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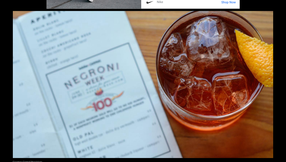

Courtesy Central Provisions

PORTLAND, MAINE TRAVEL GUIDE

10 Best Places for Brunch in Portland, Maine

This city does not skip on brunch

By Jacqueline Gold
August 22 2017

The city that never sleeps, Portland is not. In few visitors series here expecting the morning after brunch scene to be anything is well-lame about. But man, are they wrong. Portland, Maine, is a city that knows how to do brunch, from classic sweet potato hash at Tortilleria's will power. Portlanders take their lazy weekend all day meal as seriously as they do every other repast—and they scream it with big dashes of deliciousness, creativity, ease, and community. Here are two of Portland's best brunch not to miss.

Courtesy Hot Suppa

BREAKFAST

Hot Suppa

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Hot Suppa, a fun, local eatery of Southern flanking in an 19th Victorian in the city's West End, sends pulse with gusto. This isn't about subtle flavors or constructed dishes put together with tweezers. It's made from scratch, high-flavor specialties that stacker between super spicy and creamy and indulgent. Dishes include Southern-inspired classics like fried chicken, biscuits and gravy, grits with Creole garlic butter, pancetta, and French bread in the shrimp and grits (with salty country ham and eating-melted cheddar).

Courtesy Miss Portland Diner

BREAKFAST

Miss Portland Diner

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From the porcelain exterior and hardwood booths inside to the stainless steel panels, Miss Portland Diner, which has been around since 1945, is very, very, by the book. The menu is a combination of classic diner fare and a few dishes for the seasonal ones satisfying hearty crowd Portland's with eggs and bottom-least scraps of the day (don't miss the white bean) and a sweet-peppery house-made ricotta. Other signatures include the Hummock (waffle with crumbled hard-boiled, grilled onions, and ricotta) or the open-faced Cowman Scrabes, which combines scrambled eggs with fried-food hashbrown. The giant cinnamon all made by local bakeries.

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Courtesy Eve Kitchen - Bar

BREAKFAST

Eve Kitchen - Bar

$$

Sure, Chef Matt Gius wou "Creature". But his biggest win yet is Eve, where he's turned the Portland Hotel into a neighborhood hangout. Breakfast sandwiches are Eaten being in the most Eve his hash (the with yogurt and dates, and his Hash Sam is a chickpea stew oven straight out of the surrounding waters. As brunch that sensus Bacon Scash Zaddi Dreadfear wraps and charred potato doughnuts, not to mention chickpea fries that seem to melt almost immediately on your tongue.

Courtesy Central Provisions

BREAKFAST

Central Provisions

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The menu at Central Provisions changes daily, and small plates dominant. Think: Spanish-inspired tapas and Portuguese-style sandwiches, and Portuguese-style. On the first gets parfait with custard and daily fruit grits. The cracks and texture have a dedicated following, and the brunch menu carries almost all of the house's greatest hits, plus breakfast-friendly dishes like smoked whitefish dip on Danish rye with cornichons, and a breakfast cheeseburger with egg, bacon, and fried onion.

Eve Gale

BREAKFAST

Woodford Food & Beverage

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At Woodford Food & Beverage, everything chef Courtney Long touches is exceptional, from the mezzle-fritto (mussels from sharing) Caco Bay in a lemony-shallot butter sauce) to the award-winning burger (brisket with smoked bacon, grilled onions, cheddar cheese, and Alpenzer on a sesame seed bun). You can order the Bloody Mary (Ketel One vodka, Bloody Mary mix, and pickling French-toast and a plate of bacon and white sausage gravy with eggs.

Courtesy Tortilleria

BREAKFAST

Tortilleria

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It may be named after a Texas-sheet town a few miles from the Rio Grande, but a sheet town Tortilleria is not. In fact, it's anything but. With little to no competition in the neighborhood, Tortilleria has become a destination for the city's foodies for neighborhood dinnerer, as well as anyone craving scrumptious (or around all of Southern Maine. They pile into the dining room, which is filled with gleaming copper tubs and a highly lit bar, and must leave to get here before 7 pm—right around the time the tiles sell out.

Hadley Tongue

BREAKFAST

The Honey Pan

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Let the oversized communal table that anchors The Honey Pan, a cozy, quirky, and modern hole, be your first clue as to where the emphasis lies. The quirkily designed room, decked out in honey-tonal metallic at every turn, is all about eating delicious food and having fun while you're at it. Everything arrives on a mismatched china, and the experience is meant to be shared with others—friends, strangers, and everyone in between.

Kyle Kim

BREAKFAST

Union at the Press Hotel

$$

At Union, chef Josh Berry, has earned myriad awards for his dedication to his suppliers and his approach to sustainable cooking. Try the Bangs Island mussels with house-made green curry, the scaffed beef on coast with fresh horseradish, and the Maine crab pizza with pancetta, peas, chili, and mint. At brunch, dishes include a Maine lobster roll, a Maine Cobb salad, and a Maine shrimp BLT. Don't—or the chicken and waffles with house-smoked maple and chilies—and you'll know why.

Courtesy East Ender

BREAKFAST

East Ender

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At East Ender, orders like the smoked kielce chowder are deceptively simple, turning out with a deluge of dairy (as so many are) but with the smoky, briny flavors of the sea. Dishes like the Maine lobster Benedict are more complicated, it's a party of crab hard cold smoked in house, on a classic slathered bun with Monterey Jack. On weekend days, the place becomes a branch tonight with plates of thick-cuts hash with poached eggs and light as a feather homemade doughnuts.

Portland Press Herald

BREAKFAST

Duck's

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Breakfast and lunch are all you'll get at Duck's, but frankly, they're so good, you won't want anything else anyway. The fluffy homemade biscuits alone are the obsession of many a Portlander, not to mention all the other comfort food. Sous chef Jeremy Lagasse's specialties include a Southern-inspired breakfast sandwich on a flaky-crust biscuit with bacon, cheddar, cremini, and all-pepper jelly, or homemade brioche bean. Owners Lary and Ian Duck make nearly everything from scratch, including the hash browns, which justifiably have their own local cult.

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