



PORTER

KITCHEN + BAR

| SOUP + SALAD | SMALL PLATES |
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| <p>New England Clam Chowder 12 Cup - 16 Bowl <i>north country bacon, thyme, dill, green thumb farms potatoes</i></p> <p>Maine Lobster Bisque 18 Cup - 24 Bowl <i>claw & knuckle, chili oil, fines herbes</i></p> <p>*Truffle Caesar - 13 <i>gem lettuce, truffle caesar dressing, sourdough croutons, shaved parmesan reggiano</i></p> <p>Little Leaf Farms Green Salad - 13 <i>backyard farms tomatoes, native corn, pickled onions, lemon-thyme vinaigrette</i></p> <p>Heirloom Beet & Frisée Salad - 13 <i>compressed watermelon, pickled onion, shaved radish, winter hill farm bleu cheese, chili spiced pepitas, maple dijon vinaigrette</i></p> | <p>*Blistered Shishito Peppers - 14 <i>chili crunch, toasted sesame, cilantro, roasted garlic aioli</i></p> <p>Grilled Broccolini - 17 <i>maple brook farms burrata, radish, puffed wild rice, white balsamic reduction</i></p> <p>*Yellowfin Tuna - 20 <i>citrus-ginger vinaigrette, nori, rice crackling, jalapeño</i></p> <p>*Maine Crabcakes - 18 <i>native corn salsa, spicy mayo, pickled peppers</i></p> <p>Pan Roasted Mussels - 18 <i>daily preparation</i></p> <p>House Brined Chicken Wings - 13 <i>maple rhubarb buffalo or chipotle bbq house-made ranch or bleu cheese</i></p> |

ENTRÉES

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| <p>*Gulf of Maine Salmon - 29 <i>nori fried rice, baby bok choy, sesame ponzu, pickled root vegetables</i></p> <p>*Diver Scallops - 42 <i>seared maitakes, heirloom carrot purée, charred broccolini, fresno chimichurri</i></p> <p>Roasted Gulf of Maine Haddock - 29 <i>moroccan spiced coconut crème, maine mussels, wilted greens, crispy potatoes, thai basil</i></p> <p>*Fish & Chips - 29 <i>gulf of maine haddock, hand cut fries, cornichon remoulade, shaved cabbage slaw</i></p> <p>Maine Lobster Roll - 38 <i>lemon aioli, brioche, little leaf farms greens, shaved cabbage slaw</i></p> | <p>*Steak Frites- 35 <i>shoulder tenderloin, hand cut fries, arugula, parmesan reggiano, bearnaise aioli</i></p> <p>*Char Broiled Ribeye - 45 <i>bacon braised tuscan kale, winter hill farm bleu cheese, beer battered onions</i></p> <p>Braised Beef Short Rib - 36 <i>pommes purée, grilled asparagus, crispy shallots, braising reduction</i></p> <p>*Pineland Farms Beef Burger - 18 <i>aged cheddar, roasted garlic aioli, house pickles, greenhouse tomato, crispy onions</i></p> <p>Maine Grains Bowl - 20 <i>farro, barley, nori, toasted sesame, pickled root vegetables, baby kale, house vinaigrette</i></p> |
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Executive Chef Jeremy Lamoureux | Executive Sous Chef Miguel Camaran | Director of Food and Beverage Johann Arenarius

