

EXECUTIVE CHEF KEVIN MARX / SOUS CHEF JOHN MATTHEWS

KITCHEN PATIO BAR FARM

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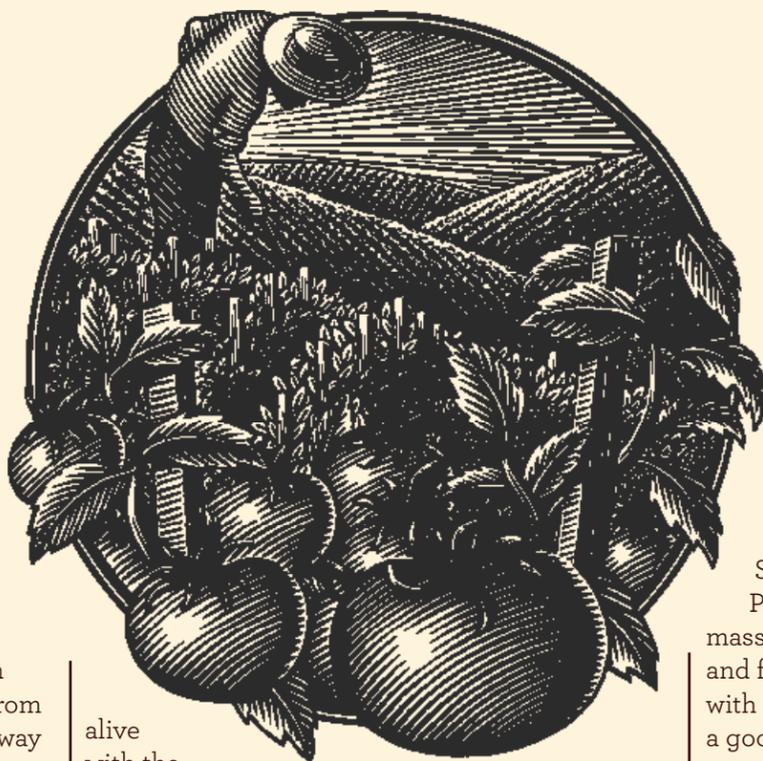
ONLY RESTAURANT IN WISCONSIN
WITH ON-SITE FARM

Our canvas is juicy rotisserie meat seasoned with hand-rubbed herbs and spice dripping with flavor. Your service will be friendly. Your food will be great. Your dish hand-crafted with vegetables and herbs often grown 100 yards from where you party. We believe there is a simple way to bring food to the table. It starts with a respect for the land we cultivate. For instance, we seek out food like Bell & Evan's air-chilled, cage free chicken. No hormones. No antibiotics. And then we take it one step further with our own on-site farm just a stone's throw from heaven.

The rotisserie meats and fish we serve are from friends we trust. Befriending these butchers and fishmongers over time pays big dividends. Local folks like Roth Kase from Monroe, Rushing Waters, Sassy Cow Creamery, Uphoff Farms from Madison, Strauss Veal from Franklin, Sartori from Plymouth, Oilerie from Brookfield, and Niman Ranch are folks who share our values and desire for the very best quality. "Anything great coming in lately?" This is our opening line to them daily. You could get lost in the desert with these folks, and still taste the rain. They are that good.

The smallest ingredients often make the biggest impact. Regional research shows the average apple may travel 61 miles when sourced locally. The average supermarket apple travels approximately 1,768 miles. When it comes to our kitchen, we put our money close to home. Farmer's Markets rock in our eyes.

But don't just take our word for it. Plant your eyes on our farm. It's your reason to believe we are



alive with the pursuit of better tasting vegetables and herbs. You don't have to be rich to taste the difference. You don't have to be clever to appreciate the difference. You can taste it. It doesn't hurt if you've got bib overalls in your blood. Bottom line? This isn't casual dining. This is exceptional dining that's casual. This is PS23 cooking.

There are lots of reasons why we serve over 20 hand-crafted draft beers. Then there are many more reasons. Stop and think about it, once you know what goes into a hand-crafted draft, you appreciate its differences more. You talk it up. You share your discovery. Cool. Your chops work overtime spreading the word.

You see, to us, the folks at Lakefront, Sprecher and Milwaukee Brewing Co. are positive, righteous, and truly believe life's too short for bad beer. They deserve every word you can spread for them. They are folks we like to surround ourselves with—positive, welcoming and friendly. Lift someone up, but remember, just because a beer is supposed to be great doesn't mean you are going to like it. Steal this PS23 beer draft strategy—every time you order beer, try a new one. And drink one glass of water for every beer you have. Craft beer is a terrific food source. Just ask Clyde

23

WINE BOTTLES 1/2 PRICE
EVERY WEDNESDAY

Soles, the author of *Climbing, Training For Peak Performance*. Clyde maintains, unlike mass-produced beer made with corn, rice and flavorings, finely crafted beer is made only with barley, wheat, hops and water—akin to a good whole grain bread. This guy rocks.

