

# 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!

### entrees

#### \* 16 oz. Prime Boneless Ribeye \$32

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

#### Herb Crusted Chicken \$20

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

#### Pan Seared Rainbow Trout \$25

quinoa pilaf, sautéed arugula, garlic butter wine sauce

#### Braised Pork Shank \$27

Local pork, roasted garlic yukon mashed, sautéed haricot-verts, apple demi glace

#### Seared Scallop Pesto \$25

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

#### Chicken and Waffles \$22

Parmesan crusted boneless breast, smoked gouda, belgian waffle, maple-thyme butter

#### \* Grilled New Zealand Lamb Rack \$30

Herb roasted yukon, sautéed jumbo asparagus, mint demi glace, charred scallions

#### Sweet and Spicy Shrimp \$25

Jumbo gulf shrimp, jasmine rice, local microgreens

#### Wild Mushroom Ravioli \$20

Truffled parmesan cream sauce, local micro greens, garlic ciabatta

*\* Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. The kitchen does use nuts & nut based oils, please let us know about any food allergies.*