

front porch

market & grill

appetizers

Shrimp Matamoras \$11

Layered avocado, black beans, tequila lime salsa and shrimp, crème fraiche, served with tortilla chips

Crab & Brie Quesadilla \$12

Lump crab, toasted almonds, creamy brie, spiced apple glaze

Pot Stickers \$11

house made sweet and sour sauce

Taco Trio \$12

Choose 3 of the same or mix it up. Pork: jicama slaw, chipotle mayo. Chicken: red-hot buffalo, celery, carrot slaw, bleu cheese sauce. Shrimp: grilled lime pico de gallo, spicy remoulade

Cheese Board \$12

Manchego, cheddar, gouda, pimento

Mac and Cheese \$8

With smoked gouda

Nachos \$9

Shredded cheese, cheese sauce, pico de gallo, crème fraiche, jalapeños, fresh herbs.

Add: Chicken \$4, Shrimp \$5, Steak \$6 or Pulled Pork \$4

Steamed Mussels \$12

Garlic butter wine sauce, toasted baguette, grilled lemon

soups & salads

add grilled chicken \$4... grilled steak \$6... sautéed shrimp \$6... salmon \$6... crab cake \$6

Soup Of The Day \$5

ask your server for today's soup

Creamy Tomato Basil \$6

Roasted tomatoes, fresh cream, pecorino romano

Market Salad \$6

Mesclun greens, shaved cucumber, heirloom tomatoes, red wine vinaigrette

Grilled Caesar \$7

Char-grilled romaine lettuce, shaved parmesan cheese, served with house made caesar, garlic ciabatta

Greek Salad \$9

Shaved cucumber, kalamata olives, red onion, garbanzo beans, feta cheese, mesclun greens, toasted pita, red wine vinaigrette

Arugula Salad \$9

Sliced strawberries, shallots, quinoa, toasted pecan, balsamic glaze

Spring Salad \$8

Mesclun greens, red grapes, almonds, shaved cucumber, goat cheese, lemon vinaigrette

Seared Scallop Couscous Salad \$15

Heirloom tomatoes, mixed greens, currants, almonds, goat cheese, honey lemon vinaigrette

rustic pizzas

Pepperoni Salami \$11

With house made marinara

Mozzarella, Parmesan & Herb \$11

With house made marinara

Veggie Extreme \$11

Baby kale, roasted garlic, tomatoes, red onion, mushrooms and your choice of sauce

White Chicken \$11

With cauliflower sauce

Pizza of the Day \$11

gluten-free crust available for all pizzas, just ask!

sandwiches

The Rueben \$13

House made, slow roasted corned beef, swiss, sauerkraut and tangy thousand island dressing... served on ciabatta

Roasted Turkey Wrap \$12

House roasted turkey, cheddar, bacon, romaine, tomato, guacamole mayo

Grilled Chicken \$11

Lettuce, tomato and onion with chipotle may... served on brioche bun

Melted Italian \$13

Prosciutto, salami, pepperoni, provolone, lettuce, tomato, onion, oil & vinegar... served on a hoagie roll

Front Porch Club \$13

Grilled chicken breast, prosciutto, fresh mozzarella, romaine, tomato, saffron aioli... served on ciabatta

* Front Porch Burger \$13

Bacon, cheddar, lettuce, tomato and onion with chipotle mayo... served on a brioche

Veggie Wrap \$12

Sliced avocado, tomato, sautéed sweet peppers, fresh mozzarella, baby lettuce, saffron aioli

* Marinated Flank Steak Wrap \$14

Sautéed peppers, onions, iceberg lettuce, tomato, pepper jack cheese, guacamole mayo

entrees

* 8 oz. Prime Boneless Ribeye \$19

Roasted garlic yukon mashed, sautéed jumbo asparagus, smoked sea salt

Herb Crusted Chicken \$20

Smoked gouda mac and cheese, sautéed haricot verts, herb butter

Seared Scallop Pesto \$20

Jumbo sea scallops, sweet bell peppers, toasted pine nuts, penne pasta, garlic ciabatta

Front Porch All Day Breakfast \$13

two local eggs, bacon, breakfast potatoes, wheatberry toast