

## Apps & Share

Salt 'n' Vinegar Popcorn .....	6
a Porter classic	
Pull-Apart-Pretzel .....	10
liquid pub cheese	
Goat Cheese Fritters .....	9
black pepper, honey	
Black Truffle Deviled Eggs .....	9
perigord black truffles, chive, pepper	

**Mimosas!** choose your fresh juice!  
 11  
 Peach-Apricot Passionfruit-Orange-Guava  
 Classic DJ

## Beverages

Coffee .....	4
Portrait Coffee: Darker the Cherry dark roast or Colombia Sugarcane decaf	
Nitro Cold Brew .....	4.5
Portrait coffee on draft courtesy of Kea Beverages	
Hot Tea .....	3
English breakfast, Earl Grey, chai spice, jasmine green, assorted herbal	
Fresh Juice .....	3
orange or grapefruit	

## Cocktails

<b>The Porter's Spicy Bloody Mary</b> pepper vodka, housemade bloody mix, seasonal pickled garnish/ Virgin Bloody Mary 8 12
<b>County Cork Coffee</b> whiskey, Portrait dark roast, farm-to-table Irish cream liqueur 12
<b>Winter Cider</b> warm apple cider w/ winter spices your choice of: spiced rum OR spiced pear liqueur skip the booze 7 11
<b>Espresso Martini</b> mugi shochu, coffee brandy, Trablit extrait de cafe, Old Rasputin Imperial stout syrup 15
<b>Lemon Gingerade</b> housemade lemon ginger syrup, vodka, soda or skip the booze 6 11

## Mains

<b>Lil' Gem &amp; Baby Kale Salad</b> .....	12
goddess dressing, veggies, crunchy bread, American parmesan	
<b>Biscuits 'n' Gravy</b> .....	14
buttermilk biscuits, house sausage gravy	
<b>Porter Hash</b> .....	17
poached eggs, slow roasted pork, potatoes, chilies, onions, pepper jus, parmesan	
<b>Dutch Baby</b> .....	18
fontina, gruyere, apples in maple, powdered sugar	
<b>Fish 'n' Grits "o-yeah-er"</b> .....	20
crispy beer battered haddock, white corn grits, bacon, charred green onions, shrimp gravy	
<b>Roast Pork Sandwich By Way of Philadelphia</b> .....	17
sharp provolone, greens, spicy relish, fries	
<b>Tuna Melt</b> .....	19
confit tuna, pickles, herbs, sharp cheddar, fries	
<b>Veggie Burger</b> .....	18
tomato, lettuce, pickle, gruyere, Belgian aioli, fries	
<b>Smash Burger</b> .....	18
two patties, caramelized onions, pickles, American cheese, Belgian aioli, fries	

## Sides

<b>Eggs Your Way (2)</b> .....	5
tell us how you like 'em	
<b>Toulouse Breakfast Sausage</b> .....	6
white wine, garlic, nutmeg	
<b>Bacon</b> .....	6
applewood smoked	
<b>Crispy Potatoes</b> .....	6
mushroom salt	
<b>White Corn Grits</b> .....	5
butter, parmesan	
<b>Buttermilk Biscuit</b> .....	5
whipped butter	
<b>Sausage Gravy</b> .....	4
house sage breakfast sausage, sawmill gravy	

# Wine

## Rose

**Ravenscliff Vineyards Jaine '23** ..... 13/52  
crisp/mineral-tinged red fruit/ bright grapefruit, strawberry & mandarin/  
Columbia Valley, WA

## White

**Camino Domitia Picpoul de Pinet, '22** ..... 13/52  
spring flowers & minerality/ clean & bracing acidity/ melon & stone fruit/  
Languedoc-Rousillon, France

**Suavia Soave Classico, '22** ..... 12/48  
aromas of apple, pear & almond balance a clean minerality/  
crisp & refreshing/ Veneto, Italy

**Emilio Moro Polvorete Godello, '23** ..... 14/56  
white fruits & light citrus on the nose/ round minerality w/ a balance of  
acidity & body/ refreshing, easy-drinker/ Bierzo, Spain

## Bubbles

**Lubanzi Raincoat Pet-Nat, '21** ..... 15/60  
a bright, beautiful & funky marvel/reminiscent of wild strawberries &  
grapefruit/ Western Cape, South Africa

**Zardecco Prosecco Brut** ..... 10  
elegant, refined bubbles/ aromas of white flowers, apricot & herbs/ citrus,  
orange blossoms and stone fruits on the nose/ Veneto, Italy

## Red

**Tenuta Tascante Ghiaia Nera, '21** ..... 16/64  
cuvée of Nerello Mascalese grapes from biodiverse vineyards on the vol-  
canic soil of Mt. Etna/ fresh, elegant/ "our pureest expression of the DOC/  
Etna Rosso, Sicily, Italy

**Black Slate La Vilella Alta, '19** ..... 15/60  
blend of Garnacha, Carinyena, Cabernet Sauvignon, & Syrah/ black fruit/  
leather/ oak spice/ lavender/ Priorat, Catalunya, Spain

**Lapostolle Apalta, '21** ..... 13/52  
Cabernet Sauvignon & Carmenere/ black fruit, coffee, chocolate/ silky &  
luxurious/ Apalta, Colchagua Valley, Chile

## Aperitivo Hour {4pm-5pm}

**Black Truffle Deviled Eggs**  
perigord black truffles, chive, pepper

9

**Salt 'n' Vinegar Popcorn**  
a Porter classic

6

**Goat Cheese Fritters**  
black pepper, honey

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**Pull-Apart-Pretzel**  
liquid pub cheese

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**Lil' Gem & Baby Kale Salad**  
goddess dressing, veggies, crunchy bread, American parmesan

12

**Smash Burger**  
two patties, caramelized onions, pickles, American cheese, Belgian aioli, Fries

18



Ask about Porter Merch!

*vintage tees*

**PORTER HATS** koozies