

# front porch

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## 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

#### Seared Scallops \$13

Jumbo sea scallops, baby arugula, grilled lemon, pesto cream dipping sauce

### soups & salads

\* add grilled chicken \$4... grilled steak \$6... sautéed shrimp \$6... salmon \$6... crab cake \$6... scallop \$8

#### Soup of the Day \$7

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, tomato, garbanzo beans, feta cheese, mesclun greens, toasted pita, red wine vinaigrette

#### Roasted Beet Salad \$9

Red and golden beets, mesclun greens, toasted walnuts, goat cheese, honey balsamic vinaigrette

#### Kale Salad \$9

Sliced d'anjou pear, baby kale, toasted pecans, scallions, gorgonzola, champagne vinaigrette

#### Seared Scallop Couscous Salad \$15

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

### rustic pizzas

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

#### Pepperoni Salami \$11

With house made marinara

#### Mozzarella, Parmesan & Herb \$11

With house made marinara

#### Veggie Extreme \$11

Baby arugula, roasted garlic, tomatoes, red onion, mushrooms, pico de gallo and your choice of sauce

#### White Chicken \$11

With cauliflower sauce

#### Pizza of the Day \$11

### entrees

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

Red potato parmesan mash, oven roasted asparagus, smoked salt, herb butter

#### Herb Crusted Chicken \$21

Pan fried boneless breast, smoked gouda mac and cheese, sauteed broccolini, herb butter

#### Seared Striped Bass \$26

Herb wild rice pilaf, sauteed arugula and shallot, citron salt, truffle cream sauce

#### Seared Pork Tenderloin \$27

Marinated local pork, red potato parmesan mash, grilled broccolini, apple-bourbon sage butter

#### Seafood Carbonara \$30

Jumbo sea scallops, lump crab, jumbo shrimp, slab bacon, shallot, parmesan cream sauce, over linguine with garlic ciabatta

#### Chicken and Waffles \$22

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

#### Spaghetti Bolognese \$25

Local wagyu beef, pork, san marzano tomato, shaved parmesan, fresh basil over linguine with garlic ciabatta

#### 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

\* add grilled chicken \$4... grilled steak \$6

*\* 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.*

## wine

### sparkling wine & champagne

#### Montand Brut

Jura, France \$8 glass/\$32 bottle

#### Zardetto Prosecco NV

Veneto, Italy \$9 glass/\$34 bottle

#### Juve y Camps Brut Rose'

Penedes, Spain \$39 bottle

#### Veuve Clicquot Yellow Label Brut

Champagne, France \$85 bottle

### white wines

#### Stella Pinot Grigio

Delle Venize, Italy  
\$7 glass / \$28 bottle

#### Ponga Sauvignon Blanc

Marlborough, New Zealand  
\$9 glass / \$34 bottle

#### Heritage Chardonnay

Columbia Valley, Washington  
\$9 glass / \$34 bottle

#### Trefethen Chardonnay

Napa Valley, California  
\$14 glass / \$55 bottle

#### Clean Slate Riesling

Mosel, Germany  
\$8 glass / \$32 bottle

### rose

#### Le Saint Andre Rose

Provence, France  
\$9 glass / \$34 bottle

### red wines

#### A to Z Pinot Noir

Willamette Valley, Oregon  
\$13 glass / \$38 bottle

#### Angeline Merlot

Sonoma, California  
\$8 glass / \$34 bottle

#### Renacer Malbec

Mendoza, Argentina  
\$9 glass / \$36 bottle

#### The Huntsman Cabernet Sauvignon

Columbia Valley, Washington State  
\$9 glass / \$36 bottle

#### Jason Stephens Cabernet Sauvignon

Santa Clara, California  
\$12 glass / \$48 bottle

#### 2016 Ghostrunner Red Blend

Lodi, California  
\$9 glass / \$36 bottle

## beer

#### O'Connor El Guapo

Agave IPA, 7.5%

#### Dominion Oak Barrel Stout

American Stout, 6.8%

#### Hardywood Pils

German-Style Pilsner, 5.2%

#### Land Shark Lager

Island Style Lager, 4.2%

#### SweetWater 420

Extra Pale Ale, 5.7%

#### Shock Top

Belgian White, 5.2%

#### Bud Light

4.2%

#### Michelob Ultra

4.2%

#### Stella Artois

5%

#### O'Doul's

Non-alcoholic

## drink local

### local brews

#### Devils Backbone Vienna Lager

6.2%, Lexington, VA

#### Devils Backbone Eight Point

IPA, 6.2%, Lexington, VA

#### South Street Satan's Pony

Amber Ale

5.3%, Charlottesville, VA

#### Bold Rock Hard Cider -Virginia Apple

4.2%, Nellysford, VA

#### Brothers Hoptimization

American IPA, 7.1%

Harrisonburg, VA

#### Brothers The Great Outdoors

Virginia Pale Ale, 4.8%,

Harrisonburg, VA

#### Starr Hill Northern Lights

IPA, 6.2%, Charlottesville, VA

#### Starr Hill Festie

Oktoberfest Lager, 4.8%,

Charlottesville, VA

#### Beer Hound Teddy

American Cream Ale, 5.5%,

Barboursville, VA

### local vines

#### Rappahannock Chardonnay & Viognier Blend

Huntly, Virginia

\$12 glass / \$46 bottle

#### RdV Friends & Family

Delaplane Virginia \$85 bottle

#### Linden 'Avenius' Sauvignon Blanc

Linden, Virginia \$48 bottle

#### Glen Manor Cabernet Franc

Front Royal, Virginia \$68 bottle

## bourbon & scotch

#### Jefferson's

Ocean

Reserve, Russell's Reserve  
6YO

10YO

Russell Single Barrel, Lexington  
Finest, Blanton's Single  
Barrel, Redbreast Single Pot  
Still, Dalwhinnie Highland  
Single Malt, The Macallan  
12YO

15YO, 18YO, The Macallan  
Rare Casked

Glenlivet, Dewars 12 year,  
Dewars White Label,  
Glenfiddich

## cocktails

Hot Butter Pumpkin Rum \$13

Spiced Sangria (Red Based) \$13

Banana Fosters \$12

Cranberry Vanilla Mimosa \$12

Chocolate Martini \$14

Makers Apple Manhattan \$14

Spiced Apple Pie Martini \$14

Marshall Mule \$13

Hot Apple Cider \$5  
add liquor of choice  
at market value

Hot Chocolate \$4  
add liquor of choice  
at market value

**Sometimes  
you run into  
people who  
change your  
life for the  
better. Those  
people are  
called  
BARTENDERS.**