



PORTER

KITCHEN + BAR

SOUP + SALAD

New England Clam Chowder
13 Cup - 20 Bowl
*north country bacon, thyme, dill,
green thumb farms potatoes*

Maine Lobster Bisque gf
18 Cup - 28 Bowl
claw & knuckle, chili oil, fines herbes

Caesar Salad - 15
*gem lettuce, house-made caesar dressing,
sourdough croutons, shaved parmesan reggiano*

Little Leaf Farms Green Salad - 15 v, gf
*cucumber, tomato, sweet corn salsa,
goat cheese, white balsamic vinaigrette*

Baby Iceberg Salad - 16 gf
*applewood smoked bacon, cherry tomatoes,
winter hill farms blue cheese,
pickled onions, buttermilk ranch*

Spinach and Arugula Panzanella - 14 vg
*rustic croutons, olives, pickled peppers, cucumber,
marinated tomatoes, red wine vinaigrette*

Salad Enhancements
*marinated chicken breast 10
blackened haddock 16 | gulf of maine salmon* 18*

SMALL PLATES

Spinach and Artichoke Dip - 15 v
*mascarpone, roasted garlic, scallions,
toasted baguette*

Crispy Calamari - 21
*cherry pepper remoulade,
lemon-basil vinaigrette*

Crispy Brussels Sprouts - 13 gf
maple bacon gastrique, pickled onions

Jonah Crabcakes - 22
corn salsa, spicy mayo, pickled peppers

Chili Lime Shrimp Cocktail - 18 gf
*cucumbers, tomatoes, cilantro,
bloody mary gazpacho*

Fried Cauliflower - 13 gf, vg
chili glaze, pickled onion, sesame, scallion

Chipotle Chicken Croquettes - 16
*paprika, cumin, chipotles, garlic, mozzarella,
cilantro, buttermilk ranch, root vegetable slaw*

Mezze - 16 v
*chickpea hummus, marinated olives, tomatoes,
cucumber, tzatziki, toasted pita*

HANDHELDS

gluten free buns and breads available

Pineland Farms Smash Burger* - 23
house pickles, lettuce, american cheese, brioche, bacon-horseradish aioli

Corned Beef Reuben - 19
house-braised corned beef, morse's sauerkraut, russian dressing, swiss, marble rye

Haddock Sandwich - 24
blackened or beer battered, lettuce, tomato, tartar, coleslaw

Japanese Fried Chicken Sandwich - 18
soy and garlic marinated fried chicken breast, pickled vegetable slaw, spicy mayo, chili glaze

Falafel Wrap - 16 vg
roasted garlic hummus, tzatziki, tomato, cucumber, pickled onion, flour tortilla

Executive Chef Jeremy Lamoureux | Executive Sous Chef Gaston Herrier | Director of Food and Beverage Johann Avenarius

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

ENTRÉES

Braised Beef Short Rib - 38 gf

whipped potatoes, crispy brussels sprouts, braising reduction

Fish & Chips 32 Full - 19 Half

gulf of maine haddock, hand cut fries, coleslaw, cornichon remoulade

Mushroom and Sweet Pea Risotto - 28 v, gf

artichoke hearts, garlic, shallots, baby spinach, parmesan reggiano

Pan Seared Diver Scallops - 46 gf

parsnip puree, roasted mushrooms, english peas, maple bacon glaze

Grilled Gulf of Maine Salmon* - 32 gf

quinoa tabouleh, cucumber and tomato salad, chili glaze

Marinated Flank Steak* - 38 gf

chimichurri, fingerling potatoes, grilled asparagus

Moroccan Spiced Chicken Thighs - 28 gf

ras el hanout, jasmine rice, corn salsa, grilled asparagus

Grilled Pork Loin* - 28

chili-hoisin marinade, sweet potato mash, grilled broccolini, pearl onions

FOR THE TABLE

Whipped Potatoes - 7

Grilled Broccolini - 7

Grilled Asparagus - 8

Sweet Potato Fries - 6

Side Salad - 7

Side Caesar - 7

Hand Cut Fries - 5

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

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