



PORTER

KITCHEN + BAR

BREAKFAST

Brioche French Toast - 13

*maine maple syrup, powdered sugar, sausage
or bacon*

Buttermilk Pancakes - 13

*plain, blueberry or chocolate chip, maine maple
syrup, sausage or bacon*

Main Street Breakfast - 14

*two eggs cooked to preference, bacon or
sausage, home fries, toast*

House-made Corned Beef Hash - 16

*slow-cooked corned beef, sautéed peppers &
onions, green thumb farms potatoes,
two farm eggs cooked to preference*

Omelette Du Jour - 13

*chef's selection of seasonal fillings,
choice of toast*

Biscuits & Gravy - 15

*buttermilk biscuits,
cracked pepper sausage gravy, home fries*

Eggs Benedict - 15

*english muffin, poached eggs, smoked ham,
hollandaise, home fries
add lobster - 26*

Crabcake Benedict - 20

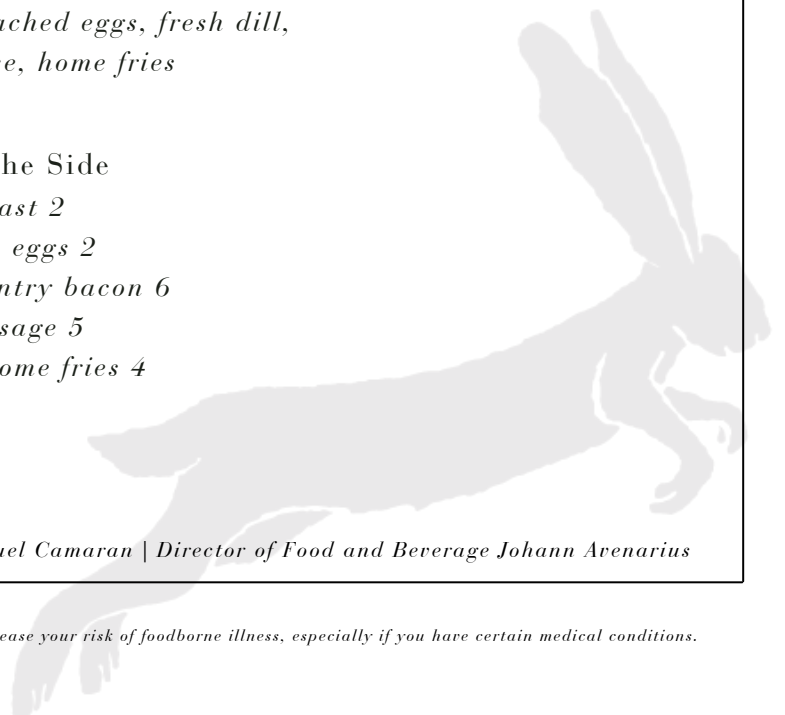
*english muffin, poached eggs, fresh dill,
hollandaise, home fries*

On The Side

*toast 2
farm eggs 2
north country bacon 6
sausage 5
crispy home fries 4*

Executive Chef Jeremy Lamoureux | Executive Sous Chef Miguel Camaran | 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.





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SMALL PLATES

New England Clam Chowder - 12 Cup 16 Bowl
*north country bacon, thyme, dill,
green thumb farms potatoes*

Blistered Shishito Peppers - 14
*chili crunch, toasted sesame, cilantro,
roasted garlic aioli*

Maine Lobster Bisque - 18 Cup 24 Bowl
claw & knuckle, chili oil, fines herbes

Maine Crabcakes - 18
native corn salsa, spicy mayo, pickled peppers

Truffle Caesar - 13
*gem lettuce, truffle caesar dressing,
sourdough croutons, shaved parmesan reggiano*

House Brined Chicken Wings - 13
*maple rhubarb buffalo or chipotle bbq
house-made ranch or bleu cheese*

Little Leaf Farms Green Salad - 13
*backyard farms tomatoes, native corn,
pickled onions, lemon-thyme vinaigrette*

