

SOUTHPORT

KITCHEN + BAR

ENTRÉES

CHICKEN PARM ALLA VODKA \$29

Focaccia breaded chicken, fresh mozzarella, fresh basil, pappardelle, pink vodka sauce, herb oil

BARBECUE RIBS \$25 GF

Half rack St. Louis pork ribs, sweet & smokey BBQ sauce, crispy fries, red cabbage slaw

Add Another Half Rack of Ribs \$12

ATLANTIC HADDOCK \$29 PGF

Herb ritz topping, whipped potato, grilled lemon zest asparagus, beurre blanc

SHRIMP AND GRITS \$29 GF

Andouille sausage, sofrito, sweet corn, sharp cheddar, beef demi-glace

CAULIFLOWER STEAK \$18 GF

Roasted sweet corn succotash with green beans, poblano peppers, heirloom grape tomatoes, red onion

Substitute Gluten-Free Pasta \$4

PAN SEARED DUCK BREAST \$35 GF

Wild mushroom pecorino romano risotto, wilted baby spinach, truffle butter, shaved parmesan

GRILLED SIRLOIN FILET \$35 GF

Roasted sweet corn succotash with green beans, poblano peppers, heirloom grape tomatoes, red onion, red wine caramel

CHICKEN & MUSHROOM MARSALA \$29

Pan seared breast, wild roasted mushrooms, shallots, garlic, marsala cream sauce, wild mushroom ravioli

THAI COCONUT CURRY SALMON \$32 GF

Pan seared Faroe Island salmon, jasmine rice, yellow curry, stir fry vegetables, water chestnut, roasted fennel bulbs, ginger, lemon grass

BRAISED SHORT RIB \$33 PGF

Whipped potato, heirloom carrots, crispy shallots, au jus

FORNO BRAVO PIZZAS

THE MOOTZ \$15

Crushed tomato, fresh mozzarella, EVOO, torn basil

RICOTTA BE KIDDIN' ME \$18

Pink vodka sauce, cheese blend, Bianco crumbled Italian sausage, caramelized onion, ricotta, torn basil

THE GIACOMO \$18

Garlic oil, cheese blend, wild mushroom, caramelized onion, crisp bacon, goat cheese, fresh herbs

QUEEN OF SICILY \$18

Garlic oil, cheese blend, fresh mozzarella, broccoli rabe, Bianco crumbled Italian sausage, crushed red pepper

CHICKEN RANCHERO \$18

Garlic oil, cheese blend, grilled chicken, crisp bacon, marinated tomatoes, ranch drizzle, fresh herbs

COLE OSKAR \$16

Garlic oil, fresh mozzarella, ricotta, caramelized onions, spinach, truffle oil

VEGGI'N OUT \$16

Basil pesto, fresh mozzarella, shaved onion, roasted red pepper, marinated tomatoes, wild mushroom, spinach

CAMP NORTHSTAR \$17

Crushed tomato, cheese blend, sliced meatballs, roasted red pepper, ricotta

WES PARKER PIE \$18

Crushed tomato, cheese blend, hot cherry peppers, shaved yellow onion, Bianco crumbled Italian sausage, cilantro

SPICY FUN-GUY \$18

Crushed tomato, cheese blend, pepperoni, wild mushroom, hot honey

All of our Pizzas are cooked in our 800° California clay oven. Pizzas are 12" and are cooked on the well done side.

BUILD YOUR OWN

CLASSIC \$13

Crushed tomato, cheese blend (mozzarella, provolone, and fontina)

Pick a Sauce

Crushed tomato or Garlic oil

Basil pesto or pink vodka sauce (Add \$1)

\$5 Toppings

Shrimp

\$3 Toppings

Pepperoni, Bianco crumbled Italian sausage, meatball, grilled chicken, bacon, white anchovy, ricotta, artichokes, roasted wild mushrooms, caramelized onion, fresh mozzarella, fresh pineapple

\$2 Toppings

Extra cheese, spinach, marinated tomato, roasted red peppers, shaved onion, hot cherry peppers, pickled jalapeños, banana peppers, red bell peppers

\$1 Drizzles

Truffle oil, EVOO, hot honey

Substitute Gluten-Free Cauliflower Crust \$5