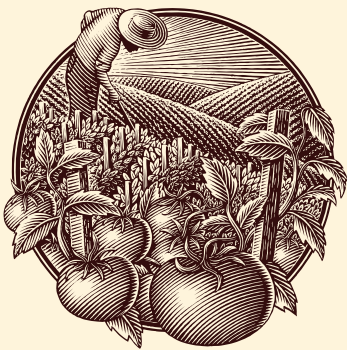


# MENU

PS



23

ONLY RESTAURANT IN WISCONSIN WITH ON-SITE FARM. WINE BOTTLES 1/2 PRICE EVERY WEDNESDAY. CLOSED ON SUNDAYS TO ENJOY OUR FAMILIES.

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, Strauss Veal from Franklin, Emmi Roth cheeses from Monroe, 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 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.

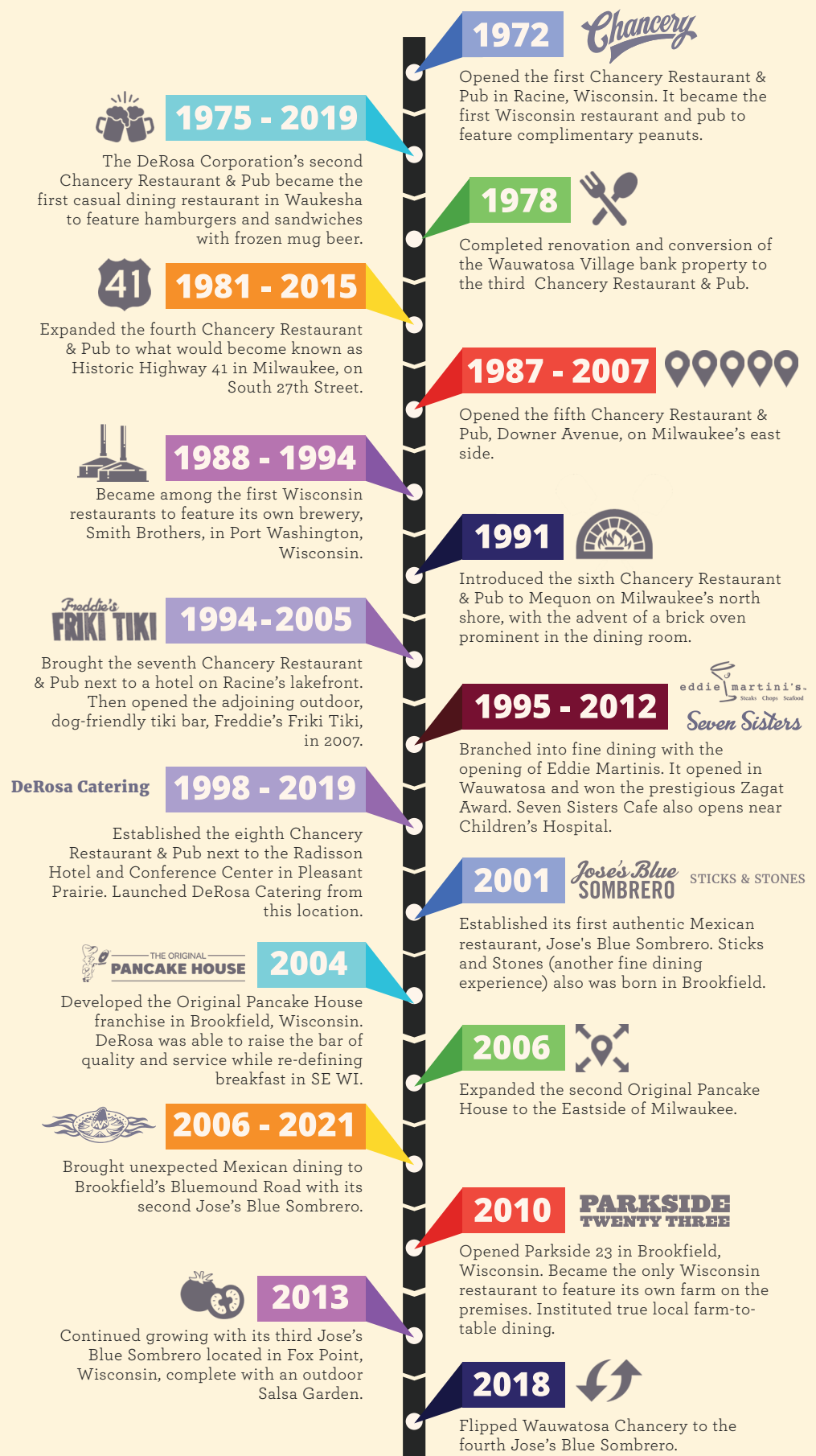
But don't just take our word for it. Plant your eyes on our farm. It's your reason to believe we are alive with the pursuit of better tasting vegetables and herbs. You don't have to be rich to taste the difference. You don't have to be clever to appreciate the difference. You can taste it. It doesn't hurt if you 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. Life 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.



