



JOIN US EVERY SUNDAY  
11AM-3PM FOR OUR SUNDAY  
CHAMPAGNE BRUNCH

ENJOY A CUP OF OUR OWN PORTERS'  
PUBLICK HOUSE ROAST COFFEE.

Freshly roasted locally and freshly ground for every pot.

SALADS

MIXED <sup>V GF</sup>  
GREENS

With carrots, cucumbers  
& tomatoes.

Small 5. Large 10.

CAESAR

Romaine hearts, house  
made Caesar dressing,  
shaved asiago, anchovies,  
& herbed croutons.

Small 6. Large 12.

*add whole anchovies 2*

ARUGULA <sup>V GF</sup>  
PORTOBELLO

Crisp arugula, balsamic grilled  
portobello, crumbled bleu  
cheese, candied pecans, dried  
cherries, balsamic vinaigrette. 15

FIESTA <sup>V GF</sup>

Romaine hearts, guacamole,  
southwestern spiced black  
beans, corn, and tomatoes.  
Crispy crushed tortillas,  
Monterey jack, and tequila  
lime dressing. 15

Dressings:

Balsamic Vinaigrette,  
Bleu Cheese,  
Ranch, Maple Dijon  
Vinaigrette,  
Honey Mustard,  
Tequila Lime Chipotle

Add to any salad:

house veggie burger 4,  
portobello 4, chicken  
5, shrimp 7, crab cake  
9, cod 11, local grass  
fed steak 12.

GRAZERS

SOUP OF  
THE DAY

Cup 4. Bowl 6.  
*Add a Bavarian  
Soft Pretzel Stick 2.*

CHILI

Porters' award winning recipe topped  
with sour cream, onion, & cheddar.  
Cup 5. Bowl 7. Bread Bowl 9.

IRISH  
MUSSELS

PEI mussels with rashers,  
leeks & garlic, and potatoes  
in a savory beer broth. 14

HOUSE  
CRAB CAKE

House blended lump crab cake,  
house made corn & lima bean  
suscotash, caper aioli. 12

SPINACH <sup>V</sup>  
ARTICHOKE DIP

Served in a bread bowl. 12

QUESADILLA

Grilled & filled with cheddar  
& monterey jack, and Porters'  
Salski. Sour cream available  
upon request. 10

*Add chicken 3, steak 6,  
shrimp 7*

DUCK BACON <sup>L</sup>  
SAUSAGE

House made duck & applewood  
smoked bacon sausage over a  
homemade sweet potato hash,  
Guinness demi glace. 14

MEDITERRANEAN  
PLATE

White bean hummus, Feta cheese,  
Serano ham, marinated olives, and  
artichoke hearts, with grilled pita  
chips. 14

CHEESE BOARD <sup>L</sup>

Cave-aged cheddar, smoked  
gouda, pepperoni, smoked wild  
boar jalapeño sausage, house  
mustard and flatbread crackers. 15

JALAPEÑO <sup>GF</sup>  
LUMP CRAB DIP

Served with tortilla chips. 15

LOBSTER MAC  
AND CHEESE

Baked with aged white cheddar  
& smoked mozzarella. 15

NACHOS <sup>GF</sup>

Featuring our award winning chili.  
Dressed with cheddar, tomatoes,  
black olives, jalapeños, and Porters'  
Salski. Sour cream available on  
request. 14

DRUMSTICKS <sup>GF</sup>  
BY THE POUND.

Grilled, not fried, choice  
of sauce; Garlic Parmesan,  
Teriyaki,\* Honey BBQ,  
Bacon & Onion,\* Cajun,  
Chipotle, Mesquite  
Jalapeños, Inferno. 10

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN FREE

<sup>L</sup> LOCALLY SOURCED

FOLLOW US!  
@PORTERSPUB

Most items can be prepared gluten free. MATTHEW BLANKENSHIP - EXECUTIVE CHEF



## PUB FARE

SERVED WITH A PICKLE & TODAY'S SIDE OR KETTLE CHIPS. ADD GLUTEN FREE BUN 3.

