

PORTICO

GLOBAL CUISINE

Small Bites

- FRIED CALAMARI 16
SRIRACHA AIOLI | GRILLED LEMON WEDGE
- FIG & PROSCIUTTO FLATBREAD 15
HERB GOAT CHEESE | ARUGULA | TUPELO HONEY | ROASTED GARLIC
- SMOKED SALMON FLATBREAD 15
CRÈME FRAICHE | DILL | CAPERS | FIRE ROASTED TOMATO | PICKLED RED ONION
- BLISTERED SHISHITO PEPPERS 15
AVOCADO RANCH | LIME | SMOKED SEA SALT
- 3 CHEESE LOBSTER MAC + CHEESE 15
SAUTEED MAINE LOBSTER | ORECCHIETTE

- CHARCUTERIE 24
ASSORTED LOCALLY CURED MEATS
CROSTINI | CORNICHONS | POMMERY MUSTARD
MARCONA ALMONDS | MARINATED OLIVES
- CHEESE BOARD 14/19
SEASONAL FRUIT | JAMS | LOCAL ORGANIC HONEY | ARTISAN BREAD
- MALAYSIAN SHRIMP 23
JUMBO PRAWNS | YOUNG GINGER | JALAPEÑOS
SCALLIONS | PONZU SAUCE

- TOM YUM MUSSELS 16
SPICY COCONUT LEMONGRASS BROTH
GRILLED CIABATTA
- TUNA TARTAR* 16
SOY | SESAME | SAMBAL | FRIED WONTON
- LOCALLY SMOKED FISH* 20
SMOKED SALMON | SMOKED EEL | TROUT | PEACH
MUSTARD | CRÈME FRAICHE | CAPERS | CROSTINI
- CHICKEN QUESADILLA 16
BARBECUE SAUCE | PICO DE GALLO
GUACAMOLE | SOUR CREAM
- BEEF CARPACCIO* 18
SHAVED RICOTTA SALATA | FRIED CAPERS
SHALLOTS | ORGANIC MIXED GREENS | LEMON
OIL | EVOO (SUBJECT TO AVAILABILITY)

Side Dishes

- GARLIC PARMESAN FRIES 6
SWEET POTATO FRIES 6
YUKON POTATO PUREE 6
WILTED SPINACH 6
MARKET VEGETABLES 6
SWISS CHARD 6
MACARONI & CHEESE 8
GRILLED ASPARAGUS 6
MUSHROOM RISOTTO 6

Soups

- CHEF SOUP OF THE MOMENT 9
TOMATO BASIL 11

Salads

- ENHANCEMENTS
CHICKEN 6 | SHRIMP 6 | SALMON 8
- TRADITIONAL CAESAR SALAD 12
ROMAINE HEARTS | BOUQUERONE ANCHOVIES | GRAPE TOMATOES | PARMIGIANO REGGIANO | CROSTINI
- SUMMER SALAD 14
BABY ORGANIC MIX GREEN | FRESH BERRIES | LOCAL DECIMAL PLACE FARMS GOAT CHEESE
GEORGIA CANDIED PECANS | LOCAL HONEY | APPLE CIDER HONEY VINAIGRETTE
- BERRY + KALE SALAD 14
SUNDRIED BLUEBERRIES | TOASTED SUNFLOWER SEEDS | CANDIED WALNUTS
WATERMELON RADISH | STRAWBERRY BALSAMIC
- MIXED GREEN SALAD 12
BABY MIXED GREENS | GRAPE TOMATOES | MINUS EIGHT VINAIGRETTE
- LM CHOPPED SALAD 16
CHICKEN | AVOCADO | HARD BOILED EGG | HEARTS OF PALM | ROASTED CORN
POINT REYES BLUE CHEESE | CHIPOTLE RANCH DRESSING

Main Plates

- BONE-IN RIBEYE* 40
MALBEC REDUCTION | PARMESAN PEPPERCORN BUTTER | SAUTEED WILD MUSHROOM
- ORGANIC GRILLED IRISH SALMON* 29
WHITE WINE + DILL BEURRE BLANC | SAUTEED BABY KALE | RAINBOW QUINOA
- MARKET FISH MKT
DAILY CREATION FROM GLOBAL INGREDIENTS | INSPIRED BY THE SEASON
- NORTH GEORGIA RAINBOW TROUT 26
SAUTEED HARICVERTS | MARCONA ALMONDS | BROWN BUTTER | CHERRY TOMATOES
- HERB ROASTED CHICKEN 26
FREE RANGE CHICKEN BREAST | BED OF BABY SPINACH | ROASTED TOMATO | RED PEPPER PESTO
CHICKEN JUS | TOMATO FENNEL JAM
- PORK CHOP MILANESE 32
ROASTED MUSHROOM | SWISS CHARD | PANCETTA SAUCE
- RACK OF LAMB* 32
NEW ZEALAND SPRING LAMB | HEIRLOOM TOMATO | MINT RELISH | PEA PUREE
- AHI TUNA* 32
SEARED SESAME CRUSTED TUNA LOIN | TOASTED GARLIC | CILANTRO | SCALLIONS
THAI CHILI | SESAME SOY VINAIGRETTE
- GRILLED ANGUS BURGER* 18
PRIME ANGUS BEEF | AGED WHITE CHEDDAR | VINE RIPENED TOMATOES | HOUSE MADE PICKLES
CHOW CHOW | FRENCH FRIES
- DUNWOODY CLUB 17
GRILLED CHICKEN BREAST | APPLEWOOD SMOKED BACON | AVOCADO | FRIED EGG | AIOLI
LETTUCE | TOMATO | FRENCH FRIES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. 18% G-ATU11 WILL BE ADDED TO PARTIES OF 6 OR MORE.