

COCKTAILS

SIMPLY THE BEST \$16

21 seeds grapefruit and hibiscus tequila.
japanese orchid vermouth. lychee. elderflower.

UNDER THE BOARDWALK (SANGRIA) \$16

pinot grigio. peach. pavan muscat grape liquor.
pineapple. orange. cranberry. lemon.

THE SWEET ESCAPE \$16

rumhaven coconut rum. passionfruit. alizé.
vanilla. lime.

SECRET GARDEN \$16

hendrick's gin. pear. lemon. thyme.

PURPLE RAIN \$16

conniption gin. lavender bitters. sugar. soda.

BLINDING LIGHTS \$17

hennessy. charred pineapple. lime.
absinthe rinse.

HEAT WAVES \$17

tequila ocho reposado. solerno.
blood orange. lime. spicy bitters. black salt.

BAD ROMANCE \$17

ilegal mezcal. guava. grapefruit. soda.

SMOOTH OPERATOR \$17

basil hayden. aperol. cocchi americano.

SAVAGE \$17

buffalo trace. spiced honey.
domaine de canton. lemon.

TPH CLASSICS

WHAT SHE'S HAVING \$16

deep eddy. raspberry. passionfruit. bubbles.

PRISONER MANHATTAN \$20

knob creek. carpano antica. bitters.

MEET YOUR MAKER \$17

maker's mark. dark cherry. orange bitters.

FIGGIN AIN'T EASY \$18

elijah craig. fig. cinnamon. orange.

FLIGHTS

ONE OZ POUR EACH*

A PAGE FROM CHAPTER SIX \$25

amaro montenegro. averna. cardamaro.

KING OF JALISCO \$70

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

ROLL OF THE DICE \$35

four curated premium bourbons.

SPIRIT-FREE ELIXIRS

OCEAN EYES \$8

lavender. lemon. simple. soda.

SPICE UP YOUR LIFE \$8

ginger. mint. lemon. soda.

SO FRESH, SO CLEAN \$8

cucumber. basil. soda.

PROUD TO SUPPORT AND OFFER:



STARTERS

PIMENTO CHEESE BEIGNETS.....	12
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.....	12
local greens. shaved veggies. parmesan. balsamic. pecans.	
ICEBERG WEDGE.....	12
heirloom tomatoes. bermuda onions. bacon. creamy gorgonzola dressing.	
CLASSIC CAESAR.....	12
multi-grain croutons. asiago. black pepper caesar dressing.	
HEIRLOOM TOMATO-MOZZARELLA.....	13
basil pesto. honey balsamic glaze.	
SPRING SALAD.....	13
little gem lettuce. asian pears. herbed chevre. orange supremes. toasted pepitos. citrus vinaigrette.	

SHAREABLE BOARDS

LAND BOARD.....	30
assorted selection of artisanal meats & cheeses. pickled vegetables & condiments. crostini.	
SEA BOARD*.....	100
shrimp cocktail(8). crab cakes(2). lobster tails(2). sesame seared tuna. baguette.	
SAUSAGE BOARD.....	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*	65
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

PRIME RIB FEATURES

12 OZ PRIME RIB* (AVAILABLE SUNDAYS ONLY)	
au jus. horseradish cream. caesar salad.	
au gratin potatoes	49
PRIME RIB SANDWICH*	28
ciabatta. french fries. (substitute truffle fries +\$3)	

MAC & CHEESE	15
cavatappi. mornay sauce.	
ADD LOBSTER (3OZ)	+12
MASHED POTATOES	9
white pepper. chives.	
MUSHROOMS & ONIONS	12
garlic. shallots. herbs.	
POTATOES AU GRATIN	12
mornay sauce. cheddar cheese.	
COLLARD GREENS	12
smoked pork lardons. pot likker.	

ENTREES

SAUTEED CHICKEN	28
bone-in chicken breast. mashed potatoes.	
broccolini, mushroom pan sauce.	
PAN SEARED SCALLOPS	52
spring vegetable succotash. lemon-parsley butter.	
crispy sunchokes.	
BRAISED SHORT RIB	44
haricot verts & tomatoes. mashed potatoes.	
port wine-cola jus. pecan gremolata.	
PAN ROASTED VERLASSO SALMON*	36
roasted tomato and herb risotto.	
root vegetable soubise. pickled kohlrabi slaw.	
ALASKAN HALIBUT	46
bacon and sweet corn risotto.	
citrus-caper beurre blanc.	
BONE-IN CHESHIRE PORK CHOP*	42
duck fat fingerling potatoes. cipollini onions.	
crispy sunchokes.	
STEAK FRITES*	34
10 oz sirloin bavette. garlic butter. french fries.	
(substitute truffle fries +\$3)	
PASTA PROVENCAL	30
linguine. rock shrimp. lump crab. roasted tomatoes.	
artichoke hearts. parmesan-garlic cream.	

