———— 16
angus beef, american cheese, lettuce, grilled onion, dijonnaise, hand-cut fries

Beef Ribs ———— 22
tamarind, shaved fennel, mint, lime (GF)

Pork Chop ———— 28
sea island white pea cassoulet, okra, cherry mustard (GF)

*an employee healthcare & quality of life surcharge of 3% will be added to all checks. If you would like this to be removed please let us know