



# PORTERS PUBLIC HOUSE

EASTON, PA

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

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

Freshly roasted locally and freshly ground for every pot.

## SALADS

### MIXED GREENS <sup>V</sup> <sup>GF</sup>

With carrot, cucumber & tomato. *Sm 6. Lg 10*

### CAESAR

Romaine heart, house made Caesar dressing, shaved asiago, anchovy, & herbed crouton. *Sm 6. Lg 10*

*Add whole anchovies 2*

### MEDITERRANEAN

Mixed greens, wedge tomato, red onion, cucumber, kalamata olive, and grilled pita, served with balsamic vinaigrette. 15

### ARUGULA BEET

Arugula mixed with roasted beet, mandarin orange slices, goat cheese, and candied pecans tossed in lemon vinaigrette. 18

#### Dressings:

Balsamic Vinaigrette, Bleu Cheese, Ranch, Tequila Lime, Russian, Lemon Vinaigrette

**Add to any salad:** ,  
*Chicken 5, Salmon 11, Shrimp 7, Local Grass Fed Steak 9.*

## GRAZERS

### SOUP OF THE DAY

Cup 4. Bowl 6.  
*Add a Bavarian Bread Stick 3.*

### CHILI

Porters' award winning recipe topped with sour cream, onion, & cheddar. Cup 7. Bowl 10. Bread Bowl 13.

### CHARCUTERIE BOARD

Sharp provolone, herbed goat cheese, local colby cheese, pepperoni, maple sausage, and soppressata served with seasonal jam, fresh fruit, and sliced fresh baguette. 18

### BLACK BEAN DIP

Puréed black bean, tomato, cilantro, lemon juice, cream cheese, and onion topped with cheddar and served with tortilla chips. 12

### SPINACH <sup>V</sup> ARTICHOKE DIP

Served in a bread bowl. 12

### DUCK BACON <sup>L</sup> SAUSAGE

Housemade duck and applewood smoked bacon sausage served with roasted red pepper & arugula lemon couscous. 14

### QUESADILLA

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

### NACHOS <sup>GF</sup>

Featuring our award winning chili. Dressed with cheddar, tomato, black olive, jalapeño, and Porters' Salski. Sour cream available on request. 16

### LOBSTER MAC AND CHEESE

Baked with aged white cheddar & smoked mozzarella. 16

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

Grilled, not fried, choice of sauce;  
Garlic Parmesan,  
Honey BBQ,  
Bacon & Onion,  
Cajun, Inferno. 10

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN FREE

<sup>L</sup> LOCALLY SOURCED

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# PORTERS PUBLIC HOUSE

EASTON, PA

## PUB FARE

SERVED WITH PICKLE & A CHOICE OF TODAY'S SIDE, COLESLAW OR KETTLE CHIPS.

ADD GLUTEN FREE BUN 3.

### THE PORTER

Hot roasted corned beef, sauerkraut, Swiss & spicy mustard, grilled rye. 14

### THE ODD ODDSEN

Oven-roasted turkey, provolone, Russian dressing, coleslaw on grilled rye. Served hot or cold. 14

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

Locally raised roast beef, fresh mozzarella, roasted red pepper, pesto, ciabatta. 15

### APPLE TURKEY CHEDDAR MELT

Sliced apples and pecan mayo on toasted multi-grain bread 13. Add bacon 2.

### REUBEN

Hot roasted corned beef, sauerkraut, swiss, and Russian dressing on grilled rye. 14

### FIESTA CHICKEN

Blackened grilled chicken breast, melted cheddar, lettuce, tomato, red onion, guacamole on toasted ciabatta. 14

### NANCY'S FAVORITE

Grilled chicken, sautéed spinach, oven-roasted tomato, provolone, horseradish sauce, on a toasted ciabatta. 14

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

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

### PUB CHEESE STEAK

Original Pub recipe with locally raised beef or roasted chicken breast, grilled mushroom & onion & house cheese sauce, sub roll. 16

### BRISKET <sup>L</sup> GRILLED CHEESE

Locally raised house braised brisket, melted cheddar & BBQ sauce on grilled Challah bread. 15

### PORTERS' <sup>L</sup> RIBEYE

Locally raised beef served either Koehler Farms style with sautéed onion, American cheese, garlic mayo, and Worcestershire sauce on toasted ciabatta or the Blackeye, blackened topped with chipotle mayo, blue cheese crumbles & red onion on toasted ciabatta. 20

### 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. 14

Add Ons: Cheese or sautéed mushrooms or onions 1, Bacon 3, IPA Bacon Bleu Cheese Sauce 2, Ghost pepper jack 2, Farm Fresh Egg 1

### JACKFRUIT <sup>V</sup> TACOS

Sautéed Jackfruit seasoned to perfection topped with pickled cucumber, tomato, & cilantro on corn tortillas, with basmati rice & a side of tequila lime sauce. 14

### FRENCH DIP <sup>L</sup>

Classic sandwich with hot locally raised beef, topped with provolone and horseradish mayo on a warm baguette, served with au jus. 15

## DINNER AT THE PUB

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

### IRISH SALMON

Pan-seared in Irish Whiskey beurre blanc, basmati rice & freshly prepared seasonal vegetables. 24

### SEASONAL VEGETABLE BOWL

Fresh seasonal vegetables, toasted cashews, soy glaze over lemon grass & ginger basmati rice. 19

Add chicken 5, shrimp 7, steak 9, salmon 11

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

Sautéed chicken, jumbo shrimp & Andouille sausage, peppers, mushrooms, fiery Creole sauce, dirty rice. 26

### CASHEW CHICKEN

Sauteed chicken breast, broccoli and pan-roasted cashews over basmati rice, finished with Irish Whiskey beurre blanc. 20

### SAUSAGE & PESTO GNOCCHI

Sautéed local sausage, cherry tomato & zucchini tossed with gnocchi, finished with basil pesto & Asiago. 22

### GRILLED PORK

Hand-cut center loin pork chops grilled to perfection, pan-roasted potatoes, seasonal vegetables, with pineapple salsa. 20

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

Grilled local grass fed beef, hand-cut 8 oz sirloin filet, pan-roasted potatoes and freshly prepared seasonal vegetables with a Jameson demi-glaze. 22

### CHIMICHURRI <sup>L GF</sup> SURF & TURF

Grilled local grass-fed beef sirloin marinated in chimichurri, paired with pan-seared shrimp, pan-roasted potatoes, freshly prepared seasonal vegetables, and a drizzle of chimichurri sauce. 26

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN FREE

<sup>L</sup> LOCALLY SOURCED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.