



PORTERS' PUB

EASTON, PA | EST. 1990

## EASTON RESTAURANT WEEK

### DINNER MENU

\$40pp

#### APPETIZERS

##### **French Onion Soup Crock**

##### **Grilled Romaine Salad**

Fresh strawberries, pickled rhubarb, goat cheese, candied bacon, herbs, and toasted sourdough crumble.

##### **Charred Octopus**

Confit potatoes, sweet pea purée, citrus mint gremolata, pickled tomatoes, and togarashi.

#### ENTRÉES

##### **Chicken Milanese**

Pan-fried chicken breast served over a charred radicchio, red cabbage, and mixed greens salad tossed with house balsamic, extra virgin olive oil, shaved parmesan, thin-sliced red onion, tomato, cilantro, and basil. Finished with shaved ricotta salata.

##### **Shrimp & Artichoke Pasta Primavera**

Grilled shrimp, roasted artichoke hearts, capers, cherry tomatoes, summer squash, black olives, and roasted garlic tossed with linguine in a white wine lemon sauce. Finished with asiago and served with grilled sourdough.

##### **Mole-Braised Brisket**

Tomatillo salsa, sweet plantain mash, roasted corn, cotija cheese, crushed pork rinds, and cilantro.

#### DESSERTS

##### **Tiramisu**

Espresso-soaked ladyfingers, mascarpone, cocoa, and fresh whipped cream.

##### **Limoncello Cheesecake**

Graham cracker crust, macerated berries, and fresh whipped cream.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*