

Porta Via

BRUNCH

EGGS BENEDICT BLACK FOREST HAM SERVED WITH BREAKFAST POTATOES & HOLLANDAISE	17	SOUP OF THE DAY OR GAZPACHO v/GF	9
SMOKED SALMON BENEDICT SERVED WITH BREAKFAST POTATOES & HOLLANDAISE	19	HOUSE-MADE GUACAMOLE v/GF	12
POACHED EGGS ON CIABATTA, PROSCIUTTO DI PARMA, ARUGULA & SHAVED PARMIGIANO	17	BURRATA WITH HEIRLOOM TOMATO GF EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER	17
HUEVOS RANCHEROS CRISPY TORTILLAS, TWO EGGS OVER EASY, BLACK BEAN PUREE, CHEDDAR CHEESE, RANCHERO SALSA & AVOCADO	16	AHI TUNA POKE MANGO & AVOCADO, JAPANESE CUCUMBER, GREEN ONION, CITRUS GINGER SOY	20
PORTA VIA SCRAMBLE EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS, MUSHROOMS, TOMATO, BASIL & TOASTED MULTIGRAIN	14	STEAMED MUSSELS PRINCE EDWARD ISLAND BLACK MUSSELS, SHALLOTS, FRESH HERBS, CHOPPED TOMATOES, WHITE WINE & CROSTINI	18
GREEK EGG WHITE FRITTATA ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA MIXED GREENS & BAGUETTE TOAST	15	FRIED OR SAUTÉED CALAMARI	17
TOMATO BURRATA & BASIL OMELET BREAKFAST POTATOES & BAGUETTE TOAST	16	PORTA VIA BUTTER LETTUCE SALAD GF BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL, AVOCADO, FETA. SHALLOT VINAIGRETTE	17
MUSHROOM, HERB & GOAT CHEESE OMELET BREAKFAST POTATOES & BAGUETTE TOAST	15	CAESAR SALAD ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS & CAESAR DRESSING	16
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES BREAKFAST POTATOES & BAGUETTE TOAST	16	CHOPPED SALAD GF ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE	17
SMOKED SALMON PLATE TOMATO, ONION, CAPER, TOASTED BAGEL & CREAM CHEESE	19	KALE SALAD GF QUINOA, CITRUS SEGMENTS, GRILLED RED ONION, OVEN-DRIED TOMATOES, PINE NUTS, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	18.5
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP & PLAIN	14	COBB SALAD GF ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE	18.5
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	15	GRILLED KING ŌRA SALMON GF FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE	29
THE VILLAGE EGG SANDWICH EGGS OVER EASY, BACON, CHEDDAR CHEESE, AVOCADO, TOMATO & SPICY AOLI ON CIABATTA. MIXED GREENS	15	PARMIGIANO CRUSTED HALIBUT GRILLED JUMBO ASPARAGUS & BEURRE BLANC	39
BREAKFAST BISTRO BURGER GROUND CHUCK & BRISKET, FRIED EGG, CHEDDAR, AVOCADO, BACON, TOMATO & POMMES FRITES	21	BRANZINO GF GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL ORGANIC ASPARAGUS & BROWN RICE	34
SKIRT STEAK & EGGS TWO EGGS ANY STYLE, BREAKFAST POTATOES & TOAST	24	BRICK-PRESSED ROASTED CHICKEN GF BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE	32
BISTRO BURGER GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE & TOMATO POMMES FRITES	18	CHICKEN PAILLARD GF GRILLED BONELESS & SKINLESS CHICKEN BREAST FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE	29
'IMPOSSIBLE' BURGER v PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO POMMES FRITES	18	ORANGE GINGER CHICKEN STIR FRY TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE	25
SIDES APPLEWOOD SMOKED BACON, TURKEY MAPLE SAUSAGE PROSCIUTTO DI PARMA, BLACK FORREST HAM	7	PRIME FRENCH CUT PORK CHOP ROASTED PEE WEE POTATOES AND SPINACH. GRAND MARNIER SAUCE	38
		GRASS FED FILET MIGNON POMMES FRITES & BROCCOLINI. GREEN PEPPERCORN SAUCE	42
		SPAGHETTI FRESH TOMATO BASIL SAUCE & PARMIGIANO	19
		FUSSILI PRIMAVERA LIGHT PESTO CREAM SAUCE	22
		SPINACH & RICOTTA RAVIOLI GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE	23
		BUTTERNUT SQUASH TORTELLINI RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE	24
		RIGATONI BOLOGNESE BEEF RAGU & PARMIGIANO	25
		ZUCCHINI NOODLES WITH SHRIMP GF BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	28
		IMPOSSIBLE BOLOGNESE v/GF ZUCCHINI NOODLES. MADE WITH IMPOSSIBLE 'MEAT'	26

PLEASE NOTE THAT ADDITIONS OR SUBSTITUTIONS TO ANY MENU ITEM MAY RESULT IN ADDITIONAL CHARGES