



Restaurant Week Lunch Menu

\$20 Per Person | Tax & Gratuity Not Included

First Course

Choice of one of the following entrées

Nola Chicken Pot Pie

Creole smoked chicken thighs, baby potatoes, heirloom carrots, green peas, truffle, and pepper jack cheese with a flaky house-made short crust pastry

Southern Chicken & Waffles

Crispy fried chicken breast, siracha aioli, and maple syrup with an airy citrus-Cajun waffle

Old Charleston Shrimp & Grits

Argentine red shrimp, velvety Anson Mill Organic Stone-Ground Grits with smoky Tasso ham, crispy onion strings, and tomato confit

Portum Burger

Pat LaFrieda mix, onion confit, and American cheese on a toasted sesame brioche bun with herb fries

Second Course

Choice of one dessert

Vanilla Crème Brûlée

With fresh berries

Chocolate Truffle Mousse

Dusted with cocoa powder

Pâte à Choux Beignets

With powder sugar and served with vanilla pastry cream

Vanilla Ice Cream

With vanilla cone and berries

**Includes Your Choice
of a Glass of House Red or White Wine**