



PORTER

KITCHEN + BAR

SOUP + SALAD	SMALL PLATES
New England Clam Chowder 13 Cup - 20 Bowl <i>applewood smoked bacon, potatoes, thyme, dill</i> Winter Squash Bisque vg, gf 11 Cup - 18 Bowl <i>local squash, coconut milk, ras el hanout, chili oil</i> Caesar Salad - 13 <i>gem lettuce, herb croutons, parmesan reggiano, house-made dressing</i> Little Leaf Farms Green Salad - 13 v, gf <i>roasted butternut squash, dried cranberries, shaved radish, pickled onion, white balsamic vinaigrette</i> Baby Iceberg Wedge - 14 gf <i>north country bacon, cherry tomato, gorgonzola cheese, pickled onion, peppercorn ranch</i> Spinach & Artichoke Salad - 14 v, gf <i>marinated artichoke hearts, baby spinach, feta, country olives, roasted shallot vinaigrette</i> Salad Enhancements <i>Marinated Chicken Breast - 10</i> <i>Blackened Haddock - 14</i> <i>Seared Gulf of Maine Salmon* - 22</i>	Crispy Pork Belly - 15 <i>apple cider-miso glaze, toasted cashews, korean chili flakes</i> House Brined Chicken Wings - 13 gf <i>chipotle barbeque or maple buffalo house-made ranch or bleu cheese</i> Rigatoni alla Vodka - 13 v <i>chili flakes, san marzano tomato vodka sauce, parmesan Reggiano</i> Jonah Crab Cakes - 20 <i>spicy mayo, corn salsa, pickled peppers</i> Fried Cauliflower - 13 vg, gf <i>chili glaze, scallion, sesame</i> Crispy Brussels Sprouts - 13 gf <i>maple-bacon gastrique, pickled onions</i> Bang's Island Mussels - 20 <i>bacon lardons, Pernod, roasted shallot butter, shaved fennel, grilled baguette</i> Seafood Thermidor - 21 <i>scallops, haddock, shrimp, prosciutto, shallot and herb cream sauce, lemon zest, toasted breadcrumbs</i>
HANDHELDS	
Pineland Farms Smash Burger* - 21 <i>house pickles, lettuce, tomato, cheddar cheese, brioche, bacon-horseradish aioli</i> Pesto Caprese Sandwich - 16 v <i>heirloom tomato, buffalo mozzarella, basil and arugula pesto, balsamic reduction</i> Blackened Chicken Melt 15 <i>marinated chicken, spicy mayo, swiss, cheddar, pickled onion, toasted sourdough</i> Haddock Sandwich - 18 <i>blackened or beer battered, lettuce, tomato, coleslaw, remoulade</i> Corned Beef Reuben - 16 <i>morse's sauerkraut, Russian dressing, swiss cheese, marble rye</i>	

**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 - 19 half

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

Seafood Fra Diavolo* - 38

seared scallops, shrimp, mussels, lobster, chili spiced tomato sauce, linguini, basil, grilled baguette

