parizäde

MEDITERRANEAN FLAVORS AT PLAY

SPREADS

All spreads served with house breads
Add vegetable crudite 6

ORGANIC GREEN CHICKPEA HUMMUS, crisp garlic 9

SPICY RED PEPPER & FETA, garlic, pine nuts 9

TZATZIKI, Greek yogurt, cucumber, dill 9

MEZZE TRIO, tzatziki, spicy red pepper & feta, chickpea hummus 22

COLD

MARINATED OLIVES, citrus, chili flakes, thyme 6

ITALIAN BURRATA, sun-dried tomato, capers, olive, baby arugula, aged balsamic, toasted baguette 15

ROASTED BEETS, creamy brie, toasted almonds, pickled onions, pomegranate molasses 14

CURED SALMON, whipped feta, cucumbers, red onions, dill, capers, citrus vinaigrette, lavash 16

HOT

PHYLLO SHRIMP, roasted red pepper aioli, charred lemon & parsley chimichurri 15

GRILLED OCTOPUS, shaved fennel, capers, olives, smoked tomato vinaigrette 17

GREEN CHICKPEA & MUSHROOM FALAFEL, creamy feta dressing, pickled onion, cucumber 12

FRIED BULGARIAN FETA, kataifi wrapped, honey, toasted pistachio 14

SALADS

HORIATIKI, tomatoes, barrel feta, peppers, cucumbers, red onions, oregano, Greek vinegar, olive oil 10 / 15

CAESAR*, white anchovy, Reggiano parmesan, sourdough toast 10/ 15

MAROULI, baby romaine, scallions, dill, feta, lemon 10 / 15

ADD FALAFEL, CHICKEN, SHRIMP, OR SALMON 10

vegan gluten-free

PASTA & GRAINS

SMOKED GOUDA & PUMPKIN ARANCINI, roasted mushrooms, garlic cream, toasted pine nuts 22

SPAGHETTI, shrimp, slow-cooked Italian tomatoes, basil, crumbled feta 25

LINGUINE & CLAMS, chorizo, cherry tomatoes, toasted garlic, white wine sauce, tarragon bread crumbs 26

CRAB ALLA VODKA, penne, whipped ricotta, basil 28

GOLDEN QUINOA, edamame, green chickpea, kale, roasted mushrooms, toasted almonds 18

BUTTERNUT SQUASH GNOCCHI, walnuts, sage pesto cream, roasted butternut squash, brown butter 24

RIGATONI, lamb and beef bolognese, tomato sauce, parmesan bechamel 26

MEATS & FISH

ROASTED BRANZINO, fingerling potatoes, lemon vinaigrette, sun-dried tomatoes, capers, olives 41

SEAFOOD PLAKI, shrimp, cod, roasted tomato, fennel, feta, basil 30

GRILLED SALMON, roasted ratatouille, saffron cauliflower puree 30

GOAT CHEESE AND SPINACH STUFFED CHICKEN BREAST, roasted marble potatoes, carrots, rosemary thyme jus 26

GRILLED PORK CHOP, Italian polenta, pecorino romano, bacon jam 30

SHORT RIB BOURGUIGNON, bacon, carrots, onions, mushrooms, polenta, bread crumb gremolata 30

14OZ RIBEYE*, fingerling potatoes, balsamic roasted mushrooms, red wine jus 43

AUSTRALIAN LAMB CHOPS*, cous cous, mint feta sauce, toasted lemon pistachio crumble 44

ADD ON GARLIC SHRIMP 10

SIDES 8

RATATOUILLE

ROASTED FINGERLING POTATOES mint feta sauce

SAUTÉED MUSHROOMS, garlic, greens

CREAMY POLENTA, parmesan

20% gratuity added to parties of 6 or more.
No more than 4 split checks or credit cards for parties of 8 or more.