Heirloom Beet & Frisée Salad - 13
*compressed watermelon, pickled onion, shaved
radish, winter hill farm bleu cheese, chili
spiced pepitas, maple dijon vinaigrette*

Salad Enhancements

*pan seared salmon 16, marinated grilled
chicken 10, maine lobster 28*

ENTRÉES

Gulf of Maine Salmon - 29
*nori fried rice, baby bok choy, sesame ponzu,
pickled root vegetables*

House Braised Corned Beef Reuben- 16
*morse's sauerkraut, swiss cheese, marble rye,
russian dressing*

Fish & Chips - 29
*gulf of maine haddock, hand cut fries,
cornichon remoulade, shaved cabbage slaw*

Beer Battered Haddock Sandwich - 18
*cheddar cheese, lettuce, tomato, coleslaw,
brioche, cornichon remoulade*

Pineland Farms Beef Burger - 18
*aged cheddar, roasted garlic aioli, house
pickles, greenhouse tomato, crispy onions*

Buttermilk Fried Chicken Sandwich - 17
*hot honey, shaved cabbage, kewpie mayo,
sweet & sour pickles*

Maine Lobster Roll - 38
*lemon aioli, brioche, little leaf farms greens,
shaved cabbage slaw*

Maine Grains Bowl - 20
*farro, barley, nori, toasted sesame, pickled root
vegetables, baby kale, house vinaigrette*

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SOUP + SALAD

New England Clam Chowder - 12 Cup 16 Bowl
*north country bacon, thyme, dill,
green thumb farms potatoes*

Maine Lobster Bisque - 18 Cup 24 Bowl
claw & knuckle, chili oil, fines herbes

Truffle Caesar - 13
*gem lettuce, truffle caesar dressing,
sourdough croutons, shaved parmesan reggiano*

Little Leaf Farms Green Salad - 13
*backyard farms tomatoes, native corn,
pickled onions, lemon-thyme vinaigrette*

Heirloom Beet & Frisée Salad - 13
*compressed watermelon, pickled onion, shaved
radish, winter hill farm bleu cheese, chili
spiced pepitas, maple dijon vinaigrette*

SMALL PLATES

Blistered Shishito Peppers - 14
*chili crunch, toasted sesame, cilantro, roasted
garlic aioli*

Grilled Broccolini - 17
*maple brook farms burrata, radish, puffed wild
rice, white balsamic reduction*

Yellowfin Tuna - 20
*citrus-ginger vinaigrette, nori, rice crackling,
jalapeño*

Maine Crabcakes - 18
native corn salsa, spicy mayo, pickled peppers

Pan Roasted Mussels - 18
daily preparation

House Brined Chicken Wings - 13
*maple rhubarb buffalo or chipotle bbq
house-made ranch or bleu cheese*

ENTRÉES

Gulf of Maine Salmon - 29
*nori fried rice, baby bok choy, sesame ponzu,
pickled root vegetables*

Diver Scallops - 42
*seared maitakes, heirloom carrot purée,
charred broccolini, fresno chimichurri*

Roasted Gulf of Maine Haddock - 29
*moroccan spiced coconut crème, maine mussels
wilted greens, crispy potatoes, thai basil*

Fish & Chips - 29
*gulf of maine haddock, hand cut fries,
cornichon remoulade, shaved cabbage slaw*

Maine Lobster Roll - 38
*lemon aioli, brioche, little leaf farms greens,
shaved cabbage slaw*

Steak Frites- 35
*shoulder tenderloin, hand cut fries, arugula,
parmesan reggiano bearnaise aioli*

Char Broiled Ribeye - 45
*bacon braised tuscan kale, winter hill farm bleu
cheese, beer battered onions*

Braised Beef Short Rib - 36
*pommes purée, grilled asparagus, crispy
shallots, braising reduction*

Pineland Farms Beef Burger - 18
*aged cheddar, roasted garlic aioli, house
pickles, greenhouse tomato, crispy onions*

Maine Grains Bowl - 20
*farro, barley, nori, toasted sesame, pickled root
vegetables, baby kale, house vinaigrette*

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