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ON SOCIAL MEDIA



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INFO@PORTERHOUSEBREWCONYC.COM
212.425.7171

OYSTERS HALF SHELL

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

SOUP

FRENCH ONION SOUP

caramelized onions, beef broth,
toasted sourdough, melted Swiss cheese 12

SALADS

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

COENTIES SLIP

pear, endives, frisée, spice-candied walnuts,
Stilton blue, blush wine vinaigrette 13

ROASTED BEET & HUMMUS SALAD

golden & red beets, goat cheese,
pine nuts, watercress,
frisée, balsamic reduction 14

CHEESE & MEAT BOARDS

[grapes, fig preserve, mixed nuts, crackers]

Choose 3, \$16 // Choose 5, \$26

CHEESES

Aged Mahon (cow) // Porter Cheddar (cow)
Stilton Blue (cow) // Al Romero (sheep)
Servilleta (goat) // Ferrus (goat)

MEATS

Serrano // Salchichon Ibérico
Spicy Chorizo // Prosciutto

* Impossible™ meat is made from plant protein,
delivering all the flavor & aroma of meat from cows.

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

DINNER

served daily from 4pm

SHARED PLATES

THE DUBLIN BRAID

corned beef, spinach, sliced potatoes, Swiss cheese
in a pastry braid, baked until golden brown, with
Porterhouse Brew Co. beer cheese sauce 20

QUINOA-CRUSTED CRAB CAKES

avocado cream, micro greens,
pears, radishes,
garlic crostini & remoulade 18

AHI TUNA DEVEILED EGGS

chorizo, Dijon mustard, mayonnaise 18

LOBSTER MAC & CHEESE

fontina, cheddar, parmesan,
topped with bread crumbs 18
Add bacon, \$2

MARYLAND LUMP CRAB DIP

artichokes, spinach, cream cheese,
herb-parmesan crostini 18

FIG & PROSCIUTTO FLATBREAD

gorgonzola cream, arugula 18

CRISPY PORK BELLY FLATBREAD

mozzarella, pearl onions,
over-easy fried egg 17

CHICKEN WINGS

Honey Bourbon *or* Buffalo
chunky blue cheese 15

BISON SLIDERS

fontina & avocado 18

ENTREES

PAN ROASTED KING SALMON

celeriac & cauliflower purée,
sautéed chard, shimeji mushrooms 26

PAN-SEARED BRANZINO

sweet corn succotash 26

SLOW-COOKED LAMB PIE

celery, onions, carrots, & peas.
topped with, cheddar & gruyère mashed potatoes 24

STOUT-BRAISED SHORT RIB

truffle mash, french string beans,
baby carrots, frizzled onions 28

14OZ RIB EYE

truffle spinach mash, asparagus 34

BUTTERNUT & KALE RISOTTO

maitake mushrooms, roasted pistachios,
black truffle oil 22

FISH & CHIPS

Porterhouse Red Ale®-battered cod,
remoulade, tartare sauce 20

BREWHOUSE BURGER

proprietary beef blend, applewood smoked bacon,
Munster cheese, tomato, lettuce, frizzled onions 18

IMPOSSIBLE CLASSIC BURGER * (VG)

cheddar cheese, bibb lettuce, tomatoes,
caramelized onions, kosher pickles 21

BAKED & STUFFED IDAHO POTATOES

GRILLED OCTOPUS

gouda Cheese, crispy chorizo 18

APPLEWOOD SMOKED BACON

cheddar, creme fraiche & scallions 14