



## BEVERAGES COFFEE

Enjoy a cup of our own Porters' Publick House Roast coffee. Freshly roasted locally and freshly ground for every pot. \$2.50 with one free refill.

TEA \$2

JUICES \$3

ORANGE / CRANBERRY  
GRAPEFRUIT / PINEAPPLE

CHAMPAGNE \$6

PROSECCO MIMOSA \$10

ORANGE OR  
CRANBERRY MIMOSA \$7

OUR CLASSIC  
BLOODY MARY \$10

OUR SIGNATURE SMOKED  
GARLIC BLOODY MARY

with a garnish of garlic grilled shrimp, garlic stuffed olive,  
smoked mozzarella and celery. A meal in itself! \$10



# PORTERS PUBLICK HOUSE

EASTON, PA

## Brunch Menu

## MAY WE SUGGEST A LINDEMANN'S?

A delicately fruit-flavored Belgian Lambic style Ale that goes surprisingly well with Breakfast! \$12



PORTERSPUBEASTON.COM

700 NORTHAMPTON ST. | EASTON, PA | 610.250.6561



OUR BRUNCH IS SERVED  
FROM 11AM-3PM.

IT IS OUR PLEASURE  
TO SERVE YOU. RELAX  
AND ENJOY YOUR DAY

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## STEAK AND EGGS

A 6 oz local grass fed grilled sirloin, two farm fresh eggs  
any style, breakfast potatoes and toast \$16

## OMELET DU PATRON

Three farm fresh eggs folded around your choice of three  
fillings, with breakfast potatoes, toast and your choice of  
breakfast sausage or applewood smoked bacon. \$12

## FILLINGS

BACON | ONION | TOMATO | BROCCOLI  
SPINACH | MUSHROOM | SAUSAGE  
PEPPERS | OLIVES | JALAPEÑO  
CHEDDAR | AMERICAN | SWISS  
PROVOLONE | FETA | GHOST PEPPER  
JACK | SMOKED SALMON (ADD \$3)

## MONTE CRISTO

Thick slices of Challah bread Kahlua French toast filled  
with turkey, bacon & Swiss. Served with breakfast  
potatoes and your choice of breakfast meat. \$16

## PANCAKE DU JOUR

Two generous buttermilk pancakes, classic or today's  
special. Served with Bourbon maple syrup and your  
choice of breakfast meat. \$9.

# EGGS BENEDICT

TWO GENTLY POACHED FARM  
FRESH EGGS ON CRISPY ENGLISH  
MUFFIN HALVES SERVED WITH  
BREAKFAST POTATOES.

## CLASSIC

With Canadian bacon and smothered in our house  
made hollandaise sauce. \$11

## DUCK BACON SAUSAGE

Homemade with a Guinness demi-glace. \$16

## WAFFLE BRISKET

Waffles topped  
with locally raised house braised brisket \$14

## SOUTHWESTERN

With grilled Andouille sausage, caramelized  
onions, southwestern-style black beans and our  
creamy chipotle tequila sauce. \$11

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## PORTERS HASH

Our own housemade potato hash, with smoked salmon,  
crispy cherrywood bacon, diced onions, and topped with  
two farm fresh poached eggs. Served with toast. \$16

## CLASSIC CORNED BEEF HASH

Housemade of course, topped with  
two farm fresh eggs any style. \$11

## SIDES

Canadian Bacon \$4  
Applewood smoked bacon \$4  
Breakfast Sausage \$4  
Guinness braised Housemade Corned Beef Hash \$4  
Porters' Breakfast Potatoes \$4  
Farm Fresh Egg any style \$1  
Toast: Rye | Challah | Multi-grain White | English Muffin \$1