



**OPEN FOR LUNCH**  
**11AM-11PM // TUE-FRI**  
**9AM-11PM // SAT**  
**11AM-6PM // SUN**  
  
**DOWNTOWN**  
**HATTIESBURG**  
**201 W PINE STREET**  
**(601) 336-9373**

**BURGER OF THE MONTH**

*Chef Robert and the team get creative and forge a delicious and unique monthly burger. Ask a team member for details.*

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**PUB SNACKS**

*Grab something to snack on with one of our house beers.*

- FRIED PORK RINDS 5.50**
- PUB CHIPS AND DIPS 6.00**
- CHEESE CURDS 6.00**

**PUB DESSERTS**

*Indulge yourself with one of our sweet treats.*

- COOKIE DOUGH EGG ROLLS 9.50**  
Two egg rolls stuffed with chocolate chip cookie dough and deep fried, served with vanilla ice cream
- MADMAN SUNDAE 11.50**  
Vanilla ice cream layered with *Madman Sauce*, caramel, chocolate chips and pecans topped with whipped cream
- THE DIRTY BLONDIE 10.00**  
A delicious house-made classic with chocolate chips and a bourbon infused caramel, served with vanilla ice cream

**THE KIDDOS**

*All kid's meals come with pub fries and a drink.  
For guests 12 and under -- no exceptions!*

- CHICKEN FINGERS • KID'S SLIDERS**
- MAC & CHEESE • GRILLED CHEESE**



CURRENT MENU

Looking for an easy food option at your next special event or office lunch?

**Let us bring the pub to you with  
*The Porter Catering Services.***

**CRAFT BEER. PUB FARE. LOCAL LIFE.**

**IT'S THE WEEKEND**

*Enjoy your weekend in Downtown Hattiesburg at the pub.*

**FOOD SPECIALS**

- FRIED SHRIMP PO' BOY**  
Delicious fried jumbo shrimp piled high with lettuce and tomato on a French roll.
- PUB FAVORITE SLOPPY JOE**  
A classic comfort food served open-faced with *Porter Sauce*.

**LIVE MUSIC AT THE PUB**

*The Porter hosts live music from local and regional musicians every Friday and Saturday. Ask a team member for details.*

**NOW OPEN ON SUNDAYS**

*Come hang out with us and enjoy your Lazy Sundays at the pub with your favorite food and a delicious pint. Open at 11am.*

**SATURDAY BREAKFAST**

*Now serving breakfast ONLY ON SATURDAYS!*

- BUTTERMILK PANCAKES 9.00**  
Two giant, fluffy golden-brown pancakes served with butter and syrup, served with bacon or sausage
- BREAKFAST SANDWICH 10.00**  
Scrambled, eggs, cheddar cheese, and sausage or bacon on your choice of bread, served with breakfast potatoes
- THE VEGGIE OMELET 9.50**  
Tomatoes, zucchini, squash, onions, bell peppers and spinach with cheddar served with breakfast potatoes, biscuit or toast
- THE CLASSIC OMELET 10.00**  
Choice of ham, bacon, or sausage with cheddar cheese served with breakfast potatoes, biscuit or toast
- THE SOUTHERNER OMELET 12.00**  
Ham, bacon, sausage, bell peppers, onions with cheddar cheese served with breakfast potatoes, biscuit or toast
- SHRIMP & GRITS 14.00**  
Seasoned, grilled shrimp served over grits with red and yellow bell peppers and bacon in a Cajun cream sauce
- DOWNTOWN SKILLET 13.00**  
Sausage, ham, & bacon cooked with breakfast potatoes and topped with scrambled eggs, with a biscuit or toast

**BUILD YOUR BREAKFAST**

*Design your breakfast with the \$3 Breakfast Singles below.*

- Two Eggs • Breakfast Potatoes • Bacon • Sausage • Grits • Pancake • Croissant • Biscuit or Toast (2)

