

THE
PORTER'S HOUSE
A MODERN CHOPHOUSE FOR THE NEW SOUTH

TO-GO MENU

ENTREES

JOYCE FARMS CHICKEN

SEA ISLAND RED PEA RISOTTO, BOURBON GLAZE
\$20

8 OZ. FILET MIGNON

MASHED POTATOES, DEMI GLACE
\$28

16 OZ. KC STRIP

MASHED POTATOES, DEMI GLACE
\$26

12 PRIME SIRLOIN AU POIVRE

MASHED POTATOES
\$19

CRAB CAKES

CARROT SLAW, REMOULADE
\$18

SALAD

ROASTED VEGETABLE SALAD

BACON LARDONS, BRIOCHE CROUTONS, HERB VINAIGRETTE
\$6

SIDES \$6

ROASTED POTATOES

MAC & CHEESE

CREAMED SPINACH

ROASTED FARM VEGETABLES

COLLARD GREENS

RED WINE

TACHO MALBEC \$15

OPPINOT NOIR \$30

THE STAG CABERNET \$30

JUSTIN CABERNET \$36

WHITE WINE

BIDOLI PINOT GRIGIO \$15

PATRICIA GREEN SAUVIGNON BLANC

NAPA CELLARS CHARDONNAY \$28 \$25

BEER

SIXPOINT "ATOMIC-RES"
HAZY TRIPLE IPA \$6

WESTBROOK "9TH ANNIVERSARY"
AMERICAN IMPERIAL STOUT \$15

PERENNIAL "PILS"
PERENNIAL ARTISAN ALES \$5

OMNIPOLLO "HENOSIS"
AMERICAN IPA \$8

DESSERTS \$5

MOM'S NEW YORK CHEESECAKE

LEMON RASPBERRY POUND CAKE

CHOCOLATE MOUSSE CAKE

CARROT CAKE