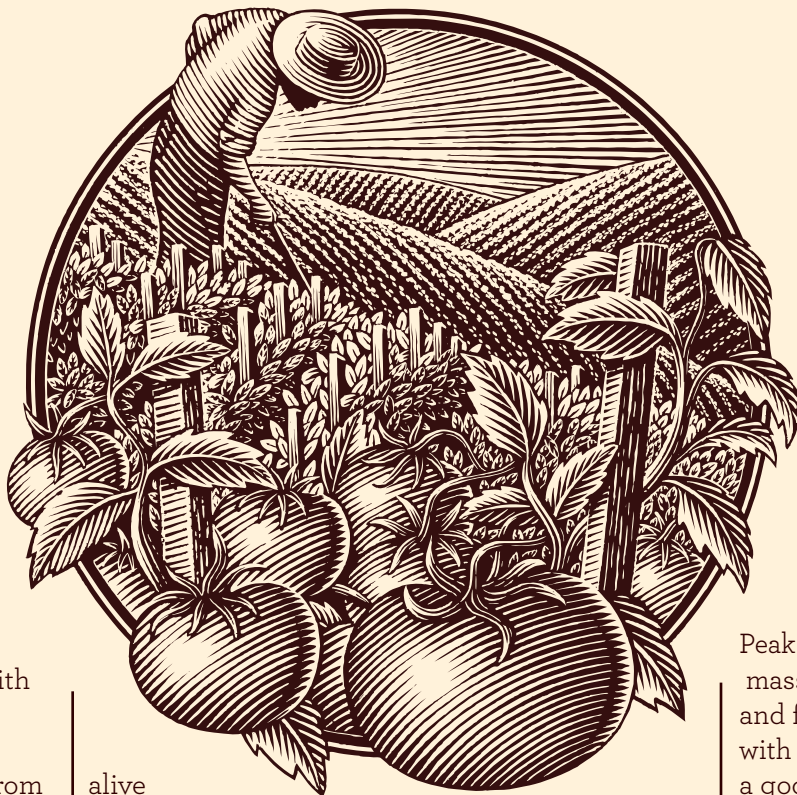


PS23

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**

14-18

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

CAPRESE FLATBREAD	Fresh Mozzarella, oven-dried romas, basil pesto, balsamic glaze	14
RISOTTO	Chef’s Choice GF	15
JALAPEÑO HONEY HUMMUS	Veggies, pita bread	15
ARRABBIATA MEATBALLS (5)	Veal, whipped Burrata, grated Parmesan, garlic aioli, basil, garlic pinsa	15
BERRY SALAD	Mixed greens, Feta, strawberries, blackberries, blueberries, maple-glazed walnuts, poppyseed vinaigrette GF	16
SEARED SESAME TUNA TARTARE	Thai cucumber avocado relish, pickled ginger, crostini, charred lime*	16
GARDEN PINSA	Leek Béchamel, fresh Mozzarella, roasted poblanos, sweet corn, avocado, pico de gallo, Queso Fresco, chipotle aioli, charred lime	16
FRIED GREEN TOMATOES	Corn relish, cilantro, arugula, bacon, Queso fresco, chipotle ranch GF	16
BUTTER BAKED 1/4 DARK CHICKEN	Mashed potatoes, seasonal vegetables, house gravy, corn bread muffin GF	17
PORK FRIES	Zesty BBQ sauce, Wisconsin beer cheese, poblano peppers, bacon GF	17
STEAK CHIMICHURRI PINSA	Smoked Provolone, mango salsa, avocado crème	17
FRIED CALAMARI	Tomatoes, Kalamata olives, peppers, citrus beurre blanc GF	18
BURGER WITH CHEESE	Butter-top bun, caramelized onions, lettuce, tomato, sliced pickle, French fries*	18
ROASTED BEETS	Scarlet and gold, Wisconsin Goat cheese, maple-glazed walnuts, arugula, apple cider vinaigrette GF	18
MAC N CHEESE	4 Wisconsin cheeses, smoked Gouda, panko bread crumbs	18
ITALIAN FLATBREAD	Usinger’s pepperoni, sausage, fresh Mozzarella, oven roasted onion and pepper	18
LETTUCE WRAPS	Choice of chicken, shrimp or vegetarian, diced red pepper, diced cucumber, cilantro, cashews, teriyaki sauce GF	18
HOT HONEY CHICKEN SANDWICH	Butter-top bun, jalapeño honey aioli, bib lettuce, sliced pickle, choice of side	18
CITRUS FENNEL SALAD		
	Mixed greens, oranges, grapefruit, jicama, avocado, sunflower seeds, MontAmore, cilantro, crisp plantain, Tajín, honey lime vinaigrette GF	18
MEDITERRANEAN SALAD		
	Mixed greens, chickpeas, artichokes, tomatoes, cucumbers, Kalamata olives, pepperoncinis, Feta, za’atar, pine nuts, lemon garlic vinaigrette GF	18

