

Saturday &  
Sunday **Brunch Menu** 11am-3pm

**Mains**

<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-yer"</b> .....	20
crispy beer battered haddock, white corn grits, bacon, charred green onions, shrimp gravy	

**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	

## Brunch Cocktails

### The Porter's Spicy Bloody Mary

pepper vodka, housemade bloody mix, seasonal pickled garnish/ Virgin  
Bloody Mary 8  
12

### County Cork Coffee

whiskey, Portrait dark roast, farm-to-table Irish cream liqueur  
12

Mimosas!

choose your fresh juice!



Classic OJ • Peach-Apricot

Passionfruit-Orange-Guava

11

## Beverages

<b>Coffee</b> .....	4
Portrait Coffee: Darker the Cherry dark roast or Colombia Sugarcane decaf	
<b>Nitro Cold Brew</b> .....	4.5
Portrait coffee on drat courtesy of Kea Beverages	
<b>Hot Tea</b> .....	3
Earl Grey, English Breakfast,	
<b>Fresh Juice</b> .....	3
orange or grapefruit	

## Snacks & Apps

<b>Salt 'n' Vinegar Popcorn</b> .....	6
a Porter classic	
<b>Pull-Apart-Pretzel</b> .....	10
liquid pub cheese	
<b>Goat Cheese Fritters</b> .....	9
black pepper, honey	
<b>Black Truffle Deviled Eggs</b> .....	9
perigord black truffles, chive, pepper	
<b>Crispy Hen of the Woods Mushrooms</b> .....	14
French onion dip, umami salt	
<b>Wagyu Beef Tartare</b> .....	16
tallow toast, garlic aioli, caper, shallot, parsley	
<b>French Onion Soup</b> .....	10
lager, sourdough, gruyere, fontina	

## Beverages

<b>Topo Chico</b>	
sparkling mineral water	
	4
<b>Acqua Panna Mineral Water</b>	
natural spring water from Tuscany (still)	
	4
<b>Witchy Kombucha</b>	
local kombucha: Heirloom Cherry or Apricot-Peach Ginger	
	8
<b>Nitro Cold Brew</b>	
Portrait coffee on draft courtesy of Kea beverages	
	4
<b>Sweet Tea</b>	
iced sweet tea	
	4
<b>San Pellegrino Pompelmo</b>	
sparkling grapefruit beverage from the Mediterranean	
	4.5
<b>Sprecher Orange Dream</b>	
handcrafted super creamy citrus soda fire-brewed w/ pure honey	
	4
<b>Sprecher Root Beer</b>	
handcrafted super creamy root beer fire-brewed w/ pure honey	
	4

## Salads, Sandwiches, & Plates

<b>Lil' Gem &amp; Baby Kale Salad</b> .....	12
goddess dressing, veggies, crunchy bread, American parmesan/ add chicken 7 / add shrimp 9	
<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>Smash Burger</b> .....	18
two Patties, caramelized onions, pickles, American cheese, Belgian aioli, fries	
<b>Veggie Burger</b> .....	18
lettuce, Pickle, Gruyere, Belgian Aioli, Fries	
<b>Crispy Fish Sandwich</b> .....	19
tartar, pickles, iceberg	
<b>Fish 'n' Chips</b> .....	22
wild haddock, house beer batter, tartar, lemon	

## Sides

<b>Roasted Cabbage</b> .....	7
lemon, herbs	
<b>Fries</b> .....	9
herbs, Belgian aioli	
<b>Braised Greens</b> .....	6
garlic, ham broth	
<b>Simple Salad</b> .....	7
gem lettuces, radicchio, baby kale, lemon, evoo	

# 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  
cuvee of Nerello Mascalese grapes from biodiverse vineyards on the volcanic soil of Mt. Etna/ fresh, elegant/ "our purest 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

## The Porter Signature Cocktails

### The Gallivant

bloody shiraz gin, plum gin liqueur, Cappelletti Mazzura, fresh grapefruit juice

14

### Tamarind Whiskey Sour

Tennessee whiskey, our own handmade tamarind sour mix/ refreshing riff on a classic

15

### Winter Cider

warm apple cider w/ winter spices  
your choice of: spiced rum OR spiced pear liqueur  
skip the booze 7

11

### Old Rasputin's Espresso Martini

mugi shochu, coffee brandy, Trablit extrait de cafe, Old Rasputin Imperial Stout syrup

15

### Lemon Gingerade

housemade lemon ginger syrup, vodka, soda  
or skip the booze 6

12

### White Mezcal Negroni

mezcal, lillet blanc, bitter aperitif

16

### The 212

tequila, fresh grapefruit juice, Italian bitter orange liqueur

13



Ask about Porter Merch!

*vintage tees*

**PORTER HATS**

koozies