Parties of 8 or more will be charged gratuity

**STARTERS**

*Share with some friends or go at these solo.*

- FRIED ZUCCHINI CHIPS 9.00**  
Crispy zucchini chips battered, fried, and served with our house-made *Wit Sauce* – *double up your order (4)*
- SOFT PRETZEL BRAID 9.00**  
Choice of dipping sauces - mustard, *Wit Sauce*, or beer cheese sauce
- PUB-STYLE CHICKEN POPPERS 10.50**  
Tossed in your choice of *Hot Honey*, *Parmesan Ranch*, *Sweet Chili*, *Mango Habanero*, *Buffalo*, or *Porter Sauce*
- CHEESE STICKS YOUR WAY 10.00**  
Battered mozzarella or pepper jack with house-made marinara – *double up your order (5)*
- LOADED FRIES 10.50**  
Pub fries topped with our house-made beer cheese, bacon and chives served with ranch or *Wit Sauce*
- SWEET OR SPICY SLIDERS 11.00**  
Choose between our sweet Honey Chicken or spicy Buffalo Chicken Sliders – *double up your order (5)*
- CHICKY-CHICKY WIT FRIES 11.00**  
Pub fries topped with chopped grilled chicken, bacon, and our house-made *Wit Sauce*

**ENTREES**

◆ *Can be ordered in half portions before 6:00 pm.*

- CHICKEN FINGERS 10.00 ◆**  
Battered chicken strips, pub fries served with either honey mustard, ranch or *Porter Sauce*
- CHICKEN & WAFFLES 10.50 ◆**  
A delicious duo with a twist. Battered chicken and fluffy, specialty waffles served with maple syrup
- FISH AND CHIPS 12.50 ◆**  
Farm-raised catfish battered and fried served with pub fries and our house-made tartar sauce
- CHEF SALAD 10.00**  
Whole leaf lettuce, tomatoes, cucumber, shredded cheese, egg, turkey and honey ham
- APPLE PECAN CHICKEN SALAD 10.50**  
Whole leaf lettuce, apple, cranberries, candied pecans, crumbled blue cheese and grilled chicken
- BUFFALO CHICKEN SALAD 10.50**  
Whole leaf lettuce, crumbled blue cheese and fried chicken tossed in *Buffalo Sauce*

- PUB MEATLOAF 12.50 ◆**  
Baked and grilled with our special Porter Sauce served with garlic mashed potatoes and toast

**BURGERS**

*Served with pub fries. Sub veggie patty free of charge.*

- PORTER PUB CHEESEBURGER\* 13.50**  
Certified Angus beef, American cheese, lettuce, tomato, onion and pickle on a brioche bun – *add bacon (1)*
- JALAPENO CRUNCH BURGER\* 14.00**  
Certified Angus beef, pepper jack cheese, jalapeños and fried onions on a brioche bun
- CAJUN COMEBACK BURGER\* 14.50**  
Certified Angus beef, pepper jack cheese, Cajun fried pickles and comeback sauce on a brioche bun
- DOUBLE BBQ BACON BURGER\* 14.50**  
Certified Angus beef, bacon, cheddar and fried onions topped with both *Porter and Wit Sauce* on a brioche bun
- THE HAIR OF THE DOG BURGER\* 14.50**  
Certified Angus beef, Bloody Mary mayo, bacon, cheddar, fried pickles and a fried egg on a brioche bun

**SANDWICHES**

*All sandwiches served with pub fries.*

- GRILLED CHEESE 9.50**  
Melted mozzarella, cheddar and bacon on sliced bread
- ROASTED TURKEY WRAP 12.00**  
Thick sliced roasted turkey with bacon, lettuce, tomato and a drizzle of our *Wit Sauce* in a spinach tortilla
- PHILLY CHEESESTEAK 13.50**  
Thinly sliced ribeye sautéed with onions & bell peppers and topped with melted mozzarella on a French roll
- CHICKEN SALAD SANDWICH 11.50**  
Our fresh, house-made chicken salad, lettuce and tomato on a flaky croissant
- CHOPPED CHICKEN SANDWICH 14.00**  
Tender grilled chicken, chopped and covered in our *Wit Sauce* with bacon, provolone, lettuce and tomato
- CHICKEN PARMESAN SANDWICH 13.50**  
A battered chicken breast covered in our house-made marinara and mozzarella cheese
- CHICKEN BACON RANCH SANDWICH 13.50**  
Grilled chicken sautéed with onions and a ranch sauce, topped with Swiss and crispy bacon
- CLUB SANDWICH 13.00**  
Turkey, ham, bacon, Swiss, cheddar, lettuce and tomato served warm with honey mustard

**SUBSTITUTION UPCHARGES:**

- \$0.75** for Sweet Potato Fries or Onion Rings.
- \$1.50** for House Salad, Macaroni & Cheese, Potato Salad, or Sautéed Veggies.

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

COCKTAILS & MORE

Ask a Team Member about our extensive Whisk(e)y List.

