

SOUTHPORT

KITCHEN + BAR

ENTRÉES

CHICKEN PARM ALLA VODKA \$30

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

BARBECUE RIBS \$29 **GF**

St. Louis pork ribs, crispy french fries, cabbage slaw, green onion

DAYBOAT HALIBUT \$42 **GF**

Pistachio crust, pan seared potato gnocchi, red watercress, blood orange reduction, ginger whipped mascarpone

MOROCCAN GRILLED LAMB CHOPS \$38 **GF**

Ras el hanout spiced lamb, root vegetable couscous, celeriac puree, baby arugula, pistachio, apricot, harissa, mint oil

EGGPLANT STACK \$29

Beefsteak tomatoes, fresh mozzarella, baby arugula, spinach ricotta cappellacci, pine nut pesto, crostini, lemon herb ricotta, balsamic reduction

ATLANTIC HADDOCK \$33 **PGF**

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

BRAISED SHORT RIB \$36 **PGF**

Whipped potato, heirloom carrots, crispy shallots, au jus

FAROE ISLAND SALMON \$34 **GF**

Quinoa goat cheese cake, lemon grilled asparagus, blistered heirloom cherry tomato, pine nut pesto, shaved pecorino romano

CHICKEN + MUSHROOM MARSALA \$30

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

SPANISH SEAFOOD STEW \$29 **PGF**

Shrimp, Prince Edward Island mussels, chorizo sausage, whole grain mustard tomato broth, saffron rice, toasted pan de barra

BISTRO FILET \$38 **GF**

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

Substitute Gluten-Free Pasta \$4

FORNO BRAVO PIZZAS

THE MOOTZ \$17

Crushed tomato, fresh mozzarella, EVOO, torn basil

RICOTTA BE KIDDIN' ME \$19

Pink vodka sauce, three cheese blend, bianco crumbled italian sausage, caramelized onion, ricotta, torn basil

RYE RIPTIDE \$22

Garlic oil, fresh mozzarella, marinated tomato, shrimp, fresh basil

BUFFALO CHICKEN \$19

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

WES PARKER PIE \$19

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

SOUTHPORT STING \$19

Vodka sauce, three cheese blend, cup + char pepperoni, fresh burrata, hot honey, fresh basil

SPICY FUN-GUY \$19

Crushed tomato, three cheese blend, cup + char pepperoni, roasted wild mushroom, hot honey

THE FIGARO \$19

Roasted garlic, three cheese blend, black mission figs, crispy bacon, caramelized onion, honey balsamic arugula, goat cheese

CHICKEN RANCHERO \$19

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

PESTO CHICKEN CAPRESE \$19

Basil pesto, fresh mozzarella, grilled chicken, marinated tomatoes, fresh burrata, balsamic reduction

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, and cheddar)

Pick a Sauce

Crushed tomato or Garlic oil

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

\$5 Toppings

Shrimp

\$3 Toppings

Cup + char pepperoni, Bianco crumbled Italian sausage, grilled chicken, bacon, white anchovy, ricotta, roasted wild mushrooms, caramelized onion, fresh mozzarella, fresh pineapple, fresh burrata

\$2 Toppings

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

\$1 Drizzles

Truffle oil, EVOO, hot honey

Substitute Our Gluten-Free Cauliflower Crust \$5