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THERE IS A SIMPLE WAY TO BRING FOOD TO THE TABLE.  
IT STARTS WITH A RESPECT FOR THE LAND WE CULTIVATE.

# 14-18

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

<b>CAPRESE FLATBREAD</b>	Fresh Mozzarella, oven-dried romas, basil pesto, balsamic glaze		<b>14</b>
<b>SPINACH ARTICHOKE DIP</b>	Served with house made russet & sweet potato chips and pita bread		<b>14</b>
<b>RISOTTO</b>	Chef's choice GF		<b>15</b>
<b>ROASTED BEETS</b>	Scarlet and gold, Wisconsin goat cheese, maple-glazed walnuts, arugula, apple cider vinaigrette GF		<b>16</b>
<b>APPLE SQUASH SALAD</b>	Mixed greens, honey crisp apples, butternut squash, MontAmoré, toasted pepitas, raisins, chili dressing GF		<b>16</b>
<b>CHICKEN CAESAR SANDWICH</b>	Toasted ciabatta, Romaine, tomato, parmesan cheese, fried onion strings, spicy Caesar dressing, choice of side		<b>16</b>
<b>BACON APPLE FLATBREAD</b>	Apple jam, fresh Mozzarella, oregano, Gorgonzola, honey		<b>16</b>
<b>ITALIAN FLATBREAD</b>	Usinger's pepperoni, sausage, fresh Mozzarella, oven roasted onion and pepper		<b>17</b>
<b>PORK FRIES</b>	Zesty BBQ sauce, Wisconsin beer cheese, poblano peppers, bacon GF		<b>17</b>
<b>ROASTED STUFFED BELL PEPPER</b>	Farm fresh vegetables, creamy Parmesan risotto, tomato sauce GF		<b>17</b>
<b>BURGER WITH CHEESE</b>	Butter-top bun, caramelized onions, lettuce, tomato, sliced pickle, French fries		<b>17.5</b>
<b>MAC N CHEESE</b>	4 Wisconsin cheeses, smoked Gouda, panko bread crumbs		<b>18</b>
<b>LETTUCE WRAPS</b>	Choice of chicken, shrimp or vegetarian, diced red pepper, diced cucumber, cashews, teriyaki sauce GF		<b>18</b>
<b>BUTTER BAKED CHICKEN</b>	Mashed potatoes, seasonal vegetables, house gravy, corn bread muffin GF	<b>1/4-Dark</b>	<b>14.5</b>
		<b>1/4-White</b>	<b>17</b>

