

PORTERMILL

FOOD.CRAFT.BEER

BAR SNACKS

MARINATED
OLIVES
4

GARLIC SRIRACHA
PORK RINDS
4

SWEET CHIPOTLE
RANCH POPCORN
3

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

GRILLED CORN AND HAM FRITTERS 9

cream cheese, jalapeños, and ham served w/mustard-maple sauce

FRIED PICKLES 7

w/chipotle ranch

FRISIAN FARMS GOUDA CHEESE CURDS 10

w/Back Pocket Slingshot dark lager ketchup

GRILLED CHICKEN WINGS 13

w/chipotle-lime sauce and choice of ranch or bleu cheese

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

ROASTED BEET SALAD 11

w/spring mix, romaine, cranberries, walnuts, feta
cheese, roasted golden beets, w/house 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 9

Over easy egg w/smoked bacon, white cheddar, arugula and spicy mayo on an English muffin

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

HONEY SRIRACHA WALLEYE 13

w/red cabbage slaw, tomato, jalapeño-lime mayo, French bread

IOWAN 14

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

ROASTED PORTABELLA CUBAN 10

Vegetarian w/ heirloom 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

TACO BURGER 11

w/taco seasoned burger patty, lettuce, guacamole, salsa, sour cream, cheddar cheese

REUBEN'S BURGER 13

w/sliced corned beef, sauerkraut, 1000 island, Swiss cheese, thick marbled rye

BYOB BUILD YOUR OWN BURGER 10

Toppings on request:

lettuce, tomato, red onion, sautéed onion

+ Mill Sauce .50 + Mushroom Mix 1.5

+ Cheese 1.5 + Bacon 1.5

+ **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. 14.75

ROAST TURKEY 15

Cranberry-sage buttered sourdough bread topped w/classic stuffing, herb roasted turkey, buttermilk mashed potatoes and fresh turkey pan gravy. Served with seasonal vegetable.

IOWA CHOP 16

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

CONFULENCE 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.

SALMON 17

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