THE PINK MAGNOLIA

Cathead Honeysuckle Vodka, Peach Schnapps, lemonade, and a splash of cranberry juice, garnished with a lime twist

FRONT PORCH SWING

Four Roses Bourbon, Aperol, honey, and lemon juice shaken together and poured over ice, garnished with a lemon twist

THE GROUNDWORK Y

Skrewball Peanut Butter Whiskey, Watermelon Schnapps, and lime juice shaken together and poured over ice, garnished with a lime twist

SNICKERDOODLE MARTINI Y

Stoli Vanilla, spiced, rum, and rum cream shaken together and strained into a martini glass with a cinnamon sugar sprinkle

CATHEAD CITRUS COSMO

Cathead Bitter Orange, triple sec, lime and cranberry juice shaken and poured together into a martini glass

COCONUT LIME DAQUIRI

Bacardi Rum, coconut syrup, and lime juice shaken and poured into a martini glass with a lime twist

RED WINE	WHITE WINE
CABERNET SAUVIGNON	CHARDONNAY
MERLOT	PINOT GRIGIO
PINOT NOIR	SAUVIGNON BLANC

\$8 CLASSIC COCKTAILS

BEE’S KNEES – gin, honey syrup, lemon juice

CLASSIC DAIQUIRI – light rum, lime juice, sugar

GIMLET – gin, simple syrup, lime juice

MANHATTAN – whiskey, sweet vermouth, bitters

MARGARITA – tequila, orange liqueur, lime juice

MOSCOW MULE – vodka, ginger beer, lime juice

NEGRONI – gin, Campari, sweet vermouth

OLD FASHIONED – bourbon, Angostura bitters, sugar

PALOMA – tequila, grapefruit, soda, lime juice, sugar

WHISKEY SOUR – whiskey, lemon juice, sugar, egg white



ROUND OF BEERS FOR THE KITCHEN

They work hard making your food. So, if you enjoyed what you had and want a way to say thank you, this is how you can do it!

BREWING AT THE PUB

Ask a Team Member for a copy of our Brewpub Beer List.



We provide a true public house experience, pairing our house-made craft beer with traditional American pub fare. We offer a variety of exclusive in-house beers alongside our large selection of flagship brews which are all crafted right here in this room.



GUEST TAPS

We offer a variety of local and regional craft beers.

