

# PORTER & FRYE

BAR + RESTAURANT

## Dinner

Modern + Midwestern

### Appetizers

<b>Charcuterie</b> housemade sausages and pâtés with chutney, mustard and pickles	13	<b>Cal amari</b> cornmeal-curry fried cal amari with pickled peppers and smoked tomato tartar sauce	9
<b>Cheese</b> artisan cheeses with fruit, spiced pecans and Tasmanian leatherwood honey	12	<b>Shrimp Cocktail</b> classic shrimp cocktail with horseradish sauce and lemon	16
<b>Smoked Chicken Tacos</b> two soft griddled tacos with smoked chicken, sweet corn, bacon and orange	8	<b>Spicy Beef tips</b> lettuce wraps with spicy beef tips, black bean bbq and peanut relish	12
<b>Steamed Shellfish</b> steamed shellfish with root vegetable succotash, pancetta and corn	11	<b>Scallops</b> seared diver scallops with squash, parsnip risotto and orange	11

### Soup & Salad

<b>Creamy Cauliflower Soup</b> cauliflower puree with crisp bacon and truffle	9	<b>Mixed Green Salad</b> baby mixed green salad with artichokes and balsamic vinaigrette	7
<b>Squash Soup</b> butternut squash puree with blue crab, jalapeño and thyme	11	<b>Boston</b> Boston lettuce with heirloom tomatoes, blue cheese, radish and bacon-buttermilk dressing	8

### Mains

<b>Lamb Leg</b> herb roasted lamb leg with blueberries, pepito butter and vanilla-parsnip puree	26	<b>Black Angus Tenderloin</b> grilled 8 oz tenderloin with pickled mushrooms, blue cheese and potato puree	37
<b>Seared Ahi</b> pepper seared ahi tuna with olive relish, Yukon potatoes and smoked garlic aioli	19	<b>Mahi Mahi</b> grilled mahi mahi and cal amari with tomato jam and red curry	19
<b>Cassoulet</b> slow cooked cassoulet with confit, prune, brioche and sunny side up duck egg	22	<b>Risotto</b> smoked chicken risotto with squash, mushrooms and sage	11
<b>Veal Chop</b> grilled 12 oz veal chop with mac & cheese, sourdough onion ring, mustard greens and bbq	38	<b>New York</b> 10 oz new york with roasted fingerling potatoes, cauliflower gratin and chimichurri	31
<b>Chicken Breast</b> pan roasted Wild Acres chicken breast with beets, wild rice and celery root puree	20	<b>Pheasant Breast</b> pan roasted Wild Acres pheasant breast with orange risotto, maple croutons and candied chestnuts	29
<b>Braised Pork</b> tamarind braised pork shank with sliced mango and griddled polenta-shrimp cake	22	<b>Fettuccine</b> housemade fettuccine with wild mushrooms, spinach, garlic cream and parmesan	13
<b>Gnocchi</b> housemade gnocchi with artichoke, preserved lemon, tomato and roasted pepper-almond sauce	16		