

Paul Thai
PAUL T. THAI,
Executive Chef

PARKSIDE DISTRICT

A Seafood & Meat Co.

EST. 2016

TO-GO

WINTER 2020
EDITION

№ 031720

APPETIZERS

CLAM CHOWDER

creamy chowder with clams.
leeks. potatoes. applewood
smoked bacon. charred corn.
oyster crackers. 7⁹⁵

BOTANICAL SALAD

mixed greens. cherry
tomatoes. red onions.
roasted corn. shaved
parmesan. panko gratin.
charred vidalia onion
vinaigrette. 7⁹⁵

CRISPY CALAMARI

golden fried calamari. fried
jalapeños. green goddess
drizzle. thai basil marinara.
charred lemon. 12⁹⁵

GENERAL PAUL'S

WINGS crispy garlic chili
soy chicken wings. house
sweet & spicy sauce. sesame
seeds. green onions. cilantro
lime ranch. 9⁹⁵

CRAB CAKE

lump crab
cake. arugula. remoulade
schmear. citrus vinaigrette.
charred lemon. 13⁹⁵

CRISPY BRUSSEL

SPROUTS flash fried
brussels. bourbon maple
glaze. chili powder
herbs. 8⁹⁵

TUNA POKE TACOS

raw ahi tuna. sesame poke
vinaigrette. wonton taco
shell. cilantro. sesame
seeds. chives. 10⁹⁵

CHICKEN POTSTICKERS

pan-seared handmade
potstickers. spicy sesame
sauce. chives. field mix
greens. 10⁹⁵

MAINS

SHRIMP & GRITS gulf shrimp. smoked gouda grits. blistered cherry tomatoes.
charred corn. andouille sausage. okra crisps. creole sherry bisque. 24⁹⁵

FRA DIAVOLO MAFALDINE spicy white wine cream. garlic & chilis. shrimp.
mussels. crawfish. fresh spinach mafaldine pasta. basil. piccante peppers. panko gratin.
grated parmigiano reggiano. 25⁹⁵

HERB-SEARED SALMON pan-seared atlantic salmon fillet. potato & parsnip
mash. crispy brussel sprouts. chili chutney. chives. charred lemon. 24⁹⁵

SCALLOPS & GRITS pan-seared scallops. smoked gouda grits. blistered cherry
tomatoes. charred corn. andouille sausage. okra crisps. creole sherry bisque. 26⁹⁵

BONE-IN PORK CHOP pan-seared 12 oz bone-in pork chop. apple cider brine
cornbread dressing. collard greens. cranberry chutney. 24⁹⁵

HERB ROASTED ½ CHICKEN springer mountain farms. pan-roasted ½
chicken. roasted seasonal vegetables. brussel sprouts. parsnips. baby carrots. natural pan
jus. arugula. citrus vinaigrette. charred lemon. 23⁹⁵

BRAISED SHORT RIB braised boneless short rib. potato & parsnip mash.
roasted baby carrots. mushroom demi-glacé. crispy onion straws. chives. 30⁹⁵

CHICKEN MARSALA FIORE roasted chicken. marsala garlic cream sauce.
fresh fiore pasta. mushroom medley. blistered cherry tomatoes. caramelized onions.
panko gratin. parmigiano reggiano. herbs. 24⁹⁵

ATLANTA HOT CHICKEN SANDWICH country fried chicken breast.
garlic chili soy. green goddess cole slaw. b&b pickles. garlic aioli. served with herb
seasoned fries. 12⁹⁵

PO' BOY Choice of Shrimp or Crawfish homemade remoulade. lettuce. tomatoes.
b&b pickles. baked baguette. served with herb seasoned fries. 15⁹⁵

THE DOUBLE DISTRICT two-quarter lb duck fat infused beef patties.
tillamook cheddar. applewood smoked bacon. sliced red onions. b&b pickles. roasted
garlic aioli. toasted brioche bun. served with herb seasoned fries. 14⁹⁵

SIDES ** entrée side substitutions +2

ROASTED SEASONAL VEGETABLES. 5⁹⁵

MAC & CHEESE large elbows. four cheese blend. panko gratin. chives. 5⁹⁵

CORN MAQUE CHOUX roasted corn. holy trinity. blistered cherry tomatoes.
okra. andouille sausage. 5⁹⁵

SWEET POTATO CASSEROLE sweet potato soufflé. toasted oat crumble.
brûléed marshmallow. 5⁹⁵

COLLARD GREENS smoked ham hocks. onions. garlic. apple cider vinegar
braise. 5⁹⁵

SMOKED GOUDA GRITS logan turnpike stone ground grits. smoked gouda. 5⁹⁵

* ITEMS SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AN 18%
GRATUITY WILL BE ADDED TO PARTIES OF 6+. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.