



PORTNER BREWHOUSE BRUNCH MENU

APPETIZERS

Bavarian Pretzels

Beer cheese sauce, sweet and spicy mustard (V) 10

Potato Pancakes

House made apple sauce, crème fraiche (V) 8.5

Fried Chesapeake Bay Oysters*

Hofbrau Pilsner beer batter, gribiche 14

Salmon Gravlax*

Baby arugula, crème fraiche, pickled red onion, pumpnickel 14

SOUPS

Broccoli Cheddar Soup

Hofbrau Pilsner, carrot 6

Mushroom Barley Soup

Fresh tarragon (V) 6

BRUNCH ENTREES

Eggs Benedict*

Poached eggs, Canadian bacon, hollandaise, English muffin, simple salad 13

Eggs Royale*

Poached eggs, house cured salmon, hollandaise, English muffin, simple salad 16

Buttermilk Pancakes

Bacon or sage sausage patties 12

Culotte Steak & Eggs*

Scrambled eggs, hollandaise, simple salad 15

Bienenstich French Toast

Brioche, custard, honey almond brittle (V) 14.5

Yogurt Parfait

Greek yogurt, fresh berries, honey almond brittle, oat granola (V) 12.5

German Farmer's Breakfast Omelet

Bacon, tomatoes, potatoes, simple salad 12

SANDWICHES

All sandwiches are served with a choice of French fries or German potato salad*

Hamburger*

Lettuce, tomato, brioche 12.5
Add Applewood Smoked Bacon 1.25
Add Cheese (cheddar, aged gouda, pepper jack, or swiss) 1

Pastrami

Brick cheese, sweet and spicy mustard, marbled rye 13.5

Reuben

Corn beef, sauerkraut, swiss, Russian dressing, seeded rye 13.5

Grilled Chicken

Applewood smoked bacon, aged gouda, lettuce, tomato, brioche 13.5

Bratwurst

Sauerkraut, sweet and spicy mustard, pretzel 12.5

Grilled Portobello

Sautéed baby kale, oven roasted tomatoes, grilled red onion, lemon herb aioli, brioche 12

*For allergy free side items, please ask your server

SALADS

Simple Green Salad

Mixed baby greens, red wine vinaigrette (V) (GF) 6

Winter Market Salad

Baby greens, crispy fingerling coins, brussels sprouts, pearl onions, golden beets, yogurt dill dressing (V) 11

Kale Salad

Baby kale, arugula, roasted mushrooms, roasted butternut squash, red wine vinaigrette 11

German Chef Salad

Mesclun, mustard seed salami, tomato, aged gouda, artichoke, egg, ranch (GF) 15

Add Chicken 5 Add Steak* 8 Add Paprika Shrimp 7

A LA CARTE

German Potato Salad

Red onion, bacon lardons, dill, parsley, red wine vinegar 4

French Fries 4.5

Bacon 4

Sage Sausage Patties 4

English Muffin 2.5

Two Eggs 3.25

(V) Vegetarian (GF) Gluten Free

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