



Canopy Social Hour

Tuesday - Friday

Open - 6pm

Half off "Portico Cocktails"

Half off Drafts

\$4 glasses of House Wine

Half off Appetizers

Half off Flatbreads

***some exceptions may apply**

****not to be combined with
other offers**

St. Patrick's Day

Drink Features

Irish Lassie | 14

**Vodka, St. Germain, Ginger Beer,
Ginger Ale**

Pot o' Gold Martini | 12

**Eastern Kille Coffee Liqueur,
Amaretto, Cream**

Shamrock Shaker | 14

Jameson, Melon Liqueur, Baileys

Pigeon Hill Irish Stout | 6

APPETIZERS

Charcuterie Board **\$18 | \$27**

Three locally sourced cheeses paired with fine meats selected by Portico's culinary team, pickled vegetables, Hassel's Honey, whole grain mustard. Proudly featuring fresh baked breads from Grand Rapid's own Field and Fire.

Bread Board (V) **\$6**

An array of freshly baked bread from Field and Fire, beurre composé, herb infused olive oil, and freshly made preserves.

Crab & Sweet Corn Hushpuppies **\$13**

Southern style remoulade with a petit sweet corn and arugula salad, crab and roasted corn hushpuppies drizzled with jalapeno glaze, adorned with chives.

Sweet & Savory Latkes (VE) **\$13**

Sweet potato and Yukon gold potatoes blended to make our in-house latkes. Elevated with crispy sweet potato haystacks, vegan horseradish crema, finished with minced radish.

Mushroom Bruschetta (V) **\$13**

Pebble Creek mushrooms sautéed in butter, garlic, shallots, herbs, then flambéed with white wine. Presented atop freshly baked locally sourced baguette, drizzled with a truffle balsamic emulsion and goat cheese crema, crowned with fresh basil.

SALAD, SOUP & MORE

Pear & Bleu Cheese Salad (V,GF) **\$14**

Mixed greens from Revolution Farm, enrobed in Portico's Sangria Vinaigrette, paired with roasted walnuts, Stilton bleu cheese, and complimented with Bosc Pear.

Asparagus Caesar Salad (V) **\$14**

Grilled and pickled asparagus comingled with freshly shaved parmesan cheese, toasted baguette chips, finished with Portico's lemon Caesar vinaigrette.

Canopy House Salad (V) **\$9**

A melange of Revolution Farm greens, tomatoes, cucumbers, freshly baked Field and Fire croutons, finished with your choice of dressing to complete the experience.

Enhancements: Chicken \$5, Walleye \$7, Filet Tips \$9

Earl Grey & Wild Rice (V) **\$6**

Sprouted wild rice, with a colorful barrage of snow peas, carrots, leeks, in an earl grey tea and mirepoix broth, flavored with fresh cardamom and thyme.

French Onion **\$6**

The classic French recipe featuring onions caramelized with sugar and garlic, simmered until the sweet and mellow iconic riche en gout. The crouton is lightly brushed with beurre composé, and then we add the freshly grated gruyere just before broiling to completion.

HAND HELDS

131 Burger **\$16**

Buttered and toasted brioche bun with a smear of beer and onion dijonnaise, coupled with pickled red onion. Flame-grilled American Wagyu burger, under melted Muenster, then topped with Bibb lettuce and beefsteak tomato. Accompanied by crispy fries and crowned with a pickle spear.

Poulet d' Portico **\$13**

Toasted brioche bun smeared with a sweet onion jam, flamed grilled habanero marinated chicken breast, draped in white cheddar and drizzled with chipotle aioli, and topped with lettuce. Accompanied by crispy fries and crowned with a pickle spear.

Slo & Lo BLT **\$14**

Lightly toasted pretzel croissant, slow braised Ebel's Farm bacon, finished via blondir, arugula, marinated beefsteak tomato, and charred leek aioli. Accompanied by crispy fries and crowned with a pickle spear.

Vegan Mushroom Reuben (VE) **\$13**

Field & Fire rye, dressed with a vegan thousand island, marinated mushrooms sautéed in vegan butter, topped with arugula, and fried sauerkraut. Accompanied with crispy homemade chips and crowned with a pickle spear.

STONE FIRED FLATBREADS

Heirloom & Tomato (V) **\$14**

Brushed with our rustic tomato sauce, farm fresh mozzarella featuring roasted garlic, and topped with an abundance of heirloom tomatoes. Finished with a balsamic reduction and harmonized by sprigs of basil.

Kale & Artichoke (V) **\$13**

Flatbread brushed with a roasted garlic herb aromate, topped with a pour le blanchir kale, artichoke hearts, garnished with crispy kale chips.

Grilled Peach & Prosciutto **\$14**

Flatbread, barbauille with a creamy goat cheese, topped with a colorful blend of prosciutto, grilled peaches, arugula, atop sage honey.

Sausage and Peppers **\$13**

Flatbread brushed with our rustic tomato sauce, topped with shredded mozzarella, medley of peppers and red onions, finished with Italian sausage.

PORTICO CULINARY TEAM

Director of Food & Beverage	Nick Oostendorp
Executive Chef	Trimell Hawkins
Sous Chef	Johnny Brito
Sous Chef	Taryn Lintol

PORTICO SPECIALTIES

Cornish Hen & Cornbread \$23

Savory cornbread dressing centered in a white wine and shallot chicken Veloute, cast iron roasted, producing a daring Cornish hen, coupled with bacon lardons, and topped with an arugula and granny smith apple salad.

