

BEVERAGES

COFFEE

ENJOY A CUP OF OUR PORTERS' PUBIC HOUSE ROASTED COFFEE LOCALLY ROASTED & FRESHLY GROUND FOR EVERY POT. ONE COMPLIMENTARY REFILL.

TEA SZ

JUICE

ORANGE, CRANBERRY, GRAPEFRUIT, PINEAPPLE

CLASSIC BLOODY MARY \$12

SIGNATURE SMOKED GARLIC BLOODY MARY

GARNISHED WITH GARLIC GRILLED SHRIMP. CELERY. SMOKED MOZZARELLA AND OLIVES. \$15

HOUSE CHAMPAGNE MIMOSA \$3

ORANGE, CRANBERRY, GRAPEFRUIT, OR PINEAPPLE

HOURS

MON-FRI 12PM-12AM SAT-SUN 11AM-12AM

BRUNCH SUN 11AM-3PM

KITCHEN

SUN-THU CLOSES AT 9PM FRI-SAT CLOSES AT 10PM



SUNDAY BRUNCH

Easton's Publick House Since 1990

"Lively conversation, relaxing atmosphere, friendly people, great food and live entertainment in <u>Easton</u>"



PORTERSPUBEASTON.COM

700 NORTHAMPTON ST. | EASTON, PA | 610.250.6561



OUR BRUNCH IS SERVED FROM IIAM-3PM.

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

STEAK & EGGS

6oz Coulotte Hacienda grilled steak, two farm fresh eggs any style, breakfast potatoes and toast \$24

OMELET DU PARTON

Three farm fresh eggs folded around your choice of three fillings, with breakfast potatoes, toast and your choice of breakfast sausage links or applewood smoked bacon. \$16

OMELET FILLINGS:

BACON, BELL PEPPERS, ONIONS, TOMATO, BROCCOLI, MUSHROOMS, JALAPEÑOS, SAUSAGE, AMERICAN, CHEDDAR, SWISS, FETA

MONTE CRISTO

Thick slices of brioche French toast filled with turkey, bacon & Swiss. Served with breakfast potatoes and your choice of breakfast meat. \$21

FRENCH TOAST

Two thick slices of brioche battered and pan grilled to perfection. \$12



EGGS BENEDICT

TWO GENTLY POACHED FARM FRESH EGGS OVER TOASTED ENGLISH MUFFIN HALVES, SERVED WITH BREAKFAST POTATOES AND HOLLANDAISE SAUCE.

CLASSIC

Canadian bacon and smothered in house made hollandaise. \$16

WAFFLE BRISKET

Waffles topped with house braised brisket and house made hollandaise. \$18

SALMON BENEDICT

Thin sliced smoked Atlantic salmon, herbed cream cheese and house made hollandaise. \$21

PORTERS' PUB HASH

House made potato hash, smoked salmon, crispy applewood smoked bacon, diced onions, topped with two gently poached farm fresh eggs and toast. \$18

CLASSIC CORNED BEEF HASH

House made Guinness braised brisket hash topped with two farm fresh eggs any style. \$14

AVOCADO TOAST

Mashed avocado, feta cheese and pickled vegetables on toasted whole grain wheat. Topped with two sunny side up eggs. \$16

SIDES

CANADIAN BACON \$4

APPLEWOOD SMOKED BACON \$4

BREAKFAST SAUSAGE LINKS \$6

HOMEMADE GUINNESS

BRAISED BRISKET HASH \$6

FARM FRESH EGG ANY STYLE \$2

Toast: Rye, Brioche, Multigrain, \$1 | English Muffin \$2