



PORTER

KITCHEN + BAR

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>
<p><i>Executive Chef Jeremy Lamoureux Executive Sous Chef Miguel Camaran Director of Food and Beverage Johann Avenarius</i></p>	

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