

PORTSMITH

BRUNCH MENU

BENEDICTS + TOASTS

CRAB CAKE

BENEDICT | 14*

Jonah and Alaskan King Crab,
Poached Eggs, Old Bay

KING CRAB and

EGGS | 18*

Everything English Muffin,
Hollandaise, Petit Salad

SWEET POTATO

BENEDICT | 10*

Black Beans, Sour Cream,
Salsa Verde, Poached Eggs

CALIFORNIAN | 10*

Avocado, Everything English Muffin,
Crispy Shallots, Radish Sprouts
Add Fried Egg +2 or King Crab +12

SHRIMP and GRITS

BENEDICT | 12*

Cheesy Grits, Kale, Gumbo Gravy,
Hollandaise

TAMAL and EGGS

| 12*

Avocado Puree, Parmesan Cheese,
Roasted Tomato Salsa, Fried Egg

RAW + LIGHTLY COOKED

SHUCKED OYSTERS | 18/half dozen*

Kombucha Mignonette, Cocktail Sauce

OYSTERS ROCKEFELLER | 4 each

Creamed Basil, Lemon, Foie Gras

TUNA TARTARE | 15*

Umami Shrub, Cilantro, Market Chilies

CHARRED SHRIMP COCKTAIL | 15

Four U-12 Tiger Shrimp, Cocktail Sauce

HERB CURED LOX & BAGEL | 17*

Loc Duart Salmon, Cipollini Onions, Capers, Cream Cheese

KING CRAB BUN | 18*

Bao Bun, Brown Butter, Fines Herbes

BRUNCH

PORTSMITH TRADITIONAL | 14*

Two Eggs, Breakfast Potatoes, Charred Tomatoes and Chutney
Choice of Bacon, Chicken Sausage, or Fried Fish
Choice of English Muffin, Sourdough, or White Toast

BREAKFAST BURRITO | 14*

Served Cali Style with Ivan's Chorizo, Scrambled Eggs and Salsa Roja

RIVER NORTH OMELETTE | 15*

Kale, Anaheim Chilies, Brussels Sprouts, White Cheddar. Served with
Breakfast Potatoes

FRIED FISH and WAFFLE | 16*

Classic Tartar Sauce, Dark Matter Maple Syrup

BLUEBERRY PANCAKES | 12

Lemon Zest, Pure Maple Syrup

CHOCOLATE CHERRY FRENCH TOAST | 12

Dulce de Leche, Chili Powder, Berries, Coffee Whipped Cream

DOUBLE CHEESEBURGER | 12

American Cheese, Fried Pickles, Spicy Tomato Relish,
French Fries

DANICA'S FRIED CHICKEN SANDWICH | 12

Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

BLUE HILL BAY MUSSELS | 15*

Cioppino Verde, Chorizo, Tomatillo

AHI TUNA and AVOCADO | 25*

Romesco, Lemon Oil

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

COFFEE + TEA + JUICE

SMOOTHIE | 7

Purple Berry
Banana & Peanut Butter
Green Apple & Avocado

DARK MATTER COFFEE

The Leviathan Blend Coffee | 4.50

Japanese Style Iced Coffee | 5

Unicorn Blood Espresso Roast | 5

Latte | 5

Cappuccino | 5

RISHI TEAS

Chamomile Medley | 6

Hibiscus Berry | 6

Jade Cloud | 6

English Breakfast | 6

JUICE BAR

Orange | 6

Grapefruit | 6

Sparkling Mango Nectar | 6

BLOODY MARY and BUBBLES

CLASSIC BLOODY MARY | 11

Vodka, Celery, Charred Tomato, Dehydrated Cucumber,
Old Bay, Mint

SUNSHINE MARY | 12

Gin, Natural Blonde Bloody Mary Mix, Kimchi Oil, Thai Basil

PORTSMITH MICHELADA | 10

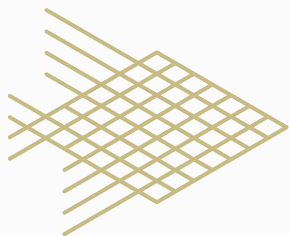
Corona Light, Shishito Pepper, Togarashi. Add Tequila +5

BOTTOMLESS BUBBLES | 20

Orange Juice, Seasonal Puree, Spirit Dropper
(minimum 2 people, 2 hour limit)