FAMILY STYLE SIDES

BROCCOLINI	10
garlic. shallots.	
ROASTED ASPARAGUS	10
garlic. shallots.	
ROASTED BABY CARROTS	12
honey. herbs.	
TRUFFLE FRIES	12
truffle oil. parmesan.	
FINGERLING POTATOES	12
duck fat. pickled sweet peppers.	

SPARKLING WINES BY THE GLASS

YA CUVÉE BRUT RESERVA..... 13
SPAIN, CATALUNYA
Citrus, yellow apple, stone fruit & minerals

RISATA PROSECCO.....12
ITALY, VENETO
Green apple, pear, citrus & white peach

WHITE WINES BY THE GLASS

VIÑABADE ALBARIÑO.....13
SPAIN, RÍAS BAIXAS, GALICIA
Clean and bright; citrus & stone fruit

FERRARI-CARANO PINOT GRIGIO..... 13
ITALY, FRIULI GRAVE
Acacia flower, white peach & lemon

GIÃO VINHO VERDE..... 12
PORTUGAL, MINHO, VINHO VERDE
Fruity, fresh & crisp

ZEPHYR SAUVIGNON BLANC..... 13
NEW ZEALAND, MARLBOROUGH
Grass, grapefruit and lime pith

METAIRIE SAUVIGNON BLANC.....13
FRANCE, LANGUEDOC-ROUSSILLON
Fruity and tangy with crisp acidity

STARMONT CHARDONNAY..... 15
CALIFORNIA, CARNEROS
Ripe pear, lemon zest & butterscotch

L'ECOLE CHARDONNAY.....16
WASHINGTON, COLUMBIA VALLEY
Melon, lemon curd & nutmeg; slightly buttery

DOMAINE BOUTET SAULNIER CHENIN BLANC.....15
FRANCE, LOIRE VALLEY
Quince, peach & honeysuckle

NIK WEIS URBAN REISLING.....12
GERMANY, MOSEL
Crisp and fruity with natural sweetness

ROSÉ WINES BY THE GLASS

LUCIEN ALBRECHT (SPARKLING).....14
FRANCE, ALSACE
Strawberry & wild cherry

RED WINES BY THE GLASS

FOUR GRACES PINOT NOIR..... 16
OREGON, WILLAMETTE VALLEY
Cherry & raspberry; subtle hints of baking spice

RIZOLIERE 'CANARD'.....14
FRANCE, BEAUJOLAIS
Strawberry & raspberry; fresh and light

AYMARA MALBEC..... 13
ARGENTINA, MENDOZA
Ripe black fruit, coffee & vanilla; soft tannins

DAMILANO BARBERA D'ASTI.....13
ITALY, PIEDMONT, ASTI
Currant, violet, cherry & vanilla
***92 points Wine Spectator**

CHATEAU REYNAUD LACOSTE.....14
MERLOT & CABERNET BLEND
FRANCE, BORDEAUX
Ripe blackberry & a hint of spice; light structure

VAN RUITEN OLD VINE ZINFANDEL..... 15
CALIFORNIA, LODI
Strawberry, raspberry, plum & spice

CHATEAU DE ROUANNE..... 14
GRENACHE & SYRAH BLEND
FRANCE, RHONE VALLEY
Blackberry, black raspberry & violet

ANCIENT PEAKS OYSTER RIDGE.....28
BORDEAUX BLEND
CALIFORNIA, PASO ROBLES
Black cherry, blueberry, currant and mocha

EPIFANIO RIVERA ERIAL..... 16
TEMPRANILLO
SPAIN, RIBERA DEL DUERO
Blackberry, black licorice & mineral undertones

SPRING STREET CABERNET SAUVIGNON..... 14
CALIFORNIA, PASO ROBLES
Ripe black cherry, huckleberry, dark roast coffee beans & vanilla

SILVER GHOST CABERNET SAUVIGNON..... 18
CALIFORNIA, NAPA VALLEY
Red and blue fruits, blue flowers, chocolate & wet stone
***92 points James Suckling *92 points Wine Enthusiast**

QUILT CABERNET SAUVIGNON..... 22
CALIFORNIA, NAPA VALLEY
Boysenberry jam, dark chocolate & plum

LAPOSTOLLE.....12
CHILE, CENTRAL VALLEY
Red berries, red currant & flowers