

SOUTHPORT

KITCHEN + BAR

ENTRÉES

CHICKEN PARM ALLA VODKA \$29

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

OSSO BUCCO \$29 GF

Bone in pork shank, goat cheese + chive polenta, miropoux demi glace, apple cider watercress

ATLANTIC HADDOCK \$32 PGF

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

PORTERHOUSE LAMB CHOPS \$35 GF

Maple + cardamom roasted delicata squash, fresh figs, parsnip crisp, gingered pepitas, sweet potato purée, red wine caramel

ROASTED GOLDEN BEETS \$29 PGF

Butternut + mascarpone cappellacci, honey roasted delicata squash, maple acorn squash, toasted pistachio, ricotta, watercress, pomegranate molasses, parsnip crisps

BRAISED SHORT RIB \$35 PGF

Whipped potato, heirloom carrots, crispy shallots, au jus

CRISPY SKIN SALMON \$32 PGF

Brussels + sweet potato hash, pork belly, crispy shallots, maple gastrique

CHICKEN + MUSHROOM MARSALA \$29

Pan seared breast, roasted wild mushrooms, shallots, garlic, marsala cream sauce, wild mushroom ravioli, grated romano, fresh herbs

BEEF STROGANOFF \$29

Braised short rib, roasted wild mushrooms, roasted garlic demi glace, pappardelle, sour cream, chive batons

BISTRO FILET \$36 GF

Grass fed teres major, bacon + bleu cheese smashed fingerling potatoes, garlic seared watercress, smoked tomato jam, red wine demi glace

FORNO BRAVO PIZZAS

Substitute Gluten-Free Pasta \$4

THE MOOTZ \$16

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, roasted wild mushroom, caramelized onion, crisp bacon, goat cheese, fresh herbs

BUFFALO CHICKEN \$18

Buffalo ranch, cheese blend, marinated buffalo chicken, shaved onion, gorgonzola, ranch drizzle, fresh herbs

WES PARKER PIE \$18

Crushed tomato, cheese blend, hot cherry peppers, shaved onion, bianco crumbled italian sausage, cilantro

JAMAICAN ME CRAZY \$18

Basil pesto, cheese blend, jerk chicken, crisp bacon, fresh pineapple, banana peppers

SPICY FUN-GUY \$18

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

MEATBALL PARM \$18

Marinara, garlic oil, fresh mozzarella, chopped meatballs, shaved onion, shaved parmesan, torn basil

CHICKEN RANCHERO \$18

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

VEGGI’N OUT \$17

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

All of our Pizzas are cooked in our 800° California clay oven. Pizzas are 12” and are cooked on the well done side with a slightly charred crust.

BUILD YOUR OWN

CLASSIC \$13

Crushed tomato, cheese blend (mozzarella, provolone, cheddar, 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, 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 Our Gluten-Free Cauliflower Crust \$5 | Substitute Our Pinsa Romano Crust \$5