

COCKTAILS \$16

FRESH START

belvedere. cucumber. mint. lemon. faux-whites.

WINTER SOLSTICE SANGRIA

costello di bossi rosé. white peach purée.
elderflower. cranberry.

BLOSSOMS & BERRIES

sipsmith strawberry. cherry blossom vermouth.
basil. lemon.

NORTHERN LIGHTS

tanqueray. passionfruit. almond orgeat.
spiced honey. lemon.

QUEEN OF CASSIS

hornitos reposado. crème de cassis. ginger. soda.

FESTIVE BREEZE

don julio blanco. pomegranate. rosemary. salt.

THE WHISKEY WARLOCK

basil hayden. aperol. grapefruit. lemon.

DARK HARMONY

knob creek. vida mezcal. pineapple. lime.

MIDNIGHT REVERIE

blade and bow. kahlua. averta. chocolate bitters.

THE APOTHECARY'S BLEND

dewars. averta. spiced honey. ginger.

GRAB A COCKTAIL TO-GO!

ask your server or bartender for details.

PROUD TO SUPPORT AND OFFER:



TPH CLASSICS

WHAT SHE'S HAVING \$16

deep eddy. strawberry. mango.
pineapple. bubbles.

PRISONER MANHATTAN \$20

burning chair single barrel.
carpano antica. bitters.

MEET YOUR MAKER \$17

maker's mark. dark cherry. orange bitters.

FIGGIN AIN'T EASY \$17

elijah craig. fig. cinnamon. orange.

FLIGHTS

ONE OZ POUR EACH*

A PAGE FROM CHAPTER SIX \$30

amaro montenegro. averta. cardamaro.

KING OF JALISCO \$70

clase azul gold. codigo extra anejo.
jose cuervo reserva de familia.

ROLL OF THE DICE \$40

four curated premium bourbons.

SPIRIT-FREE ELIXIRS \$8

RUM PUNCH, HOLD THE RUM

pineapple. orange. cranberry.

TIGER'S BLOOD

carrot. lemon. ginger beer.

EASY BREEZY

rosemary. lemon. sugar. soda.

COLADA ON THE ROCKS

pineapple. coconut. cream.

STARTERS

PIMENTO CHEESE BEIGNETS.....	10
bacon aioli.	
SHRIMP COCKTAIL.....	18
cocktail sauce. horseradish gremolata.	
P.E.I. MUSSELS.....	16
garlic. shallots. spicy nduja sausage. roasted tomatoes. basil. toasted artisan flatbread.	
CRAB CAKES (2).....	24
red ale remoulade. roasted sweet corn relish.	
SESAME SEARED TUNA*.....	15
chilled soba salad. wakame. shoyu-wasabi aioli.	
SAUTEED NC SHRIMP.....	18
garlic. roasted tomatoes. lemon herb beurre blanc. baguette.	
WAGYU BEEF CARPACCIO*.....	16
local daikon. arugula. horseradish gremolata. truffle aioli.	
SPICY NDUJA SAUSAGE DIP.....	16
fontina-gruyere blend. garlic confit. calabrian chilis.	
BRIE & WALNUT DIP.....	15
sweet pepper jam. french bread.	

SALADS

THE PORTER'S HOUSE.....	10
local greens. shaved veggies. parmesan. balsamic. pecans.	
ICEBERG WEDGE.....	12
heirloom tomatoes. bermuda onions. bacon. creamy gorgonzola dressing.	
CLASSIC CAESAR.....	11
multi-grain croutons. asiago. black pepper caesar dressing.	
HEIRLOOM TOMATO-MOZZARELLA.....	13
basil pesto. honey balsamic glaze.	
WINTER SALAD.....	13
salanova lettuce. berries. beets. asian pears. georgia chevre. toasted almonds. raspberry vinaigrette.	

SHAREABLE BOARDS

LAND.....	30
assorted selection of artisanal meats & cheeses. pickled vegetables & condiments. crostini.	
SEA*.....	100
shrimp cocktail(8). crab cakes(2). lobster tails(2). sesame seared tuna. baguette.	
SAUSAGE.....	16
andouille & wild boar sausage. pickled vegetables. mustard. country bread.	

