

Mother's Day Menu

first course

choice of:

SMOKED SALMON

Pickled Red Onion, Capers, Crème Fraîche & Country Bread

ICEBERG WEDGE

Smoked Bacon Lardons, Bermuda Onion, Blue Cheese Crumbles

MIXED GREENS SALAD

Marinated Apples, Toasted Almonds, Blackberry Balsamic, Chevre

SAUTÉED CAROLINA SHRIMP

Cajun Compound Butter, Chives, Garlic Country Bread

PIMENTO CHEESE BEIGNETS

Served with Aioli

second course

choice of:

SMOKED BACON AND PIMENTO CHEESE CRUSTED FILET MIGNON

Roasted Heirloom Fingerling Potatoes and Asparagus

LOWCOUNTRY SHRIMP AND ANSON MILLS GRITS

Tasso Gravy, Smoked Tomato Confit, Andouille

VERLASSO SALMON

Spring Onion-Field Pea Risotto, Sautéed Haricots Verts and Carrot Soubise

JOYCE FARMS CHICKEN BREAST

Yukon Gold Mashed Potatoes, Sautéed Broccolini and Wild Mushroom Pan Jus

third course

choice of:

MOM'S CHEESECAKE

ULTIMATE CHOCOLATE CHIP BROWNIE SUNDAE

Vanilla Ice Cream, Dulce de Leche and Ganache

RASPBERRY-CHAMBORD CRÈME BRÛLÉE

Mixed Berry Crisp with Granola Crumb and Vanilla Ice Cream



THE **PORTER'S HOUSE**

— | A MODERN CHOPHOUSE FOR THE NEW SOUTH | —

\$85 per person, tax and gratuity included