



**CHICAGO
RESTAURANT
WEEK 2019**



FIRST COURSE

• • • • • CHOOSE ONE • • • • •

GRILLED PITA & HUMMUS

fennel, red onion, tomato, parsley, lemon, sumac

BURRATA

cherry tomatoes, olive oil, sea salt, basil, crostini

SECOND COURSE

• • • • • CHOOSE ONE • • • • •

PORTER CHEESEBURGER

angus beef, brioche bun,
lettuce, tomato, onion, dijonaise, pickle

CRISPY BRICK CHICKEN

fried rosemary, roasted garlic, yukon gold potatoes, pan jus

CACIO E PEPE

spaghetti, pecorino, parmesan, peppercorn

THIRD COURSE

• • • • • CHOOSE ONE • • • • •

**GELATO • BROWN BUTTER PEANUT FUDGE
CINNAMON CARROT CAKE • MATCHA COCONUT**



PORTER
KITCHEN & DECK



**CHICAGO
RESTAURANT
WEEK 2019**

\$36
DINNER MENU

FIRST COURSE

..... CHOOSE ONE

GRILLED PITA & HUMMUS

fennel, red onion, tomato, parsley, lemon, sumac

BURRATA

cherry tomatoes, olive oil, sea salt, basil, crostini

CHARRED OCTOPUS

grilled radicchio, grapefruit, pickled fennel, parsley

CRISPY SHRIMP

chipotle aioli, sriracha, sesame seeds, green onion

SECOND COURSE

..... CHOOSE ONE

STEAK FRITES

beef fat fries, garlic aioli

SALMON

lemon, olive oil, charred broccoli

CRISPY BRICK CHICKEN

fried rosemary, roasted garlic, yukon gold potatoes, pan jus

CACIO E PEPE

spaghetti, pecorino, parmesan, peppercorn

SHRIMP & GRITS

honey grits, cipollini onions, peppadew, pancetta

THIRD COURSE

..... CHOOSE ONE

**GELATO, BROWN BUTTER PEANUT FUDGE,
MATCHA COCONUT OR CINNAMON CARROT CAKE**



PORTER
KITCHEN & DECK