

Executive Chef Moustafa Elakel

Sunday 11:30am-2:30pm

Starters

Portum Wings 11

Local chicken wings with your choice of: Texas smoked bbq, maple chipotle, hoisin sauce, chili mango, buffalo sauce or old bay spice

Smoked Salmon Pizzetta 15

Pastrami smoked salmon, caramelized onions, roasted tomatoes, and creamy Boursin cheese with black pepper sauce

Roasted Brussel Sprouts 10

With Grana Padano cheese and black pepper vinaigrette

Greens

Beet Salad 14

Heirloom beets, roasted pear, orange segments, Asian mixed greens, and blue cheese with raspberry vinaigrette

Fruit Salad 10

Pineapple, honeydew melon, cantaloupe and mixed berries

Caesar Salad 12

Tossed red & green romaine hearts, semi-dry tomatoes, Grana Padano cheese, crunchy garlic croutons and house-made Caesar dressing

Sandwiches

Lamb Burger 18

Harissa aioli, crumbled feta, and tangy tzatziki sauce on a toasted brioche bun with herb fries

Classic Turkey Club 15

Monterey Jack cheese, Boar's Head Cajun turkey, bread- and-butter pickles, lettuce, tomato and Portum mayo piled high on white country pullman bread with herb fries

Portum Burger 18

Pat LaFrieda mix, onion confit, and American cheese on a toasted sesame brioche bun with herb fries

Bagel 'n Lox 15

Pastrami smoked salmon, cream cheese, Asian mixed greens and a toasted poppy seed bagel

BRUNCH

Go Bottomless!

Enjoy unlimited Mimosas or Bloody Marys
\$20 per person
1.5-hour limit during brunch hours

Eggs & Specialties

Add Chicken Apple Sausage 6 or Applewood Smoked Bacon 6

Southern Cheddar Grits 12

Anson Mill Organic Stone Ground Grits with cheddar, tomato and serrano pepper. Topped with a sunny-side-up egg.

Spicy Chilaquiles 15

Crispy corn tortillas baked in ranchero sauce, Topped with two sunny-side-up eggs, pico de gallo, guacamole, and queso fresco. Comes with warm flour tortillas.

3 Egg Omelette 15

With breakfast potatoes and biscuits. Choice of 3: cheese, mushrooms, onions, spinach, bell peppers, bacon, or tomatoes

Spinach Mac & Cheese 14

Creamy Mornay cheese sauce and baby spinach topped with pan-fried panko breadcrumbs, and semi-dry tomatoes
*contains chicken broth

Steak & Eggs 25

Two eggs any style with a 7oz tenderloin, breakfast potatoes and house-made steak sauce

Southern Chicken & Waffles 19

Crispy fried chicken breast, siracha aioli, and maple syrup with an airy citrus-Cajun waffle

Old Charleston Shrimp & Grits 19

Argentine red shrimp, velvety Anson Mill Organic Stone Ground Grits with smoky Tasso ham, crispy onion strings, and tomato confit

Two Eggs Any Style 9

With breakfast potatoes and a buttermilk biscuit

Vanilla Bean Waffle 10

With maple syrup & berries

Irish Oatmeal 8

With apple cider, cinnamon and cognac caramelized apple garnish

Mini Sugar Doughnuts 10

With chocolate hazelnut sauce

Beverages

Segafredo Caffè

Regular Coffee 2

Cappuccino 4

Orange Juice 4

French Press 5

Caffè Latte 4

 -Spicy
Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Please alert your server of any allergies or dietary restrictions so that we may accommodate your needs. Consumption of raw or partially cooked foods may increase your risk of food-borne illness. A 20% gratuity will be automatically added to parties of 6 or more.

