

PORTER & FRYE

BAR + RESTAURANT

DINNER

MODERN + MIDWESTERN

APPETIZER & SOUP & SALAD

CHARCUTERIE CHUTNEY MUSTARD PICKLE	13	CALAMARI PICKLED PEPPERS TARTAR SAUCE	9
CHEESE FRUIT SPICED PECANS TASMANIAN HONEY	12	SHRIMP COCKTAIL COCKTAIL SAUCE HORSERADISH LEMON	16
SMOKED CHICKEN TACOS (2) BACON CORN ORANGE	8	SPICY BEEF TIPS PEANUTS GREEN ONION LETTUCE	12
STEAMED SHELLFISH OF THE WEEK	11	MIXED GREEN SALAD	7
CREAMY CAULIFLOWER SOUP TRUFFLE BACON	9	BOSTON TOMATO FENNEL BLUE CHEESE BACON-BUTTERMILK	8
SQUASH SOUP CRAB JALAPENO THYME	11	SCALLOPS BUTTERNUT ORANGE PARSNIP BACON	11

MAINS

LAMB LEG VANILLA PARSNIP PEPITO BUTTER BLUEBERRIES	26	BLACK ANGUS TENDERLOIN POTATO PICKLED MUSHROOMS BLUE CHEESE	37
SEARED AHI OLIVE RELISH YUKON POTATO SMOKED AIOLI	19	MARLIN GRILLED CALAMARI TOMATO JAM CURRY	19
CASSOULET CONFIT WHITEBEANS PRUNE DUCK EGG	22	RISOTTO BUTTERNUT SQUASH MUSHROOM SAGE	11
VEAL CHOP MAC & CHEESE MUSTARD GREENS BARBEQUE	38	NEW YORK ROASTED FINGERLING POTATO CAULIFLOWER GRATIN CHIMICHURRI	31
CHICKEN BREAST BEETS WILD RICE WATERGROSS CELERY ROOT	20	DUCK BREAST ORANGE RISOTTO MAPLE CROUTON CHESTNUTS	29
BRAISED PORK TAMARIND PLUM SHRIMP POLENTA	22	FETTUCINE MUSHROOM SPINACH PARMESAN CREAM	13
GNOCCHI ARTICHOKE PRESERVED LEMON TOMATO ROMESCO	16		