# 19-26

<b>PORTABELLA SANDWICH</b>	Toasted ciabatta, marinated mushroom, Goat cheese, arugula, tomato, red pepper, red onion, choice of side		<b>19</b>
<b>PARKSIDE BURGER</b>	Butter-top bun, bacon, Pepper Jack, Cheddar, avocado, red onion, arugula, tomato, chipotle aioli, choice of side		<b>19</b>
<b>COBB SALAD</b>	Mixed greens, butter baked chicken breast, bacon, Bleu cheese, avocado, hard-boiled egg, farm fresh vegetables GF		<b>19</b>
<b>POT PIE</b>	Butter baked chicken, sautéed vegetables, glazed puff pastry		<b>19</b>
<b>SHORT RIB TACOS (3)</b>	Pickled red cabbage, cilantro, chipotle aioli, queso fresco, charred lime, soft corn tortilla GF		<b>19.5</b>
<b>FRIED AMISH CHICKEN BREAST</b>	Mashed potatoes, seasonal vegetables, creamed corn sauce, corn bread muffin		<b>20.5</b>
<b>MEATLOAF</b>	Seasoned tenderloin, mashed potatoes, farm vegetables, tomato sauce and bacon		<b>21</b>
<b>STIR FRY</b>	Choice of chicken, shrimp or vegetarian, rice noodles, farm fresh vegetables, cashews, cilantro GF		<b>22</b>
<b>CRAB CAKES (3)</b>	Arugula, avocado crema, chipotle aioli		<b>23</b>
<b>CAJUN MAC</b>	Cajun cheese sauce, Andouille sausage, red bell pepper, 3 Cajun shrimp, Cheddar crust		<b>23</b>
<b>MAPLE SALAD</b>	Spinach, maple bacon vinaigrette, glazed walnuts, tart cherries, MontAmoré, choice of protein GF		<b>24.5</b>
<b>BLACKENED SALMON CAESAR SALAD</b>	Romaine, Parmesan cheese, croutons, charred lemon		<b>24.5</b>
<b>SHRIMP &amp; GRITS</b>	Fried Cajun polenta cake, elote, creamed corn, bacon, micros GF		<b>25</b>

# 27+

<b>STEAK SALAD</b>	Mixed greens, arugula, Bleu cheese crumbles, bacon, cherry tomatoes, avocado, fried onion strings, creamy Italian		<b>27</b>
<b>CEDAR-PLANKED SALMON</b>	Citrus beurre blanc, russet potato-parsnip hash, asparagus, balsamic glaze* GF		<b>27.5</b>
<b>JAMBALAYA</b>	Chicken, shrimp, Andouille sausage, red bell pepper, tomatoes, Creole sauce, Parmesan risotto, fresh chive GF		<b>28</b>
<b>PRETZEL CRUSTED VEAL</b>	Black pepper spaetzle, sautéed asparagus, wild mushrooms, onions, caper pan sauce		<b>28.5</b>
<b>AHI TUNA BOWL</b>	Herb rice, sweet corn, black beans, pickled ginger jalapeño, red onion, avocado, tomato, sesame seeds, lime teriyaki GF		<b>29</b>
<b>PORTERHOUSE PORK CHOP</b>	Wild rice blend, seasonal vegetables, peach chutney, honey reduction GF		<b>29</b>
<b>BRAISED SHORT RIB</b>	Mashed potatoes, honey glazed carrots, Diane sauce GF		<b>30</b>
<b>SEARED SCALLOPS</b>	Butternut squash risotto, honey reduction, fresh sage, micros GF		<b>35</b>
<b>FILET MEDALLIONS</b>	Cognac peppercorn sauce, fried onion strings, ParkSide 23 hash, capers GF		<b>36</b>

# ADD-ONS:

<b>CHICKEN DUMPLING SOUP</b>		<b>5</b>
<b>RUSSET &amp; SWEET POTATO CHIPS</b>	GF	<b>6</b>
<b>PS23 SALAD</b>	Mixed greens, farm vegetables GF	<b>6.5</b>
<b>WOODSTONE ROASTED VEGETABLES</b>	Yellow squash, zucchini, asparagus, red bell pepper, herb butter GF	<b>9</b>
<b>CAESAR SALAD</b>	Romaine, parmesan cheese, croutons	<b>9</b>
<b>PARKSIDE 23 HASH</b>	Mushrooms, cherry tomatoes, onions, brussels, parsnip hash GF	<b>11</b>
<b>CREAMED CORN</b>	Leeks, roasted poblano pepper, bacon GF	<b>12</b>
<b>WOODSTONE ROASTED SHRIMP (5)</b>	Parmesan, Panko bread crumbs, herb butter*	<b>12</b>
<b>CARAMELIZED BRUSSELS</b>	Bacon, Parmesan cheese GF	<b>15</b>

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.*