### THE PORTER

Hot roasted corned beef, sauerkraut, Swiss & spicy mustard, grilled rye. 12

### THE ODD ODDSEN

Oven Roasted turkey, provolone, Russian dressing, coleslaw, ciabatta. 12

### TUSCANY CHICKEN

Grilled chicken breast, fresh mozzarella, prosciutto, lettuce, tomato, pesto, ciabatta. 12

### THE LAFAYETTE <sup>L</sup>

Locally raised roast beef, fresh mozzarella, roasted red pepper, pesto, ciabatta. 14

### APPLE TURKEY CHEDDAR MELT

With sliced apples and pecan mayo on toasted multi-grain bread 13. *Add bacon 2.*

### BHAJI VEGGIE BURGER

Loaded with fresh veggies, topped with mango chutney and green yogurt sauce on a multi-grain roll. 12

### PATIO PORTABELLA

House crab cake, grilled portabella, tomato & fresh mozzarella, grilled brioche. 14

### NANCY'S FAVORITE

Grilled chicken, sautéed spinach, oven-roasted tomato, provolone, horseradish sauce, on a toasted ciabatta. 13

### PUB DIP <sup>L</sup>

Freshly sliced locally raised roast beef, smoked gouda, garlic mayo, and arugula on crunchy French bread with hot au jus. 14

### SOUTHWEST <sup>V</sup> VEGGIE WRAP

Roasted corn, tomato, green & red peppers, black beans & cheddar, garlic herb wrap, Porters' Salski. Sour cream available on request. 12

### PUB CHEESE STEAK

Choice of chicken or locally raised beef, grilled with mushrooms & onions, our signature steak sauce & provolone on crunchy french bread. 14

### THE BACHMANN <sup>L</sup> BURGER

1/2 lb. USDA choice burger made from local grass fed beef & grilled to order, lettuce & tomato on a toasted brioche roll. 13

*Add cheese or sautéed onion or mushrooms 1. Bacon 2, Chili & Cheddar 3. IPA Bacon Bleu cheese sauce 2, Ghost pepper jack 2, Farm Fresh Fried Egg 2.*

### CAROLINA PULLED PORK

Beer-braised pulled pork, Carolina Gold sauce, and coleslaw on a toasted brioche roll. 13

### KOEHLER <sup>L</sup> FARMS RIBEYE

Locally raised beef ribeye, sautéed onion, American cheese, garlic mayo, lettuce, and Worcestershire sauce on toasted ciabatta. 18

### THE BLACKEYE <sup>L</sup>

Locally raised beef ribeye, blackened & topped with chipotle mayo, bleu cheese & red onion, toasted ciabatta. 18

## DINNER AT THE PUB

SERVED FROM 5-10PM. SERVED WITH YOUR CHOICE OF SOUP OR SALAD.

### PORTER'S CRAB CAKES

House blended lump crab cake, house made corn & lima bean succotash, caper aioli. 25

### TUSCAN PASTA

Sauteed spinach, mushrooms, and sun-dried tomatoes tossed with pasta in a parmesan-asiago cream sauce. 18

### SEASONAL <sup>V GF</sup> VEGETABLE BOWL

Fresh seasonal vegetables, toasted cashews, soy glaze over lemon grass & ginger basmati rice. 18

*Add chicken 3, steak 6, shrimp 7, cod 11*

### IRISH COD

Soda bread encrusted cod, pan roasted potato hash, rashers & leeks, Jameson beurre blanc. 26

### BACON <sup>GF</sup> WRAPPED CHICKEN BREAST

With Jameson beurre blanc, pan roasted potatoes, seasonal vegetables. 21

### 7TH STREET <sup>GF</sup> JAMBALAYA

Sautéed chicken, jumbo shrimp & Andouille sausage, peppers, mushrooms, fiery Creole sauce, dirty rice. 24

### WEST WARD <sup>L GF</sup> SURF & TURF

Petite local grass fed flank steak & jumbo garlic shrimp, roasted seasonal vegetables, pan roasted potatoes, garlic herb butter. 25

### JAMESON <sup>L GF</sup> RIBEYE

Grilled local grass fed beef, pan roasted potatoes, freshly prepared seasonal vegetables, Jameson demi-glace. 30

### PORTERS' PAN SEARED FILET MIGNON

6oz Filet, Porters' sweet potato hash, Guinness demi-glace. 32