Cider Brined Pork Chop* - 30 gf

chipotle sweet potatoes, broccolini, fresno chimichurri, corn salsa

Braised Beef Short Rib* - 36 gf

whipped potatoes, crispy brussels sprouts, braising reduction

Grilled New York Strip* - 42

wild mushroom gratin, grilled broccolini, pearl onion beef jus

Pan Roasted Statler Chicken* - 30 gf

potato puree, heirloom carrots, bacon balsamic glaze

Grilled Gulf of Maine Salmon* - 32 gf

forbidden rice, tomatillo salsa, baby bok choy, pickled chilies

Pan Roasted Haddock 30

roasted fingerling potatoes, ras el hanout, braised greens, herb butter

Winter Squash Curry 24 gf, vg

madras curry, roasted root vegetables, chinese black rice, cilantro, scallions

FOR THE TABLE

Whipped Potatoes - 6

Grilled Broccolini - 6

Hand Cut Fries - 5

Side Salad - 7

Sauteed Baby Bok Choy - 6

Sweet Potato Fries - 6

Side Caesar - 7

House-Made Coleslaw - 4

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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CLASSIC COCKTAILS	SIGNATURE COCKTAILS
Tequila Main-ah - 15 <i>tequila ocho blanco, cointreau, lime juice, simple syrup, strawberry rhubarb puree</i> Filthy Manhattan - 15 <i>bulleit bourbon, amaretto, dash of bitters, filthy cherry syrup</i> Salted Snowflake- 16 <i>mt. gay eclipse rum, rumchata, chocolat white chocolate liqueur, caramel, sea salt</i> Blackberry Mojito - 16 <i>bacardi light rum, blackberry puree, mint, lime juice, simple syrup</i> Apple Cinnamon Old Fashioned - 16 <i>four roses bourbon, apple simple syrup, apple spice bitters, cinnamon</i>	Blush Horizon - 15 <i>absolut vanilla vodka, strawberry puree, coconut cream</i> Effen Refreshing - 16 <i>effen cucumber vodka, st. germain, watermelon, mint, agave nectar, lime juice</i> Pear Basil Martini - 16 <i>grey goose la poire, pear puree, basil, lemon juice, simple syrup</i> Twist & Bloom - 16 <i>empress gin, limoncello, lemon juice, lavender simple syrup, soda water</i> Fig’N Delicious - 15 <i>ginger infused tito’s vodka, st. germain, lemon juice, fig, simple syrup</i>
MOCKTAILS	
Raspberry Ricky - 10 <i>raspberry puree, lime juice, simple syrup, soda water</i> Cucumber Mint Lemonade - 10 <i>cucumber puree, mint, lemon juice, simple syrup, soda water</i>	A Drink Has No Name - 10 <i>lyre’s italian spritz, lyre’s amaretti, lemon juice, simple syrup, lemon zest</i>
WINE	
<i>White</i> Simi, Chardonnay, Cali. - 11/42 Sonoma-Cutrer, Chardonnay, Cali. - 15/60 Cave de Lugny, Unoaked Chardonnay, France 12/48 Tomassi, Pinot Grigio, Italy - 12/48 Drylands, Sauvignon Blanc, New Zealand - 14/56 Jean BoJour, Sauvignon Blanc, Loire, France - 10/40 Fess Parker, Riesling, Cali. - 10/40 Portlandia, Pinot Gris, Oregon - 10/40 Vera Blanco, Vinho Verde, Portugal - 10/40 <i>Sparkling & Rosé</i> Hoya de Cadenas, Cava Brut, Spain - 10/40 Moscato d’Asti, Sparkling Wine, Italy - 10/40 Zonin, Prosecco, Italy - 10 Les Allies, Sparkling Brut Rosè, France - 10/40 Studio by Miraval, Rosè, France - 12/48	<i>Red</i> Juggernaut, Cabernet Sauvignon, Cali. - 14/56 Drumheller, Merlot, Columbia Valley - 10/40 Smith & Hook, Cabernet Sauvignon, Cali. - 14/56 Piatelli, Malbec Reserve, Argentina - 11/42 Locations, Malbec Cabernet Blend, Cali. - 14/56 Edmeades, Mendocino Zinfandel, Cali. - 11/42 Vouchè, Rioja Reserva, Spain - 14/56 Purato, Nero d’ Avola, Italy - 10/40 Perrin Nature, Grenache Blend, France 10/40 La Crema, Pinot Noir, Cali. - 12/48 Sean Minor, Pinot Noir, Cali. 18/72
Director of Food and Beverage Johann Avenarius	

BEER

Draft Beer

- Allagash White (5.2% ABV) - 9
- Bunker Brewing Co. Machine Pilz (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
- Sam Adam Seasonal (5.3% ABV) - 9

