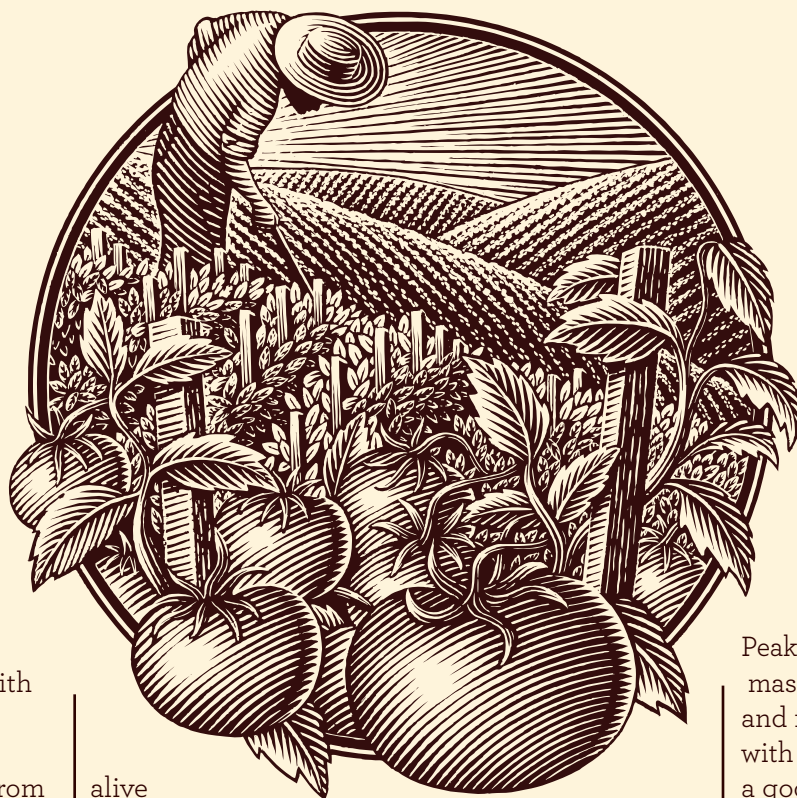


MENTU

PS

ONLY RESTAURANT IN WISCONSIN
WITH ON-SITE FARM



23

WINE BOTTLES 1/2 PRICE
EVERY WEDNESDAY

Our canvas is juicy roast 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 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 fresh meats and fish we serve are from friends we trust. Befriending these butchers and fishmongers over time pays big dividends. Local folks like Sassy Cow Creamery, Empire Fish right out of Wauwatosa, BelGioioso from Brownsville and Pure Farms from Menomonee Falls, 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 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 discovery. Cool. Your chops work overtime spreading the word.

You see, to us, the folks at Raised Grain and 3rd Space Brewing 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 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 barely, 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.

**CLOSED SUNDAYS TO
ENJOY OUR FAMILIES**

16-19

Additional Protein May Be Added To Any Dish. Ask For Price

CAPRESE PINSA Fresh Mozzarella, oven-dried romas, basil pesto, balsamic glaze	16
RISOTTO Chef's Choice GF	16
JALAPEÑO HONEY HUMMUS Veggies, pita bread	16
WEDGE SALAD Romaine hearts, Thousand Island dressing, MontAmoré, bacon, cherry tomatoes, red onion, pomegranate seeds GF	17
MEDITERRANEAN PINSA Fresh Mozzarella, Feta, artichoke hearts, Kalamata olives, arugula, tomato, tzatziki sauce, lemon spice	17
FIG & GOAT PINSA Goat cheese mousse, Fresh Mozzarella, arugula, balsamic glaze, toasted pine nuts	18
MAC N CHEESE 4 Wisconsin cheeses, smoked Gouda, panko bread crumbs	18
HOT SOPPRESATTA PINSA Spicy vodka sauce, Fresh Mozzarella, pepperoncini, green olives, fennel, hot honey, basil	18
LETTUCE WRAPS Choice of chicken, shrimp or vegetarian, diced red pepper, diced cucumber, cilantro, cashews, teriyaki sauce GF	18
SANTA FE SALAD Mixed greens, corn, black bean relish, avocado, pico de gallo, jicama, cilantro, Queso Fresco, fried plantains, honey chipotle dressing, charred lime GF	18
ARRABBIATA MEATBALLS (5) Veal, whipped Burrata, grated Parmesan, garlic aioli, basil, garlic pinsa	19
CAPRESE SALAD Heirloom tomatoes, Fresh Mozzarella, marinated artichokes, Kalamata olives, fresh basil, balsamic glaze, basil oil GF	19
FRIED EGGPLANT (3) Spicy vodka sauce, Burrata cheese, lemon oil, lemon spice, SarVecchio, arugula GF	19
WATERMELON SALAD Cornbread croutons, Feta, tomatoes, cucumbers, radish, red onion, pepitas, mint, basil, citrus dressing GF	19
SEARED SESAME TUNA TARTARE Thai cucumber avocado relish, pickled ginger, crostini, charred lime*	19
MEDITERRANEAN SALAD Mixed greens, chickpeas, artichokes, tomatoes, cucumbers, Kalamata olives, pepperoncini, Feta, za'atar, pine nuts, lemon garlic vinaigrette GF	19