* 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

8 OZ FILET MIGNON*	59
16 OZ PRIME NY STRIP*	59
16 OZ PRIME RIBEYE*	65

SHAREABLE STEAK

36 OZ PORTERHOUSE*	175
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mashed potatoes. farm veg. steak sauces.

STEAK SAUCES:

CHIMICHURRI : TPH STEAK SAUCE : PEPPERCORN CREAM : HORSERADISH CREAM

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

ADDITIONS

HERB OR BLUE CHEESE BUTTER	3
BONE MARROW TRUFFLE BUTTER	6
LEMON GARLIC SHRIMP (4)	15
LOBSTER TAIL (6 OZ)	29
CRAB CAKES (2)	24
SEARED SCALLOPS (2)	20

ENTREES

SAUTEED CHICKEN	28
bone-in chicken breast. mashed potatoes. broccolini, mushroom pan sauce.	
PAN SEARED SCALLOPS	52
white bean-spinach ragout. fennel slaw. lemon mosto. basil pesto.	
BRAISED SHORT RIB	44
haricot verts & tomatoes. mashed potatoes. port wine-cola jus. pecan gremolata.	
PAN ROASTED VERLASSO SALMON*	36
butternut squash risotto. wildflower honey. bourbon and fig glaze.	
ALASKAN HALIBUT	46
bacon and sweet corn risotto. citrus-caper beurre blanc.	
BONE-IN CHESHIRE PORK CHOP*	42
covington sweet potato hash. cipollini onion jus. crispy sunchokes.	

SPECIALS

12 OZ PRIME RIB* (AVAILABLE SUNDAYS ONLY)	
au jus. horseradish cream. caesar salad. au gratin potatoes	49
PRIME RIB SANDWICH*	28
ciabatta. french fries.	

SIDES

MAC & CHEESE	15
cavatappi. mornay. ADD LOBSTER (30Z) +12	
MASHED POTATOES	9
white pepper. chives.	
MUSHROOMS & ONIONS	10
herb butter.	
POTATOES AU GRATIN	12
mornay sauce. cheddar cheese.	
ZEPHYR SQUASH-ZUCCHINI MEDLEY	12
garlic shallots. basil. roasted tomatoes. white wine.	

BROCCOLINI	10
garlic. shallots.	
ROASTED ASPARAGUS	10
garlic. shallots.	
CREAMED SPINACH	10
parmesan. sunchokes. smoked bacon.	
TRUFFLE FRIES	12
truffle oil. parmesan.	

WINE BY THE GLASS

SPARKLING

BARON DE SEILLAC 14
(FRANCE, PROVENCE)

YA CUVÉE BRUT RESERVA 12
(SPAIN, CATALUNYA)

WHITE

FERRARI-CARANO PINOT GRIGIO 12
(ITALY, FRIULI GRAVE)

LOBSTER REEF SAUVIGNON BLANC 12
(NEW ZEALAND, MARLBOROUGH)

THREADCOUNT SAUVIGNON BLANC 13
(CALIFORNIA)

STARMONT CHARDONNAY 14
(CALIFORNIA, CARNEROS)

L'ECOLE CHARDONNAY 17
(WASHINGTON, COLUMBIA VALLEY)

DOMAINE BOUTET SAULNIER CHENIN BLANC... 17
(FRANCE, LOIRE VALLEY)

NIK WEIS URBAN REISLING 11
(GERMANY, MOSEL)

ROSÉ

LUCIEN ALBRECHT (SPARKLING) 14
(FRANCE, ALSACE)

LAPOSTOLLE 12
(CHILE, CENTRAL VALLEY)

RED

BOEN PINOT NOIR 14
(CALIFORNIA, MONTEREY)

FOUR GRACES PINOT NOIR 16
(OREGON, WILLAMETTE VALLEY)

CHATEAU DE ROUANNE
GRENACHE & SYRAH BLEND 13
(FRANCE, RHONE VALLEY)

SPRING STREET CABERNET SAUVIGNON 13
(CALIFORNIA, PASO ROBLES)

QUILT CABERNET SAUVIGNON 22
(CALIFORNIA, NAPA VALLEY)

SILVER GHOST CABERNET SAUVIGNON 18
(CALIFORNIA, NAPA VALLEY)

VAN RUITEN OLD VINE ZINFANDEL 14
(CALIFORNIA)

THREADCOUNT
ZINFANDEL, MERLOT & SYRAH BLEND 14
(CALIFORNIA)

HERENCIA MALBEC 12
(ARGENTINA, MENDOZA)

EPIFANIO RIVERA ERIAL TEMPRANILLO 15
(CRIBERA DEL DUERO, SPAIN)