



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

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SMALL PLATES

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*

Salad Enhancements

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

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

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

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

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

ENTRÉES

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

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

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

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

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

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

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

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

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SOUP + SALAD	SMALL PLATES
<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

<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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CLASSIC COCKTAILS	SIGNATURE COCKTAILS
<p>Filthy Manhattan - 15 <i>bulleit bourbon, amaretto, dash of bitters, filthy cherry syrup</i></p> <p>Lychee & Elderflower Martini - 15 <i>tito's vodka, elderflower liquor, lychee juice</i></p> <p>Maine Blueberry Mojito - 14 <i>bacardi light rum, lime juice, simple syrup, house-made blueberry purée</i></p> <p>Jalapeño & Cilantro Margarita - 15 <i>infused herradura silver tequila, lime juice, simple syrup, cointreau</i></p>	<p>Cherry Rosé Spritz - 16 <i>rosé wine, house-made cherry simple syrup, lemon juice, hendrick's gin, peach purée, seltzer</i></p> <p>Chocolate Porter - 15 <i>chocolate infused bourbon, simple syrup, dash of bitters</i></p> <p>Pear Basil Martini - 16 <i>grey goose la poire, pear purée, basil leaf, lemon juice</i></p> <p>Hot Mess - 17 <i>don julio añejo, cherry heering, lemon juice, simple syrup, passion fruit purée</i></p>
<h2>MOCKTAILS</h2>	
<p>Cucumber Mint Lemonade - 10 <i>fresh squeezed lemon juice, cucumber, mint, simple syrup, soda water</i></p>	<p>Raspberry Ricky - 10 <i>fresh squeezed lime juice, house made raspberry purée, simple syrup, soda water</i></p>
<h2>WINE</h2>	
<p style="text-align: center;"><i>Sparkling & Rosé</i></p> <p>Hoya de Cadenas, Cava Brut - 10/40 Moscato d'Asti, Sparkling Wine - 10/40 Carpenè Malvolti, Prosecco - 14 Château de Campuget, Rosè - 10/40</p> <p style="text-align: center;"><i>White</i></p> <p>William Hill, Chardonnay - 10/40 Sonoma-Cutrer, Chardonnay - 15/60 Cave de Lugny, Unoaked Chardonnay - 12/48 Lagaria, Pinot Grigio - 10/40 Tramin, Sauvignon Blanc - 13/52 Tohu, Sauvignon Blanc - 12/48 Boundary Breaks, Dry Riesling - 14/56 Trimbach, Pinot Gris - 18/72 Vera Blanco, Vinho Verde - 10/40</p>	<p style="text-align: center;"><i>Red</i></p> <p>Dark Harvest, Cabernet Sauvignon - 10/40 Drumheller, Merlot - 10/40 B.R. Cohn, Cabernet Sauvignon - 18/72 Obsidian, Cabernet Sauvignon - 18/72 La Posta, Angel Paulucci, Malbec - 13/52 Amancaya, Malbec Cabernet Blend - 15/60 Francis Coppola, Red Zinfandel - 10/40 Masciarelli Montepulciano D'Abruzzo - 10/40 Hahn, Pinot Noir - 10/40 Martin Ray, Pinot Noir - 14/56</p>
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BEER

Draft Beer 16 Oz

- Allagash White (5.2% ABV) - 9
- Bunker Brewing Co. Machine Pils (5.2% ABV) - 9
- Baxter Brewing Staycation (4.9% ABV) - 9
- Maine Beer Co. Lunch (7.0% ABV) - 10
- Freeport Brewing Co. Seasonal (5.2% ABV) - 9
- Sacred Profane Dark Lager (4.0% ABV) - 9

Bottled Beer

- Sam Adams Boston Lager - 5
- Corona - 5
- Stella Artois - 5
- Geary's Ixnay - Gluten Removed - 6
- Bud Light - 5
- Budweiser - 5
- Coors Light - 5
- Miller Light - 5
- Michelob Ultra - 5

Canned Beer & Cider

- Mast Landing Gunner's Daughter Milk Stout - 9
- King's Pine IPA - 8
- Ricker Hill Mainiac Gold Cranberry (GF) - 8
- Guinness Draught Pub Can - 6
- Woodland Farms Non-Alcoholic Pointer IPA - 8
- Norumbega Spice Dry Hard Cider (GF) - 9

Non-Alcoholic Beverages

- Coffee, Decaf, & Tea - 3.25
- Coke, Diet, Sprite, Ginger Ale - 3.25
- Iced Tea or Lemonade - 3.25
- Maine Root Beer or Ginger Beer - 4
- Orange, Apple, or Cranberry Juices - 3.50
- Saratoga Sparkling 12oz/28oz - 4/8

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