20-28

BLUEBERRY BBQ CHICKEN SANDWICH Schiacciata Toscana, Goat cheese, grilled peach, summer slaw, choice of side	20
ROASTED BEETS Scarlet and gold, Wisconsin Goat cheese, maple-glazed walnuts, arugula, apple cider vinaigrette GF	20
ROASTED STUFFED BELL PEPPER Farm fresh vegetables, creamy Parmesan risotto, tomato sauce GF	21
FARMER JOHNNY'S PASTA Rosemary lemon butter sauce, asparagus, cherry tomatoes, broccoli, spinach, mushrooms, cheese blend	21
BUTTER BAKED 1/4 WHITE CHICKEN Mashed potatoes, seasonal vegetables, house gravy, corn bread muffin GF	21
CROQUE MADAME Sourdough, black forest ham, leek bechamel, tomato, grain mustard, fried egg, choice of side	22
POT PIE Butter baked chicken, sautéed vegetables, glazed puff pastry	22
PARKSIDE BURGER Butter-top bun, bacon, Pepper Jack, Cheddar, avocado, red onion, arugula, tomato, chipotle aioli, choice of side*	23
COBB SALAD Mixed greens, butter baked chicken breast, bacon, Bleu cheese, avocado, hard-boiled egg, farm fresh vegetables GF	24
FRIED AMISH CHICKEN BREAST Mashed potatoes, seasonal vegetables, creamed corn sauce, corn bread muffin	25
SHORT RIB TACOS (3) Pickled red cabbage, cilantro, chipotle aioli, Queso Fresco, charred lime, soft corn tortilla GF	26
SHRIMP & GRITS Fried polenta cake, elote, creamed corn, bacon, micros GF	28
FILET SLIDERS (3) Griddled brioche, arugula, tomato, fried onion strings, Italian dressing, Bleu cheese mousse, cranberry balsamic	28

29+

ROASTED CAULIFLOWER STEAK SarVecchio, green romesco, ancient grain blend, chermoula relish, micros GF	29
BLACKENED SALMON CAESAR SALAD Romaine, Parmesan cheese, croutons, charred lemon*	30
CEDAR-PLANKED SALMON Citrus beurre blanc, russet potato-parsnip hash, asparagus, balsamic glaze* GF	33
AHI TUNA BOWL Herb rice, sweet corn, black beans, pickled ginger jalapeño, red onion, avocado, tomato, sesame seeds, lime teriyaki* GF	33
BRAISED SHORT RIB Mashed potatoes, honey glazed baby carrots, Diane sauce GF	36
STEELHEAD TROUT Ancient grain blend, honey dill carrots, chermoula relish, citrus beurre blanc, micros GF	36
PRETZEL CRUSTED VEAL Black pepper spaetzle, sautéed asparagus, wild mushrooms, onions, caper pan sauce*	39
FILET MEDALLIONS Cognac peppercorn sauce, fried onion strings, ParkSide 23 hash, capers GF	39
SEARED SCALLOPS Mint pea risotto, lemon oil, tomato confit, micros GF	40

ADD-ONS:

CHICKEN DUMPLING SOUP	6
SUMMER SLAW Cabbage, peaches, jicama, chives, sweet & sour vinaigrette GF	8
PS23 SALAD Mixed greens, farm vegetables GF	8
WOODSTONE ROASTED VEGETABLES Yellow squash, zucchini, asparagus, red bell pepper, herb butter GF	9
CAESAR SALAD Romaine, Parmesan cheese, croutons	11
CREAMED CORN Leeks, roasted poblano pepper, bacon GF	13
CARAMELIZED BRUSSELS Bacon, Pecorino cheese GF	17

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.*

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IT STARTS WITH A RESPECT FOR THE LAND WE CULTIVATE.