

PORTERMILL

FOOD.CRAFT.BEER

BAR SNACKS

ASK YOUR SERVER FOR TODAY'S SELECTION

SHARED PLATES

ARTICHOKE SPINACH DIP 10

w/mozzarella, cream cheese, parmesan, sour cream, cayenne dusted baguette

FRIED PICKLES 7

w/chipotle ranch

FRISIAN FARMS GOUDA CHEESE CURDS 12

w/Back Pocket Slingshot dark lager ketchup

Locally Sourced. When they're out, we're out.

GRILLED CHICKEN WINGS 14

Mill dusted, honey bbq or chipotle lime served with your choice of house made ranch or bleu cheese

BREW CHEESE NACHOS 15

Corn chips, cheddar-chipotle cheese sauce, pico de gallo, jalapeno, Mistress Brewing ale soaked black beans, sour cream and fresh, tomato salsa
+ guacamole 3 | + ground chorizo 3 | + beer brined chicken 3

CHIPS AND... 6

Basket of warm corn tortilla chips and your choice of: Garlic-Fresh Tomato Salsa, Chipotle-Cheddar Queso or House-made Guacamole

LOADED FRIES 12

Hand-cut fries topped with your choice of:

CHIPOTLE-CHEESE SAUCE, WARM BACON BITS, PICO DE GALLO AND CHIVES

or

ARTICHOKE SPINACH DIP

+ Sour Cream .50

SALADS

ALL DRESSINGS MADE IN-HOUSE

DILL RANCH, BLEU CHEESE, 1000 ISLAND, ITALIAN, FRENCH, CAESAR, HOUSE (HERB VINAIGRETTE)

CAESAR 10

w/romaine, parmesan, herbed croutons

MIDWESTERN COBB SALAD 13

w/romaine & iceberg blend, blistered tomatoes, roasted corn, red onion, peppered bacon, avocado, Maytag blue cheese, roasted turkey, deviled egg, choice of dressing

RUSTIC GARDEN 13

w/cucumber, tomato, red onion, Portobello and shiitake mushrooms, radish, cauliflower, broccoli, cheddar cheese and sunflower seeds topped with house-made Goldfinch cider mustard vinaigrette over a bed of red and green lettuces

MEDITERRANEAN 11

w/romaine and iceberg blend, Kalamata olives, feta, banana pepper, red onion and cherry tomato tossed in citrus-herb vinaigrette

ADD TO YOUR SALAD

+ grilled & chilled chicken 4

+ steak 6

+ salmon 6

+ shrimp 6

FRESH MADE DAILY SOUPS

2 DAILY CHOICES, ASK YOUR SERVER FOR TODAY'S SELECTIONS

SANDWICHES

Served with fresh-hand-cut-lightly-salted fries. Start with a cup of soup +4

FRIED EGG AND BACON SANDWICH 11.5

Two eggs, bacon, white cheddar, arugula and Sriracha mayo on toasted marble rye

RACHEL 12.5

Roasted turkey w/swiss cheese, cranberry-coleslaw and thousand island on grilled rye

POLLO 13

Seasoned chicken breast with pepper-jack cheese, cucumber-red-onion relish and cilantro-chipotle mayo

IOWAN 14.5

Buttermilk marinated pork tenderloin topped w/maple glazed ham, white cheddar and grain dijonaise

ROASTED PORTABELLA CUBAN 10 .5

Vegetarian w/tomato, pickled red onion, arugula, Swiss cheese, cilantro mayo, ciabatta roll

BURGERS*

USDA Choice ground sirloin, chuck and brisket hand-pattied burgers. We bake our buns fresh all day in our bakery. Toppings are fresh, sauces are made on-site, and served with fresh-hand-cut-lightly-salted fries. Start with a cup of soup +4

PORTERMILL BURGER 12.5

w/bacon-onion jam, REAL American cheese, Mill Sauce

JUICY LUCY 12.5

Beef patty stuffed and topped w/REAL American cheese w/fried or raw onion

BACON BLUE BURGER 13.5

w/Maytag blue cheese, crispy bacon, lettuce, tomato, roast onion jam

BYOB BUILD YOUR OWN BURGER 10.5

Toppings on request:

lettuce, tomato, red onion, sautéed onion

+ Mill Sauce .50 + Mushroom Mix 1.5

+ Cheese .75 + Bacon 2 + Fried Egg 1

+ **The Works 3.75** -INCLUDES ALL THE ABOVE

+ Add an extra beef patty 4

ENTREES

Start with a dinner salad or a cup of soup +4

MEATLOAF 15

Ground beef, ground pork and bacon meatloaf w/spicy house made ketchup and buttermilk mashed potatoes.

CONFLUENCE IPA CHICKEN BREAST 15

Brined with herbs and chipotle, grilled and topped with mustard maple cream sauce. Served with roasted Yukon potatoes and seasonal vegetable.

IOWA CHOP 16

Grilled Iowa Chop, roast onion butter, garlic mashed sweet potatoes, and seasonal vegetable.

SALMON 17

Black pepper-crust and served with roasted Yukon potatoes, garlic-fennel butter, and seasonal vegetable.

ALFREDO PASTA 12

Broccoli, peas, roasted red peppers and mushrooms over fettucine with a side of garlic toast.

chicken +4 | shrimp +5 | steak or salmon +6

STIR FRY 14

Beef tenderloin, broccoli, cremini mushrooms, sliced carrots and red peppers over white rice with sesame seeds.

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