NEW CHANDELEUR CURLEW'S COCONUT PORTER

Porter - Gulfport – 5.8 %

NEW FAUBOURG BREWING DAT'SUMA

IPA with Satsuma - New Orleans, LA – 7.2 %

FLY LLAMA BRIDGET

Belgian Blonde - Biloxi – 5.1 %

NEW FOUNDERS BREAKFAST STOUT

Coffee Oatmeal Stout - Grand Rapids, MI – 8.3 %

GUINNESS DRAUGHT

Irish Dry Stout - Ireland – 4.2 %

PARISH NO SLAW EXTRA TOAST

Lemonade IPA - Broussard, LA – 7.0 %

PARISH SIPS: SAUVIGNON BLANC AND PASSIONFRUIT

Fruited Berliner Weisse - Broussard, LA – 4.5 %

NEW LAZY MAGNOLIA SOUTHERN PECAN

Pecan Nut Brown Ale - Kiln – 4.5 %

SOUTHERN PROHIBITION CROWD CONTROL

Imperial IPA - Hattiesburg – 8.0 %

SOUTHERN PROHIBITION DEVIL’S HARVEST

American IPA - Hattiesburg – 4.9 %

SOUTHERN PROHIBITION SUZY B

American Blonde Ale - Hattiesburg – 5.0 %

WICKED WEED DR. DANK \*\*

American IPA - Asheville, NC – 7.1 %

NEW YELLOWHAMMER CHEATIN’ HEART IPA

American IPA - Asheville, NC – 6.2 %

YELLOWHAMMER MIRACLE WORKER TRIPEL

Belgian Tripel - Huntsville, AL – 9.0 %

CRAFT BOTTLES/CANS



MALT FORWARD

NEW DOGFISH HEAD PUNKIN ALE

Pumpkin Brown Ale - Milton, DE – 7.0 %

LAZY MAGNOLIA SALTED CARAMEL PECAN

Imperial Brown Ale - Gulfport, MS – 9.0 %

LAZY MAGNOLIA VANILLA PECAN

American Brown Ale - Gulfport, MS – 4.5 %

YELLOWHAMMER REBELLION

Red Lager - Huntsville, AL – 5.4 %

DARK / BOLD

BELL’S PORTER

American Porter - Kalamazoo, MI – 5.6 %

YELLOWHAMMER MIDNIGHT SPECIAL

Schwarzbier - Huntsville, AL – 5.8 %

YUENGLING HERSHEY’S CHOCOLATE PORTER

American Porter - Pottsville, PA – 4.7 %

WHEAT / WEISS

BLUE MOON

Witbier - Golden, CO – 5.4 %

SWEETWATER BLUE

Blueberry Wheat Ale - Atlanta, GA – 4.6 %

CIDER / FRUIT / FUN

ABITA PURPLE HAZE

Raspberry Lager - Abita Springs, LA – 4.2 %

ABITA STRAWBERRY LAGER

Seasonal Lager - Abita Springs, LA – 4.2 %

ACE GUAVA CIDER

Cider - Sebastopol, CA – 5.0 %

ACE MANGO CIDER

Cider - Sebastopol, CA – 5.0 %

ACE PINEAPPLE CIDER

Cider - Sebastopol, CA – 5.0 %

DOGFISH HEAD MANDARIN & MANGO CRUSH

Fruited Ale - Milton, DE – 6.0 %

SWEETWATER RADLER

Blood Orange Radler - Atlanta, GA – 4.0 %

WOODCHUCK AMBER HARD CIDER

Traditional Cider - Middlebury, VT – 5.0 %

GOSE / SOUR

NEW CHANDELEUR ISLAND BLUEBERRY CRUMBLE

Fruited Sour - Gulfport, MS – 5.7 %

CHANDELEUR ISLAND LIL’ MISS TANGERINE SOUR

Fruited Sour - Gulfport, MS – 6.0 %

PARISH SIPS: CABERNET FRANC AND STRAWBERRY

Fruited Berliner Weisse - Broussard, LA – 4.8 %

PARISH SIPS: PINOT NOIR AND BLACK CURRANT

Fruited Berliner Weisse - Broussard, LA – 4.5 %

SIERRA NEVADA WILD LITTLE THING

Sour Ale - Chico, CA – 5.5 %

NEW TIN ROOF PALOMA GOSE

Fruited Gose - Baton Rouge, LA – 4.25 %

YELLOWHAMMER SPIRIT GUIDE

Cherry and Blackberry Gose - Huntsville, AL – 5.0 %

LIGHT / CRISP

CHANDELEUR FREEMASON GOLDEN ALE

American Blonde Ale - Gulfport, MS – 5.3 %

DUVEL SINGLE FERMENTED

Belgian Strong Golden Ale - Belgium – 6.8 %

GRAYTON BEER CO. 30A BEACH BLONDE ALE

American Blonde Ale - Santa Rosa Beach, FL – 4.6 %

LAZY MAGNOLIA GOOD BUG

Golden Ale - Kiln, MS – 4.5 %

SOUTHERN PROHIBITION LIGHT

American Light Lager - Hattiesburg, MS – 3.9 %

STONE BUENAVEZA SALT & LIME LAGER

American Light Lager - Escondido, CA – 4.7 %

HOP FORWARD

BELL’S TWO HEARTED

American IPA - Comstock, MI – 7.0 %

LAZY MAGNOLIA SUN FOX

India Pale Ale - Gulfport, MS – 6.0 %

PARISH GHOST IN THE MACHINE

Double IPA - Broussard, LA – 8.5 %

NEW PARISH VERMILLIONAIRE

Double IPA - Broussard, LA – 8.0 %

SIERRA NEVADA BIG LITTLE THING IPA

Double IPA - Chico, CA – 9.0 %

SIERRA NEVADA PALE ALE

American Pale Ale - Chico, CA – 5.6 %

SWEETWATER 420 EXTRA PALE ALE

American Pale Ale - Atlanta, GA – 5.7 %

DOMESTICS

BUDWEISER

MILLER LITE

BUD LIGHT

PBR

COORS LIGHT

ROLLING ROCK

MICHELOB ULTRA

YUENGLING

MILLER HIGH LIFE

BOILERMAKER SPECIAL

MILLER HIGH LIFE AND  
A SHOT OF FOUR ROSES  
ALL DAY. EVERY DAY.

HAPPY HOUR AT THE PUB

Tuesday through Friday from 3:00 pm to 6:00 pm



FLAGSHIP BEERS  
CLASSIC COCKTAILS  
HOUSE WINE  
PUB SNACKS

\*\* LIMITED AVAILABILITY – Be sure to grab it while we got it.