** This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Giorgios HOSPITALITY & LIFESTYLE GROUP

Rev 092826

parizäde
MEDITERRANEAN FLAVORS AT PLAY

APERITIVO

SEASONAL SPRITZ 13
Bartender inspired-Seasonally driven-Always sparkling

AMERICANO 12
Campari, Rouge Vermouth,
splash of soda

VERMOUTHS 10
(DRY, BLANC, OR ROUGE)
with soda & orange twist

COCCHI AMERICANO 10
on the rocks with a lemon twist

CRAFT BEER

HIGHLAND **PILSNER** 8
Asheville, NC

BULL DURHAM BEER CO **KOLSCH** 9
Durham, NC

FOOTHILLS **HAZYUM HAZY IPA** 8
Winston-Salem, NC

WICKED WEED "PERNICIOUS" **IPA** 7
Asheville, NC

RED OAK **AMBER LAGER** 6
Whitsett, NC

FULLSTEAM "PAYCHECK" **PILSNER** 7
Durham, NC

FULLSTEAM "ROCKET SCIENCE" **IPA** 8
Durham, NC

FULLSTEAM "COFFEE IS FOR CLOSERS" **PORTER** 8
Durham, NC

FULLSTEAM "SOUTHERN BASIL" **SAISON** 8
Durham, NC

CLASSICS

MICHELOB ULTRA 5

PERONI 7

MODELO "ESPECIAL" **LAGER** 6

NON-ALCOHOLIC HEINEKEN 6

NA ATHLETIC BREWING RUN WILD IPA 7

NA GUINNESS 8

CIDER

ATLANTA HARD CIDER **CRISP APPLE** 8
Atlanta, GA

$25 per bottle corkage fee for outside wines

Ask about our selection of local spirits

SEASONAL EXPRESSIONS

Thoughtfully crafted cocktails using what is local, fresh and in season. Each tells a story. Find a favorite or learn them all

GHOST TOMATINO 22
Drumshanbo Sardinian Citrus Gunpowder gin,
tomato water, fresh basil, spiced tomato–kissed rim
A fall flavorbomb!

BRAZEN BULL 18
Knob Creek Bourbon, harissa hot honey syrup,
fresh lemon, orange bitters served over a big rock
Turn up the heat and then smooth it out in style

THE VOYAGER 16
St George's Spiced Pear Liqeuer Madam Colonel Pistachio Bourbon Cream, pineapple, fresh lime, orgeat,
toasted pistachio rim-*All things Mediterranean-tiki*

THE STOWAWAY 16
Remy Martin VSOP, Ferrand Dry Curaco, fresh
lemon, house-made fig syrup, crowned with fig leaf
Fall twist on a spirit forward classic

RED ORACLE 17
Reposado tequila, Vencinos mezcal, house-made cranberry and orange syrup, mole bitters-*Tequila with a twist of fate*

PARIZADE SIGNATURES

Our signatures blend classic foundations with unexpected twists—bold, balanced, and crafted to surprise. The hallmark of PARIZADE.

TROUBLE IN "PARIZADE" 17
Misterios Mezcal, Green Chartreuse, honey and lime
Never a dull moment!

BLACK MANHATTAN 17
Elijah Craig Rye, Amaro Nardini, mole chocolate bitters,
Bordeaux cherry juice-*Stylish with a smooth finish*

LADY LAVENDER 16
Conniption Gin, fresh lime, Elderflower Liqueur, butterfly pea petal and lavender. Prosecco, rosemary garnish-*Floral and fun*

THE CHARRED GENTLEMAN 16
Bulleit Bourbon, orange bitters, smoked with
rotating flavored wood chips-*Aromatic and elevated*

LEMON VELVET MARTINI 17
Limoncello, Hackney vodka, dry curacao,
fresh lemon, sugar rim-*Bright and silky!*

ZERO PROOF 8

LEMON GINGER ZINGER
CUBAN SODA
SPICED HONEY PEAR