Bottled Beer

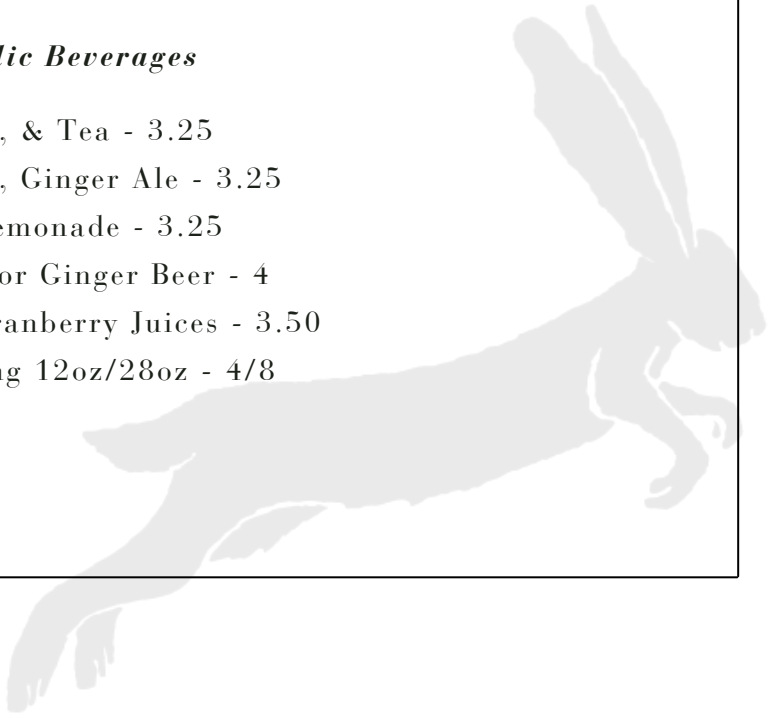
- Sam Adams Boston Lager - 6
- Corona - 6
- Stella Artois - 6
- Geary's Ixnay - Gluten Removed - 6
- Bud Light - 6
- Budweiser - 6
- Coors Light - 6
- Miller Light - 6
- Michelob Ultra - 6

Canned Beer & Cider

- High Noon Hard Seltzer - 9
- King's Pine IPA - 8
- Ricker Hill Cider (GF) - 8
- Guinness Draught Pub Can - 6
- Athletic Brewing Non-Alcoholic Beer - 9
- Cushnoc Brewing, Gigantic Dad Pants - 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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Baxter Brewing Staycation (4.9% ABV) - 9
Maine Beer Co. Lunch (7.0% ABV) - 10
Freeport Brewing Co. Seasonal (5.2% ABV) - 9
Norway Brewing Co. Mr. Grumpypants Oatmeal
Stout with Coffee (5.8% ABV) - 9

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Sam Adams Boston Lager - 6
Corona - 6
Stella Artois - 6
Geary's Ixnay - Gluten Removed - 6
Bud Light - 6
Budweiser - 6
Coors Light - 6
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WINE

White

Simi, Chardonnay, Cali. - 11/42
Sonoma-Cutrer, Chardonnay, Cali. - 15/60
Cave de Lugny, Unoaked Chardonnay, France 12/48
Tomassi, Pinot Grigio, Italy - 12/48
Drylands, Sauvignon Blanc, New Zealand - 14/56
Jean BoJour, Sauvignon Blanc, Loire, France - 10/40
Fess Parker, Riesling, Cali. - 10/40
Portlandia, Pinot Gris, Oregon - 10/40
Vera Blanco, Vinho Verde, Portugal - 10/40

Red

Juggernaut, Cabernet Sauvignon, Cali. - 14/56
J Lohr, Merlot, Paso Robles, Cali - 10/40
Smith & Hook, Cabernet Sauvignon, Cali. - 14/56
Piatelli, Malbec Reserve, Argentina - 11/42
Locations, Malbec Cabernet Blend, Cali. - 14/56
Edmeades, Mendocino Zinfandel, Cali. - 11/42
Vouchè, Rioja Reserva, Spain - 14/56
Purato, Nero d' Avola, Italy - 10/40
Perrin Nature, Grenache Blend, France 10/40
La Crema, Pinot Noir, Cali. - 12/48
Sean Minor, Pinot Noir, Cali. 18/72

Sparkling & Rosé

Hoya de Cadenas, Cava Brut, Spain - 10/40
Moscato d'Asti, Sparkling Wine, Italy - 10/40
Zonin, Prosecco, Italy - 10
Les Allies, Sparkling Brut Rosè, France - 10/40
Studio by Miraval, Rosè, France - 12/48