Filet Frites (GF) \$30

A stroke of red chimichurri, butter confit potatoes, accompanied by asparagus and heirloom tomatoes, topped with tailler filet tournedos, and garnished with a bouquet of microgreens.

Vegan Crab Cakes (VE) \$24

Sweet corn succotash resting atop a reimagined Romesco dressing, lion's mane crab cakes garnished with crispy haystack shallots, and married with chive oil drizzle and charred lemon.

Walleye & Swiss Chard (GF) \$26

Meyer lemon and chardonnay beurre blanc, garlic sauteed Swiss chard with toasted quinoa and pan fried walleye, finished with scallion oil and rainbow microgreens.

Smoked Turkey & Polenta Raviolis \$25

Handcrafted raviolis bursting with slow braised smoked turkey, chiffonade style collard greens and rich polenta, bathing in a savory béchamel, finished with a brunoise tomatoes and lemon olive oil.

PORTICO DESSERTS

S'Mores \$6

Elegant flourless chocolate cake beneath milk chocolate mousse, under a graham cracker tuile. Culminating in tableside toasted meringue.

Sweet Potato Pie Macarons \$6

Authentically reimagined macarons with sweet potato pie filling, brulee sweet potato, Toschi cherries, then capped with vanilla Chantilly cream.

Caramel Creme Brulee with Orange Infusion \$6

Carameliser is the beginning. Prior to bouillir, we add the zest of orange. Slow baked au bain-marie. Finished table side by torching the raw sugar.

PORTICO PARTNERS

Ebel's Butcher Shop

Family-owned and operated in Falmouth, MI.

Field and Fire Bakery

Baking in Grand Rapids with a focus on local, organic, and handmade.

Hasselman's Michigan Honey

See what the buzz is about in Fremont, MI.

Madcap Coffee

With an emphasis on responsibility sourcing, Madcap is roasted in Grand Rapids, MI.

Northwood's Soda and Syrup Co.

Quality has been at the foundation of Northwood's which is crafted in Williamsburg, MI.

Pebble Creek Produce

Located 15 mins. outside of GR, Jim has a passion for offering the highest quality mushrooms

Revolution Farms

Bringing you fresh produce year-round from Caledonia, MI.

PARLEZ-VOUS FRANCAIS

Do you speak French

Aromate (ah row mat)

Herbs and spices used to ensure both flavor and aroma.

Au bain-marie (ah ban ma ree)

In a water bath. A way to cook delicate items in high enough heat to create the fusion.

Barbouiller (bar boo yay)

Coated, a flavor that is imperative to each, but spread in a proportion that perfects the other ingredients.

Béchamel (beh sha mel)

White sauce made from milk and white roux, one of the 5 mother sauces in classic French cuisine.

Buerre Blanc (burr blahn)

Butter-based sauce of white wine reduction, vinegar, shallots.

Buerre Compose (burr com po zay)

Butter mixed with one or more ingredients.

Blondir (blon deer)

To cook in fat to color lightly. We use the ingredient or the cooking technique; bacon.

Bouillir (boo year)

Boil at a specific heat catered to the liquid.

Brunoise (broon waz)

Vegetables cut into small cubes, specifically 1/4 x 1/4 x 1/4.

Carmeliser (care a mel lee zay)

Caramelize, in this case it is heating sugar which creates the caramel flavor base.

Chiffonade (she foe nod)

Leafy greens and herbs, finely shredded. This style of cut is made to ensure that a strong flavors like collard greens will not overwhelm the dishes.

Confit (con fee)

Saturated in fat. We use butter; it is imperative to enhance all other items on the plate.

Crema (krem may)

Velvety mix of sour cream, heavy cream, and citrus. Here we use soy and almond products to convert to a vegan dish.

Emulsion (e mull shun)

A uniform mixture of two unmixable liquids.

En Robe (on robe)

coated or covered, in an even amount to provide consistent flavor from the beginning to the end of the dish.

Flambéed (flom baid)

To light alcohol in a preparation. By adding fire to the cooking process, we seal the natural fluids in the meat. This allows the correct flavor concentrations with the paired items.

Glacage (glah sahj)

Glaze, this adds aesthetic beauty as well as an exact quantity of a key ingredient.

Lardons (Larh doan)

A small piece or strip of slab bacon.

Melange (may lawnj)

Mixture, blend. Very specific amount of each portion of the group to maximize all flavors and textures of the dish.

Mirepoix (meer pwah)

A certain blend of aromatic vegetables (carrots, celery, and onions) cut into specific proportions, then cooked together to combine the tastes and textures of each vegetable.

Pour le blanchir (poor lay blon sheer)

Whitewashed, causing a chemical reaction that alters the produce, common term is wilted in wilted kale.

Remoulade (rem oo lah d)

Dressing made with mayonnaise and mustard.

Riche en gout (ree shay in goo)

Rich in taste, each cooking stage elevates the stage before, until the perfect blend of complex flavors.

Tailler Filet Tournedos

(tie yay fee lay tour ne doh)

Precisely cut filets of beef. The cut can vary on portion size and overall plating. To ensure ideal balance of flavors.

Tuile (tweel)

Super thin wafer, in our case, it's that little something extra.