

## shared

**AVOCADO BRUSCHETTA 15**  
crispy garlic, fried capers,  
chili, radish, levain bread

**ITALIAN MEATBALLS 14**  
marinara, parmesan,  
grilled ciabatta bread

**AHI TUNA POKE 19**  
avocado, tamari marinade,  
seaweed salad, wonton chips

**DEVEILED EGGS (GF) 10**  
bacon, parsley

## salads

**SOUP OF THE DAY 11**

**GRILLED ASPARAGUS SALAD (GF) 17**  
mixed greens, frisee, manchego,  
prosciutto, toasted pine nuts,  
meyer lemon vinaigrette

**CHICKEN CASHEW SALAD 18**  
kale, napa cabbage, sesame seeds,  
carrots, crispy wontons,  
ginger-cashew vinaigrette

**DINO KALE SALAD (GF) 17**  
lacinato kale, red beets, shaved  
parmesan, bacon, polenta croutons,  
lime vinaigrette

**SUPER FOOD (GF) 18**  
cucumber, avocado, seasonal  
berries, jicama, chopped romaine,  
ginger-lime-cilantro vinaigrette

add to any Salad or Main  
Chicken 7 / Shrimp 9 / Salmon 14 / Steak 15

**SPRING LETTUCE WRAPS 18**  
tempura shrimp, charred lime,  
toasted seeds  
SUB: grilled shrimp +3

**CRAB CAKES 20**  
dungeness crab, fennel, orange,  
grapefruit, citrus vinaigrette,  
chipotle aioli

**HUSHPUPIES 12**  
corn, cheddar, scallions, bell  
pepper, maple sriracha butter,  
cilantro aioli

## plates

**HOUSE MADE GNOCCHI 24**  
mama's rustic bolognese, pecorino

**GRAIN BOWL 19**  
barley, quinoa, snow peas, beets,  
avocado, mushrooms, seeds,  
sweet potato, miso vinaigrette  
ADD: Salmon 14 / Steak 15

**PAN SEARED SCALLOPS (GF) 38**  
green pea coulis, sauteed snap peas,  
artichokes, rainbow carrots,  
black garlic sauce, micro greens

**BONE-IN RIBEYE (GF) 58**  
herb roasted marble potatoes,  
grilled asparagus, jus

**MARY'S FRIED CHICKEN 26**  
purple mashed potatoes, sauteed spinach,  
citrus-butter sauce

*\* please allow 25 min prep time \**

**Executive Chef Noe Briseno**

**CARAMELIZED BEETS 18**  
laura chenel goat cheese,  
crema, greens, mole sauce

**BRUSSELS SPROUTS (GF) 16**  
apple butter, bacon, chipotle  
aioli, parmesan cheese

**CHEESE & CHARCUTERIE PLATE 27**  
chef's selection 2 meats + 2 cheeses,  
fruit compote, nuts, truffle honey,  
warm baguette



**HORSERADISH CRUSTED SALMON 29**  
basil infused potato puree,  
broccolini, red wine butter sauce

**SPRING VEGETABLE RISOTTO 26**  
english peas, grape tomatoes, fava  
beans, asparagus, pea sprout salad  
ADD: grilled scallops +18

**GLAZED SHORT RIBS 32**  
tamarind-chipotle glaze,  
three-cheese polenta,  
sauteed greens, gremolata

**PARKSIDE BURGER 21**  
1/2 pound, white cheddar,  
onion, lettuce, tomato, pickles,  
truffle aioli, potato bun, french fries

