

COCKTAILS

THE PORTER'S HOUSE COCKTAIL \$15

larceny. honey figs. burnt oranges. barrelled bitters. allspice.

MEET YOUR MAKER (OLD FASHIONED) \$15

maker's 46. house sour cherry/orange syrup.

WHAT SHE'S HAVING \$13

deep eddy. pear honey reisling reduction. lemon. sparkling wine.

CHAMPAGNE COCKTAIL \$13

honey roasted almonds. peaches. sparkling wine.

LOST IN THYME \$12

tanqueray. thyme and lemon reduction. soda.

HARVEST MOON \$12

flor de cana 7yr rum. brown sugar. carrot. averta. lemon.

FALL MULE \$12

belvedere. spiced apple. lemon. ginger beer.

TURBO THE GIRAFFE \$14

glenmorangie 10yr. drambuie. fall cordial. lemon. orange bitters.

UP ALL NIGHT \$15

jameson black barrel. espresso cordial. liquor 43. chocolate bitters. vanilla cream.

POMME PAR JOUR \$14

calvados. apple cordial. bianco vermouth. lemon. angostura bitters.

THE PRISONER MANHATTAN \$16

barrel aged. burning chair bourbon. sweet vermouth. house bitters.

ORANGE BLOSSOM SPECIAL \$13

tanqueray sevilla. spiced cranberry & orange cordial. lemon. sparkling wine.

LA GRENADA \$15

don julio blanco. pomegranate. grapefruit. lime. topo chico.

AMBASSADOR \$14

smoked maple chips. lot 40 rye. maple. black walnut bitters.

STARTERS

PIMENTO CHEESE BEIGNETS.....	10
bacon aioli.	
SHRIMP COCKTAIL.....	15
cocktail sauce. horseradish gremolata.	
CRAB CAKES (2).....	22
red ale remoulade. spicy carrot slaw.	
TUNA POKE*.....	13
wontons. onion. soy. sesame seeds.	
SAUTEED NC SHRIMP.....	15
cajun spice butter. baguette.	
CALAMARI.....	13
sweet heirloom tomatoes. garlic. capers.	
WAYGU BEEF CARPACCIO*.....	18
local diakon. arugula. horseradish gremolata. truffle aioli.	
SMOKED SALMON.....	13
capers. creme fraiche. country bread. pickled onions.	
SAUSAGE BOARD.....	15
andouille & chorizo sausage. pickled vegetables. mustard. country bread.	

SHAREABLE BOARDS

LAND.....	25
assorted selection of artisanal meats & cheeses. pickled vegetables & condiments. crackers. housemade jam.	
SEA.....	85
shrimp cocktail. crab cakes. lobster tails. smoked salmon. baguette.	

SALADS

THE PORTER'S HOUSE.....	10
local greens. shaved veggies. parmesan. balsamic. pecans.	
ICEBERG WEDGE.....	12
bacon. red onion. blue cheese crumbles. ranch dressing.	

A SPECIAL THANKS:

WE PARTNER WITH SEVERAL LOCAL FARMERS
IN ORDER TO PROVIDE OUR GUESTS WITH THE
FRESHEST INGREDIENTS AT THE OPTIMAL TIMES.

WE PRIDE OURSELVES IN OUR DEDICATION AND QUEST
TO MAINTAIN THE INTEGRITY OF THESE PRODUCTS.
PAIRING THEM PERFECTLY WITH OTHER SEASONAL OFFERINGS. THIS
DUALITY ENABLES OUR TEAM
TO PROVIDE OUR GUESTS WITH VARIOUS PAIRINGS
THAT DIFFER FROM SEASON TO SEASON.

WE WOULD LIKE TO THANK AND RECOGNIZE
THE FOLLOWING LOCAL FARMS AND VENDORS:

- BOY AND GIRL FARM (WAXHAW)
- HARMONY RIDGE (TOBACCOVILLE)
- JOYCE FARMS (WINSTON-SALEM)
- VITAL GREENS MICRO FARM (MONROE)
- SHELL'EM SEAFOOD
(WRIGHTSVILLE BEACH)
- SUNBURST FARMS (WAYNESVILLE)

* these items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A LA CARTE STEAKS

STEAK SAUCES:

CHIMICHURRI : TPH STEAK SAUCE : PEPPERCORN CREAM : HORSERADISH CREAM

8OZ FILET MIGNON* 48

16OZ PRIME RIBEYE* 50

16OZ PRIME KC STRIP* 44

ADD HERB OR BLUE BUTTER 3

ADD LOBSTER TAIL 2 2

ADD CRAB CAKES 2 2

STEAK TEMPERATURES:

RARE / COOL RED CENTER :: MED-RARE / WARM RED CENTER

MEDIUM / HOT PINK CENTER :: MEDIUM-WELL / TOUCH OF PINK

WELL-DONE / COOKED THROUGH + CHARRED

SIDES

LOBSTER MAC N CHEESE 2 2
lobster. four-cheese mornay. cavatappi.