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|---|---|
| <p>New England Clam Chowder 12 Cup - 18 Bowl <i>applewood smoked bacon, potatoes, thyme, dill</i></p> <p>French Onion Soup - 14 <i>vidalia, cippolini and bermuda onion, garlic crouton, gruyere, parmesan reggiano</i></p> <p>Caesar Salad - 12 <i>gem lettuce, sourdough croutons, parmesan reggiano, house-made dressing</i></p> <p>Little Leaf Farms Green Salad - 13 gf <i>cucumber, tomato, shared radish, pickled onion, goat cheese, white balsamic vinaigrette</i></p> <p>Baby Iceberg Wedge- 13 gf <i>applewood smoked bacon, heirloom tomato, local bleu cheese, pickled onion, buttermilk ranch</i></p> <p>Quinoa & Arugula - 14 gf, vg <i>butternut squash succotash, dried cranberries, roasted shallot vinaigrette, balsamic reduction</i></p> <p>Salad Enhancements <i>Marinated Chicken Breast - 10</i> <i>Blackened Haddock - 14</i> <i>Seared Gulf of Maine Salmon* - 16</i></p> | <p>Seared Diver Scallops* - 22 gf <i>roasted shallot vinaigrette, lemon, belgian endive</i></p> <p>Crispy Brussels Sprouts - 13 gf <i>bacon balsamic gastrique, pickled onion</i></p> <p>Cacio e Pepe - 14 v <i>spaghetti, toasted peppercorns, beurre monté, parmesan reggiano, fresh parsley</i></p> <p>Jonah Crab Cakes - 18 <i>spicy mayo, corn salsa, pickled peppers</i></p> <p>Replenova Farms Bok Choy - 13 vg <i>sesame, tamari, chili crunch, radish, cilantro</i></p> <p>Duck Confit Croquettes - 16 <i>cherry mostarda, pickled onions, garlic aioli</i></p> <p>Fried Cauliflower - 12 gf, vg <i>szechuan honey gastrique, pickled vegetable slaw, scallion, sesame</i></p> <p>House Brined Chicken Wings - 13 gf <i>barbeque or buffalo</i> <i>house-made ranch or bleu cheese</i></p> |
| <h2>HANDHELDS</h2> | |
| <p>Pineland Farms Burger* - 20 <i>bacon jam, garlic aioli, aged cheddar, house pickles, lettuce, tomato</i></p> <p>Corned Beef Reuben - 16 <i>morse's sauerkraut, Russian dressing, swiss, marble rye</i></p> <p>Braised Short Rib Sandwich- 21 <i>winter hill farm bleu cheese, pickled onion, heirloom tomato, spicy mayo</i></p> <p>Haddock Sandwich - 18 <i>blackened or beer battered, lettuce, tomato, coleslaw, remoulade</i></p> <p>Crispy Chicken Sandwich - 16 <i>gochujang glaze, shared cabbage slaw, house pickles</i></p> <p>Mediterranean Grilled Eggplant - 16, v <i>heirloom tomato, pickled vegetables, garlic aioli, baby arugula</i> <i>aged balsamic, toasted baguette</i></p> | |

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ENTRÉES

Braised Beef Short Rib - 36

potato puree, baby carrots, pickled onions, crispy onions, braising reduction

Fish & Chips - 28

gulf of maine haddock, hand cut fries, cornichon remoulade, shaved cabbage slaw

Seafood Orecciette* - 38

diver scallops, shrimp, jonah crabmeat, seafood cream sauce

Pork Schnitzel* - 24

whole grain mustard roasted potatoes, baby arugula, lemon vinaigrette, jager sauce

Pan Seared Gulf of Maine Salmon* - 30 gf

forbidden rice, baby bok choy, cranberry ponzu, pickled root vegetables

Spice Crusted Ribeye* - 45 gf

papas bravas, grilled broccolini, salsa verde, sweet corn salsa

Pan Roasted Statler Chicken - 26 gf

sweet potato puree, bacon braised kale, roasted mushroom veloute

Winter Vegetable Curry - 24 gf, vg

chinese black rice, butternut squash, cauliflower, cilantro, scallion

FOR THE TABLE

Whipped Potatoes - 6

Bacon Braised Kale - 5

Hand Cut Fries - 5

Side Salad - 7

Papas Bravas - 6

Grilled Broccolini - 6

Sweet Potato Fries - 6

Side Caesar - 6

House-Made Coleslaw - 4

Executive Chef Jeremy Lamoureux

OUR COMMITMENT TO LOCAL

At Porter Kitchen + Bar, we proudly partner with local farms and purveyors to bring the freshest ingredients to your table. By sourcing from trusted producers in Maine and the surrounding region, we ensure that every dish reflects the best of what our community has to offer. From farm-fresh vegetables to artisanal meats and seafood, we are dedicated to supporting local whenever possible, creating a menu that honors both the land and its people.

We are proud to support and partner with:

Replenova Farms - Durham, ME

Lef Farm- Loudon, NH

Spring Works- Lisbon, ME

Green Thumb Farm- Fryeburg, ME

Strawberry Hill Farm- Skowhegan, ME

Oakhurst Dairy- Portland, ME

Hatchland Farm- North Haverhill, NH

Winter Hill Farm - Freeport, ME

Backyard Farms Tomatoes - Madison, ME

Morses's Sauerkraut, Waldoboro, ME

North Country Smokehouse- Claremont, NH

Pineland Farm- New Gloucester, ME

Olivia's Garden- New Gloucester, ME

Valley View Orchard- Oxford, ME

Maine Shellfish- Kennebunk, ME

Harbor Fish- Portland, ME

Wilbur's of Maine- Freeport, ME

La Marca Bakery - Malden, MA

Maine Beer Company - Freeport, ME

Freeport Brewing Co. - Freeport, ME

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