

# Holiday

## BRUNCH

### JUICES

ORGANIC ORANGE OR GRAPEFRUIT	12
FULLY GREEN CUCUMBER, CELERY, KALE, SPINACH & PARSLEY	12
MORNING DO GREEN APPLE, CUCUMBER, LEMON, GINGER & MINT	12
THE TRIANGLE CARROT, GREEN APPLE & GINGER	12
FRESH CRACKED COCONUT WATER	12

### APPETIZERS

MUFFINS & SCONES CHOICE OF ONE: MIXED BERRY MUFFIN, APRICOT MUFFIN OR BLACKBERRY SCONE	9
ENGLISH PEA SOUP v/GF	12
GARDEN GAZPACHO v/GF	12
HOUSE-MADE GUACAMOLE v/GF SERVED WITH SLICED CARROT & TORTILLA CHIPS	12
BURRATA WITH HEIRLOOM TOMATO GF	20
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER	
AHI TUNA TARTARE* HAND CHOPPED SUSHI GRADE TUNA, CUCUMBERS & AVOCADO	25
FRIED CALAMARI HOUSE MADE COCKTAIL SAUCE	18
SAUTÉED CALAMARI* WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI	18

### BREAKFAST

EGGS BENEDICT CANADIAN BACON ON ENGLISH MUFFIN, HOLLANDAISE ORGANIC BABY GREEN SALAD	25
SMOKED SALMON BENEDICT NOVA SCOTIA LOCKS ON ENGLISH MUFFIN, HOLLANDAISE ORGANIC BABY GREEN SALAD	25
NEAPOLITAN OMELET BURRATA, TOMATO, AVOCADO & HERB-PESTO OLIVE OIL ROASTED POTATOES & BAGUETTE TOAST	17
HUEVOS RANCHEROS CRISPY TORTILLAS, TWO EGGS OVER EASY, BLACK BEAN PURÉE CHEDDAR CHEESE, RANCHERO SALSA & AVOCADO	17
SMOKED SALMON PLATE TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS & LEMON	25
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	19

### COCKTAILS

BLOOD ORANGE MIMOSA PROSECCO WITH FRESH BLOOD ORANGE JUICE	14
BELLINI PROSECCO WITH PEACH PURÉE	14
SANGRIA ROJA	14
PV BLOODY MARY ST. GEORGE GREEN CHILI VODKA & ROBUST MIX	14
THE SPRITZ GIN, APEROL, GRAPEFRUIT, ELDERFLOWER & PROSECCO	15
MORNING BUZZ ESPRESSO, KAHLUA, VODKA & TOUCH OF CREAM	14

### SALADS & ENTREES

LOBSTER & CRAB SALAD GF LOBSTER TAIL, CRAB, BUTTER LETTUCE, TOMATO MANGO, AVOCADO, RUSSIAN DRESSING	46
CHOPPED BEET SALAD GF ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FETA CHAMPAGNE SHALLOT VINAIGRETTE	20
ORGANIC KALE & QUINOA SALAD GF CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	20
GRILLED ŌRA KING SALMON GF SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC BROWN RICE	36
PARMIGIANO CRUSTED HALIBUT GRILLED ASPARAGUS & BEURRE BLANC	40
GRASS FED FILET MIGNON* BROCCOLINI & FRENCH FRIES GREEN PEPPERCORN SAUCE	55
CHICKEN PAILLARD GF ORGANIC MARKET VEGETABLES AND BROWN RICE LEMON CAPER SAUCE	30
BUCCATINI WITH LOBSTER & BLUE CRAB MEAT SPICY BLISTERED CHERRY TOMATO, BASIL & ROASTED GARLIC SAUCE	46
BUTTERNUT SQUASH TORTELLINI RICOTTA, JULIENNE MUSTARD GREENS WHITE WINE SAGE CREAM SAUCE	26
RIGATONI BOLOGNESE BEEF RAGU & PARMIGIANO	28
BISTRO BURGER * GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE LETTUCE & TOMATO. VEGAN BUN. FRENCH FRIES	22
VEGAN 'IMPOSSIBLE' BURGER v PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO AVOCADO SPREAD. VEGAN BUN. FRENCH FRIES	22

Split plate \$3 • 20% gratuity will be applied to parties of 6 or more • Bread served on request  
Porta Via is committed to sustainable farming practices. We support organic and locally grown produce.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.