


STEP 1: pick your PROTEIN

PORTOBELLO'S SIGNATURE BRISKET 28 
APPLEWOOD SMOKED WITH CITRUS AND PINK PEPPER CORN DRY RUB

PULLED PORK 26 
CHERRYWOOD SMOKED WITH CHATEAU SPICE BLEND

PORCHETTA 27 
GARLIC AND HERB MARINATED LOIN WRAPPED IN PORK BELLY

CHICKEN 20/27 
QUARTER, HALF ROTISSERIE LEMON-HERB BRINED AND SLOW COOKED

PORK RIBS 29 
CHERRY-WOOD SMOKED AND RUBBED WITH CHATEAU SPICE BLEND. SWEET AND STICKY BBQ SAUCE

PIT FIRED BRATWURST SAUSAGE 19 
JUICY, SMOKEY 'NUFF SAID



ROTATING CHEF'S SELECTION MP



SMOKED BBQ JACK FRUIT 19 
HOUSE SMOKED WITH OUR SIGNATURE BBQ SAUCE

1

STEP 2: select your SIDE

COLD

POTATO SALAD 

ZESTY COLESLAW 


BROCCOLI AND BACON SALAD 


BLACK BEAN AND CORN SALAD 

CAESAR SALAD

ARTISAN GREEN SALAD 

HOT

MAC AND CHEESE 

CHORIZO BEANS 

CAJUN CORN+EDAMAME SUCCOTASH 

CRISPY FRIED RED SKIN POTATO 

ROASTED + HERB BUTTERED VEGETABLE 

CLASSIC POUTINE

2

STEP 3: squeeze your SAUCE

SIGNATURE BBQ 

CAROLINA MUSTARD 

ROTATING SAUCE

3

STEP 2.5: Hungrier ? SIDE UPGRADES

ADD BRISKET + 5

ADD PULLED PORK + 5

ADD 1/4 CHICKEN + 9

ADD MUSHROOMS+ONIONS + 3

ADD AN EXTRA SIDE + 6

5

STEP 4: bake your BREAD

COUNTRY BUTTERMILK BISCUIT

JALAPEÑO CORN BREAD

4

STEP 5: thirsty ? + BEER

ADD A SLEEVE FROM OUR CRAFT BEER LIST +6

5

HOT DISHES

BEEF CHILI 18

BUTTERMILK BISCUIT, SOUR CREAM, SMOKED CHEDDAR, GREEN ONIONS

GARDEN CHILI WITH 4 BEANS 15

BUTTERMILK BISCUIT, SOUR CREAM, SMOKED CHEDDAR, GREEN ONIONS

CHICKEN POT PIE 19

CREAMY MUSHROOM SAUCE, PUFF PASTRY

CRISPY SMOKED EGGPLANT STEAK 15

SMOKEHOUSE PEPPERS AND ONIONS, OLIVES, CAPERS, CHIMICHURRI SAUCE, APPLEWOOD SMOKED CHEDDAR

CHICKEN DINNER 59

TWO-FOUR PEOPLE

Whole Herbed Brined Rotisserie Chicken, Crispy Potatoes, Herb Buttered Roasted Vegetables, Zesty Mustard Slaw, Country Buttermilk Biscuit, Butter and BBQ gravy

SOUP + SALAD

ROASTED TOMATO

BISQUE 12/7

COCONUT CREAM

ROTISSERIE CHICKEN

NOODLE SOUP 12/7

FEATURE SOUP - 12/7

CHEF'S DAILY CREATION

CAESAR 14/7

HOUSE DRESSING, PARMESAN CROUTON CRUMBLE

ARTISAN GREEN SALAD 14/7

CITRUS PICKLED CHERRIES, FETA CHEESE, TOASTED ALMONDS, CUCUMBER, PINK PEPPERCORN AND WHITE BALSAMIC DRESSING

BLACK BEAN + CORN SALAD 14/7

TOMATO, PEPPERS, RED ONIONS, CHILI-LIME DRESSING

CREAMY POTATO SALAD 14/7

GRAINY MUSTARD DESSING, PICKLES, CELERY, RED ONION

POUTINE

PORTO CLASSIC POUTINE 14

CRISPY REDSKIN POTATO, CHEESE CURDS, BBQ GRAVY

BRISKET + 5
PULLED PORK + 5
BBQ CHICKEN + 5
MUSHROOMS + ONIONS
ROSEMARY GRAVY + 3

MAC N CHEESE

CLASSIC 14

APPLEWOOD SMOKED CHEDDAR, PANKO CRUST

BRISKET + 5
PULLED PORK + 5
BBQ CHICKEN + 5
MUSHROOMS + ONIONS + 3

SHARE BOARDS FOR FOUR

Chicken N' Rib 112

ROTISSERIE CHICKEN WITH BBQ GRAVY
CHATEAU SPICED PORK RIBS
BROCCOLI AND BACON SALAD
SMASHED CRISPY RED SKIN POTATOES
HERB BUTTERED ROASTED VEGETABLES
JALAPEÑO CORNBREAD WITH HONEY BUTTER

Smokehouse 119

MITCHELL'S CITRUS SMOKED BRISKET
ORANGE ACHIOTE RUBBED PULLED PORK
BRATWURST
CREAMY POTATO SALAD
GOOD OLE MAC N'CHEESE
CHORIZO SPICED BAKED BEANS
HERB BUTTERED ROASTED VEGETABLES
SELECTION OF SIGNATURE SAUCES
JALAPEÑO CORNBREAD WITH HONEY BUTTER

It's "Pitmaster" To You 159

MITCHELL'S CITRUS SMOKED BRISKET
CHATEAU SPICED PORK RIBS
CRISPY ROAST PORCHETTA
BRATWURST
CAESAR SALAD
GOOD OLE MAC N'CHEESE
PULLED PORK POUTINE WITH BBQ GRAVY
HERB BUTTERED ROASTED VEGETABLES
SELECTION OF SIGNATURE SAUCES
COUNTRY BUTTERMILK BISCUIT AND
JALAPEÑO CORNBREAD WITH HONEY BUTTER