

SOUP + SALAD	SMALL PLATES
<div><div>New England Clam Chowder</div><div>13 Cup - 20 Bowl</div><div><i>applewood smoked bacon, potatoes, thyme, dill</i></div></div> <div><div>Maine Lobster Bisque</div><div>21 Cup - 31 Bowl</div><div><i>sherry, cognac, tarragon, thyme, claw and knuckle meat</i></div></div> <div><div>Caesar Salad - 13</div><div><i>gem lettuce, sourdough croutons, parmesan reggiano, house-made dressing</i></div></div> <div><div>Little Leaf Farms Green Salad - 13 gf</div><div><i>cucumber, tomato, shaved radish, pickled onion, goat cheese, white balsamic vinaigrette</i></div></div> <div><div>Baby Iceberg Wedge - 13 gf</div><div><i>applewood smoked bacon, heirloom tomato, local bleu cheese, pickled onion, buttermilk ranch</i></div></div> <div><div>Shaved Root Vegetable Salad - 12</div><div><i>carrots, daikon, brussels sprouts, wasabi peas, Peruvian chilies, miso-ginger vinaigrette</i></div></div> <div><div>Salad Enhancements</div><div><i>Marinated Chicken Breast - 10</i></div><div><i>Blackened Haddock - 14</i></div><div><i>Seared Gulf of Maine Salmon* - 22</i></div></div>	<div><div>Heirloom Tomato Bruschetta - 13 v</div><div><i>backyard farms tomatoes, grilled baguette, aged balsamic, shaved Parmesan Reggiano</i></div></div> <div><div>House Brined Chicken Wings - 13 gf</div><div><i>chipotle barbeque or rhubarb buffalo house-made ranch or bleu cheese</i></div></div> <div><div>Seared Diver Scallops* - 24 gf</div><div><i>brussels sprout salad, miso vinaigrette, applewood bacon</i></div></div> <div><div>Jonah Crab Cakes - 20</div><div><i>spicy mayo, corn salsa, pickled peppers</i></div></div> <div><div>Crispy Brussels Sprouts - 13 gf, vg</div><div><i>chili lime vinaigrette, pickled onions, cilantro</i></div></div> <div><div>Bang's Island Mussels - 20</div><div><i>bacon lardons, Pernod, roasted shallot butter, shaved fennel, grilled baguette</i></div></div> <div><div>Fried Cauliflower - 12 gf, vg</div><div><i>szechuan honey gastrique, pickled vegetable slaw, scallion, sesame</i></div></div> <div><div>Lobster Arancini - 24</div><div><i>baby arugula, Parmesan Reggiano, lemon-dill aioli</i></div></div>
HANDHELDS	
<div><div>Pineland Farms Burger* - 20</div><div><i>house pickles, lettuce, American cheese, brioche, Porter sauce</i></div></div> <div><div>Confit Chicken Salad Sandwich - 16</div><div><i>vidalia onion, celery, cornichons, dijon, herb aioli, lettuce, tomato</i></div></div> <div><div>Pesto Caprese Sandwich - 16</div><div><i>heirloom tomato, buffalo mozzarella, basil and arugula pesto, balsamic reduction</i></div></div> <div><div>Maine Lobster Roll - mp</div><div><i>traditionally prepared or tossed with chimichurri and topped with ancho aioli, served with fries and coleslaw</i></div></div> <div><div>Haddock Sandwich - 21</div><div><i>blackened or beer battered, lettuce, tomato, coleslaw, remoulade</i></div></div> <div><div>Corned Beef Reuben - 16</div><div><i>morse's sauerkraut, Russian dressing, swiss, marble rye</i></div></div>	

\*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

Fish & Chips  
30 full - 16 half

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

Seafood Cioppino\* - 45  
*scallops, shrimp, lobster, mussels, San Marzano tomato broth, fennel sausage, grilled baguette*

Steak Au Poivre\* - 40 gf  
*peppercorn crusted teres major, potato puree, grilled asparagus, sauce au poivre*

Wood Grilled Pork Chop\* - 32  
*Maine maple-chipotle sweet potatoes, broccolini, sweet corn relish, salsa verde*

Red Wine Braised Chicken 24 gf  
*buttermilk whipped potatoes, brussels sprouts, prosciutto, braising reduction*

Marinated Flank Steak\* - 32  
*chimichurri, crispy fingerling potatoes, avocado, pickled peppers*

Grilled Gulf of Maine Salmon\* - 32 gf  
*quinoa tabouleh, pickled root vegetables, citrus chili glaze*

Spinach and Artichoke Tart 24 v  
*puff pastry, mascarpone, roasted garlic, pickled onion, arugula salad*

FOR THE TABLE

- |                                |                               |
|--------------------------------|-------------------------------|
| <i>Whipped Potatoes - 6</i>    | <i>Quinoa Tabouleh - 6</i>    |
| <i>Grilled Asparagus - 5</i>   | <i>Grilled Broccolini - 6</i> |
| <i>Hand Cut Fries - 5</i>      | <i>Sweet Potato Fries - 6</i> |
| <i>Side Salad - 7</i>          | <i>Side Caesar - 7</i>        |
| <i>House-Made Coleslaw - 4</i> |                               |

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:*

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| <i>Replenova Farms - Durham, ME</i>          | <i>North Country Smokehouse- Claremont, NH</i> |
| <i>Lef Farm- Loudon, NH</i>                  | <i>Pineland Farm- New Gloucester, ME</i>       |
| <i>Spring Works- Lisbon, ME</i>              | <i>Olivia’s Garden- New Gloucester, ME</i>     |
| <i>Green Thumb Farm- Fryeburg, ME</i>        | <i>Valley View Orchard- Oxford, ME</i>         |
| <i>Strawberry Hill Farm- Skowhegan, ME</i>   | <i>Maine Shellfish- Kennebunk, ME</i>          |
| <i>Oakhurst Dairy- Portland, ME</i>          | <i>Harbor Fish- Portland, ME</i>               |
| <i>Hatchland Farm- North Haverhill, NH</i>   | <i>Wilbur’s of Maine- Freeport, ME</i>         |
| <i>Winter Hill Farm - Freeport, ME</i>       | <i>La Marca Bakery - Malden, MA</i>            |
| <i>Backyard Farms Tomatoes - Madison, ME</i> | <i>Maine Beer Company - Freeport, ME</i>       |
| <i>Morses’s Sauerkraut, Waldoboro, ME</i>    | <i>Freeport Brewing Co. - Freeport, ME</i>     |

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