

PORTERMILL

FOOD.CRAFT.BEER

BAR SNACKS

ASK YOUR SERVER FOR TODAY'S SELECTION

SHARED PLATES

EXILE'S "RUTHIE" BEER CHEESE FONDUE 12

w/soft pretzels, giant herb croutons, carrots, cauliflower and broccoli

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 DIPS

Basket of warm corn tortilla chips and your choice of:

Garlic-Fresh Tomato Salsa 5.49

Chipotle-Cheddar Queso 4.99

House-made Guacamole 5.99

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

SOUTHWEST 11

w/romaine and iceberg blend, stout beans, roasted-spiked corn, avocado, pico de gallo and Mexican cheese tossed in chipotle ranch and topped with tortilla strips

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 3

+ salmon 6

SOUPS

CORN CHOWDER 8

w/bacon, cream, potato, onion, garlic, and sour cream

VEGETABLE MINISTRONE 8

Tomato base, medley of veggies, beans and ditalini pasta

SANDWICHES

Served with fresh-hand-cut-lightly-salted fries.

FRIED EGG AND BACON SANDWICH 11

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

RACHEL 12

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

TURKEY BURGER 13

House-made turkey and carrot burger topped w/lemon-aioli, lettuce and tomato on house-baked bun

IOWAN 14

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

ROASTED PORTABELLA CUBAN 10

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.

PORTERMILL BURGER 12

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

JUICY LUCY 12

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

BACON BLUE BURGER 13

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

BYOB BUILD YOUR OWN BURGER 10

Toppings on request:
lettuce, tomato, red onion, sautéed onion
+ Mill Sauce .50 + Mushroom Mix 1.5
+ Cheese .75 + Bacon 2
+ **The Works 3.75** -INCLUDES ALL THE ABOVE

ENTREES

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.