To start, the advantage comes from handcrafting. The taste is one of a kind. But also, we can control the sugar level and use fresher ingredients from the farm. Homemade PS23 syrups soften the sweets, punch up the flavors and make the classic cocktails pop. In a day and age when copycats in every category copy everything, these syrups allow us to highlight our independence and adventurous side. We are not fans of mass production.

**THE WHOLE IDEA IS
TO MAKE YOUR MOUTH
REALLY WATER**

Our patio features a pergola. It provides shade while letting in the skies and plenty of light. It's a comfortable cool place in hot weather. It's a cozy place to listen to the sound of water running from the rocks. Hikers relax with a cold draft. Jokes make their rounds. Brookfield hangs out. It also looks cool in winter with Christmas lights.

**CLOSED SUNDAYS TO
ENJOY OUR FAMILIES**

PARKSIDE 23

262.784.7275 / WWW.PARKSIDE23.COM

THERE IS A SIMPLE WAY TO BRING FOOD TO THE TABLE.
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8-13 *Additional Protein May Be Added To Any Dish. Ask For Price*

CREAMED CORN Leeks, roasted poblano pepper, bacon GF	8.5
CAESAR SALAD Romaine, croutons, parmesan cheese*	9
PORK FRIES Zesty BBQ pulled pork, Wisconsin beer cheese, poblano peppers, bacon GF	9
ROASTED BEETS Scarlet and gold, Wisconsin goat cheese, maple-glazed walnuts, apple cider vinaigrette GF	10
CAPRESE FLATBREAD Fresh mozzarella, oven-dried romas, basil pesto, Balsamic Glaze	11
MACARONI & CHEESE 4 Wisconsin cheeses, cheddar-panko crusted	12
VEGGIE RISOTTO Seasonal vegetables	12.5
ITALIAN FLATBREAD Usinger's pepperoni, sausage, fresh mozzarella, oven roasted onion and pepper	13
BURGER WITH CHEESE Butter-top bun, caramelized onions, lettuce, tomato, side	13
ROASTED STUFFED BELL PEPPER Farm fresh vegetables, creamy Parmesan risotto, tomato sauce GF	13
SHEPHERD'S PIE Flaky pie crust, beef and stewed vegetables, mashed potatoes, Wisconsin cheddar	13
MUSHROOM KALE FLATBREAD Kale sprouts, crimini mushrooms, goat cheese, garlic Mornay, pine nuts	13
BUTTER BAKED CHICKEN Mashed potatoes, farm vegetables, house gravy, corn bread muffin	
	1/4- Dark 9.5
	1/4- White 13.5

14-18

COBB SALAD Mixed greens, butter baked chicken breast, bacon, bleu cheese, avocado, farm vegetables GF	14.5
FRIED AMISH CHICKEN BREAST Mashed potatoes, corn bread muffin, sautéed greens & bacon	15
BRAISED SHORT RIB SANDWICH Butter-top bun, fresh arugula, tomato, onion, horseradish cream, side	15
MEATLOAF Seasoned tenderloin, mashed potatoes, farm vegetables, tomato sauce and bacon	15
POT PIE Butter baked chicken, sautéed vegetables, glazed puff pastry, sautéed greens & bacon	15
CORDON BLEU SANDWICH Fried chicken breast, pretzel bun, Swiss Mornay, mustard, bib lettuce, side	16
BEER BATTERED COD Caper tartar sauce, creamy coleslaw, side	17
MAPLE SALAD Spinach, maple bacon vinaigrette, candied pecans, tart cherries, Montamore, choice of protein	18

19+

CEDAR-PLANKED SALMON Citrus butter, russet potato-parsnip hash, asparagus, balsamic glaze* GF	19
PRETZEL CRUSTED VEAL Black pepper spaetzle, sautéed asparagus, wild mushrooms, onion, caper pan sauce	19
BRAISED SHORT RIB Mashed potatoes, honey glazed carrots, Diane sauce GF	19
SEARED DUCK Baked Brie, caramelized onion honey puff pastry, Frisée lettuce, blackberry jam	23
SEARED SCALLOPS Smokey red pepper risotto, balsamic glazed asparagus, caramelized onion beurre blanc GF	25

SIDES

FARM FRESH VEGETABLES GF	4
CHICKEN DUMPLING SOUP	5
PS23 SALAD Mixed greens, farm vegetables, flatbread	5
WOODSTONE ROASTED VEGETABLES GF	6
VEGETABLE RAGOUT Brussels, carrots, shallots, spinach, orange zest, balsamic vinegar	6
WOODSTONE ROASTED SHRIMP Sarvecchio parmesan, Panko bread crumbs, farm fresh herb butter*	11

GF = Dishes prepared gluten friendly. For more gluten friendly options and all allergy concerns, please talk with your server.

A 20% Service Charge Will Be Added To All Purchases For Parties Of Eight Or More.

**The Wisconsin Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*