19-27

PORTOBELLO SANDWICH	Toasted ciabatta, marinated mushroom, Goat cheese, arugula, tomato, red pepper, red onion, garlic aioli, choice of side	19
ROASTED STUFFED BELL PEPPER	Farm fresh vegetables, creamy Parmesan risotto, tomato sauce GF	19
POT PIE	Butter baked chicken, sautéed vegetables, glazed puff pastry	19
FARMER JOHNNY’S PASTA	Rosemary lemon butter sauce, asparagus, cherry tomatoes, broccoli, spinach, mushrooms, cheese blend	19
PARKSIDE BURGER	Butter-top bun, bacon, Pepper Jack, Cheddar, avocado, red onion, arugula, tomato, chipotle aioli, choice of side*	19.5
BUTTER BAKED 1/4 WHITE CHICKEN	Mashed potatoes, seasonal vegetables, house gravy, corn bread muffin GF	20.5
SHORT RIB TACOS (3)	Pickled red cabbage, cilantro, chipotle aioli, Queso Fresco, charred lime, soft corn tortilla GF	21
COBB SALAD	Mixed greens, butter baked chicken breast, bacon, bleu cheese, avocado, hard-boiled egg, farm fresh vegetables GF	21
FRIED AMISH CHICKEN BREAST	Mashed potatoes, seasonal vegetables, creamed corn sauce, corn bread muffin	21
SHORT RIB SANDWICH	Butter-top bun, horseradish cream, arugula, tomato, red onion, choice of side	21
STIR FRY	Choice of chicken, shrimp or vegetarian, rice noodles, farm fresh vegetables, cashews, chipotle ginger reduction, cilantro GF	23
CRAB CAKES (3)	Arugula tossed in lemon vinaigrette, avocado crema, chipotle aioli	25
SHRIMP & GRITS	Fried Cajun polenta cake, elote, creamed corn, bacon, micros GF	25

28+

BLACKENED SALMON CAESAR SALAD	Romaine, Parmesan cheese, croutons, charred lemon*	28
STEAK SALAD	Mixed greens, arugula, Bleu cheese crumbles, bacon, tomatoes, avocado, fried onion strings, creamy Italian* GF	29
CEDAR-PLANKED SALMON	Citrus beurre blanc, russet potato-parsnip hash, asparagus, balsamic glaze* GF	29
AHI TUNA BOWL	Herb rice, sweet corn, black beans, pickled ginger jalapeño, red onion, avocado, tomato, sesame seeds, lime teriyaki* GF	30
PRETZEL CRUSTED VEAL	Black pepper spaetzle, sautéed asparagus, wild mushrooms, onions, caper pan sauce*	30
BRAISED SHORT RIB	Mashed potatoes, honey glazed baby carrots, Diane sauce GF	31
FILET MEDALLIONS	Cognac peppercorn sauce, fried onion strings, ParkSide 23 hash, capers GF	36
SEARED SCALLOPS	Shaved asparagus risotto, tomato, Pecorino, lemon zest* GF	37
PAN SEARED HALIBUT	Lemon beurre blanc, chermoula relish, red quinoa rice blend, honey-glazed baby carrots, micros* GF	39

ADD-ONS:

CHICKEN DUMPLING SOUP		5
RUSSET & SWEET POTATO CHIPS		6.5
PS23 SALAD	Mixed greens, farm vegetables GF	6.5
WOODSTONE ROASTED VEGETABLES	Yellow squash, zucchini, asparagus, red bell pepper, herb butter GF	9
CAESAR SALAD	Romaine, Parmesan cheese, croutons	9
WEDGE SALAD	Iceberg lettuce, thousand Island dressing, MontAmore, bacon, cherry tomatoes, red onion, pomegranate seeds GF	11
CREAMED CORN	Leeks, roasted poblano pepper, bacon GF	12
SUMMER GNOCCHI	Corn relish, red onion, spinach, rosemary butter, Queso Fresco, mango salsa	15
CARAMELIZED BRUSSELS	Bacon, Pecorino cheese GF	16

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.*