



FOLLOW US
ON SOCIAL MEDIA



LIVE MUSIC EVERY WEEKEND

SMOOTH
ACOUSTIC JAZZ
SESSIONS

WE ALSO HAVE WEEKDAY SESSIONS!

CONTACT US

INFO@PORTERHOUSEBREWCONYC.COM // 212.425.7171

LUNCH

served daily from 11am until 4pm

APPETIZER PLATES

- FRENCH ONION SOUP
SWISS CHEESE 12
- TUNA TARTARE
AVOCADO, SESAME SEED,
CITRUS SOY SAUCE 18
- MARYLAND LUMP CRAB DIP
ARTICHOKES, SPINACH,
CREAM CHEESE,
WITH HERB PARMESAN CROSTINI 18
- OVEN ROASTED STUFFED MUSHROOMS
IRISH BLACK & WHITE PUDDING,
GARLIC, HERBS, PORTER CHEDDAR,
COUNTRY RELISH 14
- BOURBON HONEY WINGS
CHUNKY BLUE CHEESE 15

ENTREES

- PAN ROASTED KING SALMON
ISRAELI COUSCOUS,
SHIMEJI MUSHROOMS, SPINACH 24
- SLOW-COOKED LAMB PIE
CELERY, ONIONS, CARROTS, & PEAS.
TOPPED WITH, CHEDDAR &
GRUYERE MASHED POTATOES 24
- FISH & CHIPS
PORTERHOUSE RED ALE®-BATTERED COD,
REMOULADE, TARTARE SAUCE 20
- SKIRT STEAK CHIMICHURRI
PARMESAN-TRUFFLE FRIES 26

OYSTERS HALF SHELL

LOCAL OYSTERS
WITH OYSTER STOUT® MIGNONETTE,
& COCKTAIL SAUCE
1/2 DOZEN, 17 // 1 DOZEN, 32

SOUP & SANDWICH SPECIAL
GOUDA, CHEDDAR, & PROSCIUTTO PANINI
WITH CELERIAC & PEAR SOUP
18

BLACK BEAN FLATBREAD
SHIMEJI MUSHROOMS,
WATERCRESS, PEARL ONIONS,
QUESO FRESCO
16

FIG & PROSCIUTTO FLATBREAD
GORGONZOLA CREAM, ARUGULA
18

BAKED & STUFFED IDAHO POTATO

GRILLED OCTOPUS
GOUDA CHEESE, CRISPY CHORIZO
18

APPLEWOOD SMOKED BACON
CHEDDAR, CREME FRAICHE & SCALLIONS
14

GARLIC SHRIMP
PEPPERJACK CHEESE
16

SALADS

ADD SALMON, SHRIMP,
GRILLED CHICKEN, OR STEAK, \$8

COENTIES SLIP
PEAR, ENDIVES, FRISÉE, STILTON BLUE,
SPICE-CANDIED WALNUTS,
BLUSH WINE VINAIGRETTE 13

CHEF'S SALAD
ROASTED TURKEY, APPLEWOOD BACON,
HARD-BOILED EGG, ARCADIAN GREENS,
CHERRY TOMATOES, ONIONS, CUCUMBERS,
SHAVED PARMESAN, FRENCH DRESSING
18

SANDWICHES

[SERVED WITH FRIES OR SALAD]
[ADD PARMESAN-TRUFFLE FRIES, \$2]

CRISPY COD PO' BOY
REMOULADE TOMATOES, BIBB LETTUCE 17

SHRIMP & LOBSTER ROLL
BIBB LETTUCE, ON A BRIOCHE BUN 21

BREWHOUSE BURGER
PROPRIETARY BEEF BLEND,
APPLEWOOD BACON, MUNSTER CHEESE,
TOMATO, LETTUCE, FRIZZLED ONIONS 18

FRENCH DIP BAGUETTE
BRAISED SHORT RIB,
HORSERADISH AILOI, JUS 19

FRIED CHICKEN BLT
FRIED CHICKEN, AVOCADO, BACON,
ARUGULA, TOMATOES, & MAYO 18

ROAST LAMB SANDWICH
GOAT CHEESE CREAM, OLIVE TAPENADE
ARUGULA, PICKLED ONIONS 18