

## BRUNCH AT PORT

### SALADS

add chicken 6. add salmon 8.

#### BEET & PEAR 12.

goat cheese, candied walnuts, frisee lettuce,  
pickled fennel, white balsamic dressing

#### CAESAR SALAD 14.

anchovy dressing, herb croutons, parmigiano, bacon lardons

#### KALE & GRAINS 14.

quinoa, lentils, currents, avocado, pickled onions,  
toasted almonds, honey mustard dressing

#### COBB SALAD 20.

grilled chicken, feta cheese, avocado, egg, bacon,  
greens & veggies, red wine vinaigrette

### EGGS & BRUNCH

#### EGGS BENEDICT 16. ea

**HAM** - smoked ham, hollandaise

**FLORENTINE** - arugula, hollandaise

**SMOKED SALMON** - norwegian smoked salmon, hollandaise

#### LEMON RICOTTA PANCAKES 15.

blueberry compote & maple syrup

#### FRIED CHICKEN & PANCAKES 16.

chili honey & scallion

#### PORT BREAKFAST 16.

three eggs, sausage, slab bacon, potatoes, soda bread

### SNACKS & STARTERS

#### SPICY PICKLES 5.

#### MARINATED OLIVES 5.

orange, rosemary, garlic

#### DEVILED EGGS 6.

maple balsamic, pickled  
mustard seeds

#### BUFFALO RICOTTA 10.

olives, capers, herbs, flatbread

#### ARTICHOKE DIP 14.

roasted garlic, toast

#### TOMATO SOUP 9.

cheddar croutons,  
black pepper cream

#### HUMMUS 12.

olives, herbs, grilled flatbread

#### GARLIC CHEESE TOAST 6.

focaccia, basil chili garlic oil,  
parmesan

#### GRILLED CALAMARI 16.

olives, capers, white beans, cherry  
tomato and garlic breadcrumbs

### MAINS

#### HERO SANDWICH 16.

capicola, salami, pepperoni, ham, provolone, green olive tapenade,  
lettuce & potato chips

#### FRIED CHICKEN SANDWICH 16.5

rosemary chili aioli, pickles, fries

#### CHEESEBURGER 18.5.

american cheese, pickle, lettuce, aioli & fries

#### FISH & CHIPS 18.5

rice flour battered haddock, tartar sauce, brown ale vinegar, fries

### PIZZA

#### THREE CHEESE MARGHERITA 15.5

fresh & aged mozzarella, parmigiano, tomato, basil

#### WILD MUSHROOM 17.

bechamel, roasted mushrooms, caramelized onion

#### CAPRESE CHICKEN 18.

basil pesto, bechamel, cherry tomato, fresh mozzarella, arugula, feta

#### GRILLED PINEAPPLE 17.

smoked pork, shoulder, hot peppers

#### PEPPERONI 17.

pepperoni, provolone, oregano

#### SMOKED SALMON 20.

dill cream, pickled onion, capers, green goddess

### COFFEE & TEA

PILOT DRIP COFFEE . . . . . 4.0

ESPRESSO . . . . . 3.5

AMERICANO . . . . . 4.0

CAPPUCCINNO . . . . . 4.75

CAFE LATTE . . . . . 5.0

POT OF LOOSE LEAF TEA . . . . . 5.0

Sloane Teas: Marrakesh Mint, Earl Grey  
Classic, Genmaicha Green, Signature  
Black

### COCKTAILS

#### CAESAR

Gin or Vodka, Walters, Lemon,  
Celery Bitters, Green & Red Tabasco,  
Pickle, Horseradish  
10. / 1.5oz (add a beer chaser +4.)

#### RUM PUNCH

Three Rum Blend, Almond, Pineapple,  
Guava, Fresh Lime, Cinnamon  
12. / 2oz

#### CANADIAN COFFEE

Lot 40 Rye, Hazelnut, Maple, Spice  
Tincture, Espresso, Vanilla Cream  
12 / 2oz

03/10/2020