JOIN US FOR
HAPPY HOUR

MONDAY - FRIDAY
4PM - 6PM



SPECIALTY COCKTAILS

ALL \$13

**SECRETS FROM
THE LIBRA**

White Rum, Grapefruit,
Soda, Libra Bitters

**THE PERFECT
STORM**

Tequila, Green Chartreuse,
Crème de Violette, Lime

**SCOTTISH
WATERS**

Botanist Scottish Gin,
Glenfiddich, Olive Brine, Lemon

**PRIZE
MONEY**

Rittenhouse Rye, Cynar, Orange,
Star Anise Infused Cherry Heering

SPARKLING

NV Prosecco, **TENUTA SANTOMÈ**,
Veneto ITA | 12/48

2015 Brut Rose, **GERARD BERTRAND**,
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER-HEIDSIECK**,
Champagne, FRA | 22/88

NV Brut Rose, **ANDRE CLOUET**,
Champagne, FRA | 115

2010 Special Club, **PIERRE GIMONNET & FILS**,
Champagne FRA | 195

2004 Brut, **DOM PERIGNON**,
Champagne, FRA | 450

ROSÉ

2017 Rosé, **L'OSTAL CAZES**,
Languedoc-Roussillon, FRA | 12/48

2017 Rosé, **MATTHIASSEN**,
CA | 15/60

RED

2015 Gamay, **GUILLOT-BROUX**, Macon-Cruzille
Burgundy, FRA | 12/48

2016 Pinot Noir, **RAEBURN**,
Russian River Valley, CA | 15/60

2015 Malbec, **TOMERO**,
Valle de Uco, ARG | 10/40

2013 Cabernet Sauvignon, **THOMAS HENRY**,
CA | 10/40

2014 Pinot Noir, **EN ROUTE**, Les Pommiers,
Russian River Valley, CA | 120

2012 Syrah, **HEDGES**,
Red Mountain, WA | 75

2015 Cabernet Franc, **DOMAINE DOZON**, Chinon
Loire, FRA | 52

2014 Cabernet Sauvignon, **MATTHIASSEN**
Napa Valley, CA | 135

2014 Cabernet Sauvignon, **CAYMUS**,
Napa Valley, CA | 150

WHITE

2016 Assyrtiko, **TSILILI**,
Thessaly, GRC | 10/40

2017 Pinot Grigio, **TERRA VIVA**,
Veneto, ITA | 9/36

2016 Chardonnay, **ALEXANDER VALLEY VINEYARD**,
CA | 10/40

2016 Chablis, **DANIEL DAMPT**,
Burgundy, FRA | 15/60

2017 Sauvignon Blanc, **GERARD BERTRAND**, Perles
Languedoc-Roussillon, FRA | 12/48

2016 Riesling, **PJ VALCKENBERG**, Der Stift
Rheinhessen, GER | 8/32

2015 Chardonnay, **JORDAN**,
Russian River, CA | 72

2016 Grüner Veltliner, **WEINGUT BERHNARD OTT**,
Niederosterreich, AUT | 56

2016 Gewurztraminer, **ELENA WALCH**,
Alto Adige, ITA | 56

2016 Sancerre, **FRANÇOIS LE SAINT**, Calcaire
Loire Valley, FRA | 52

2015 Grenache Blanc, **M. CHAPOUTIER**, Luberon
La Ciboise Blanc, Rhone, FRA | 40

2015 Blend, **GOODFELLOW**, Matello Whistling Ridge
Willamette, OR | 45

BEER

MILLER HIGH LIFE | 5

AMSTEL LIGHT | 7

CORONA LIGHT | 7

RAVINIA BREWING "FOUR SHORE" | 7
Belgian Style White Ale - 4.5% - Illinois - 12 oz

REVOLUTION EUGENE PORTER | 7
Robust Porter - 6.8% - Illinois - 12 oz

REVOLUTION FIST CITY | 7
Pale Ale - 5.5% - Illinois - 12 oz

STELLA ARTOIS | 7
Pale Lager - 5.2% - Belgium - 12 oz

3 FLOYD'S ALPHA KING | 8
American Pale Ale - 6.7% - Indiana - 12 oz

BELL'S TWO HEARTED | 8
American IPA - 7% - Michigan - 12 oz

OFF COLOR TROUBLESOME | 8
Gose - 4.3% - Illinois - 12 oz

VANDERMILL HARD CIDER | 9
Hard Cider - 7% - Michigan - 16 oz