

# 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

#### 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... scallops \$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

### sandwiches

#### The Reuben \$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

#### \* Seared Salmon \$15

Cucumber, arugula, red onion, feta, saffron aioli served on ciabatta

#### 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 \$11

Sweet peppers, roasted eggplant, arugula, tomato, pepper jack cheese, saffron aioli

#### \* Marinated Flank Steak Wrap \$14

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

### entrees

#### \* 10 oz. Prime Ribeye \$21

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

#### Herb Crusted Chicken \$20

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

#### Spaghetti Bolognese \$20

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

#### Front Porch All Day Breakfast \$13

two local eggs, bacon, breakfast potatoes, wheatberry toast

## 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 wine*

#### **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  
\$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**

American Amber/Red 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

## cocktails

#### **Hot Buttered Pumpkin Rum**

\$14

#### **Spiced Sangria (Red Based) \$13**

Bananas Foster \$12

#### **Cranberry Vanilla Mimosa \$12**

Chocolate Martini \$12

#### **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 \$5**

add liquor of choice at market  
value

## bourbon & scotch

#### **Jefferson's The Manhattan**

Jefferson's Ocean

#### **Russell's Reserve 6YO, 10YO**

Russell's Single Barrel,  
Lexington Finest, Blanton's  
Single Barrel, Redbreast  
Single Pot Still, Dalwhinnie  
Highland Single Malt, The  
Macallan 12YO, 15YO, 18YO

The Macallan Rare Cask

Glenlivet, Dewars 12YO,  
Dewars White Label,  
Glenfiddich

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