MASHED POTATOES 8
white pepper. chive.

MUSHROOMS & ONIONS 9
herb butter.

POTATO AU GRATIN 12
mornay sauce. cheddar cheese.

CREAMED SPINACH 10
lardons. sunchoke chips.

ASPARAGUS 9
garlic. shallot.

SHAVED BRUSSELS SPROUTS 10
ginger-garlic glaze. pickled red onion.

HEIRLOOM COLLARDS 10
bacon. pot likker.

BROCCOLINI 9
garlic. shallots. white wine.

SEA ISLAND RED PEAS 8
smoked bacon lardons.

ENTREES

12OZ WAYGU FLAT IRON 39
mashed potatoes. peppercorn cream sauce.

SAUTEED CHICKEN 24
bone-in. mashed potatoes. broccolini.
mushroom pan sauce.

PAN SEARED SCALLOPS 46
shellfish veloute. sea island red peas.
smoked bacon lardons. fresno pepper jam.

PAN ROASTED SALMON* 34
steel oat mushroom risotto. broccolini.
balsamic molasses reduction.

SEARED MAHI 32
lemon-parsley smashed fingerling potatoes.
white wine-caper beurre blanc.

BRAISED SHORT RIB & GRITS 32
sauteed broccolini. pistacio gremolata. soy reduction.

SHAREABLE STEAK

36OZ PORTERHOUSE* 135
mashed potatoes. farm vegP. steak sauce.

WINE BY THE GLASS

SPARKLING

BELLE JARDIN BRUT BLANC DE BLANCS (FR).	12
BELLE CASEL PROSECCO (IT).	12

WHITE

VATTAN OP SANCERRE (FR).	15
NAPA CELLARS CHARDONNAY (CA).	15
ROUND POND RUTHERFORD SAUV BLANC (CA).	14
DR LOOSEN RED SLATE RIELSING (GER).	13
JOSEPH DROUHIN CHARDONNAY (FR).	12
MATUA SAUVIGNON BLANC (NZ).	11
METAIRIE VIOGNER (FR).	11
SCANTIANUM CHARDONNAY (IT).	10
CONTI PINOT GRIGIO (IT).	10

ROSE

VRAC (FR).	10
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RED

HILL FAMILY CABERNET SAUVIGNON (CA).	35
BERTANI AMARONE VALPANTENA (IT).	32
CUNE IMPERIAL RIOJA RESERVA (SP).	28
BLACKBIRD ARISE BLEND (CA).	26
ELIZABETH SPENCER CABERNET (CA).	25
ALCHEMIST PINOT NOIR (OR).	22
JUSTIN CABERNET (CA).	18
WILDAIRE PINOT NOIR (OR).	18
ANTILLO ROSSO (IT).	16
MARCHIORI & BARRAUD MALBEC (ARG).	16
MOUTON NOIR OPP PINOT NOIR (OR).	15
THE STAG CABERNET SAUVIGNON (CA).	15
JOSEPH DROUHIN PINOT NOIR (FR).	13
CITY LIMITS CABERNET SAUVIGNON (WA).	13
LEGENDE BORDEAUX BLEND (FR).	12
CASA CONFORTO CHIANTI (IT).	11

FLIGHTS

EUROPEAN TASTE - \$40

BERTANI AMARONE VALPANTENA (IT)
80% CORVINA VERONESE 20% RONDINELLA

CUNE IMPERIAL RIOJA RESERVA (SP)
85% TEMPRANILLO
15% GRACIANO MAZUELO Y GARNACHA

CHATEAU DE FONT DU LOUP (FR)
50% GRENACHE AND 50% SYRAH

CASA CONFORTO CHIANTI (IT)
90% SANGIOVESE 10% CANAILOLO

GOING BACK TO CALI - \$45

HILL FAMILY ESTATE (CA)
100% CABERNET SAUVIGNON

BLACKBIRD ARISE (CA)
37% CABERNET SAUVIGNON 27% MERLOT
26% CABERNET FRANC 6% SYRAH 4% PETIT VERDOT

ELIZABETH SPENCER (CA)
100% CABERNET SAUVIGNON

THE STAG (CA)
100% CABERNET SAUVIGNON

PEA-NOT NOIR - \$30

ALCHEMIST (OR)

WILDAIRE (OR)

MAISON NOIR "OPP" (OR)

JOSEPH DROUHIN (FR)