

front porch

market & grill

appetizers

Crab & Brie Quesadilla \$12

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

Chips and Dip \$6

Pick your chip: crunchy kettle chips with bacon horseradish dip or warm tortilla chips with guacamole

Taco Duo \$12

Two loaded flour tortillas. Pick your flavor or have one of each. Beef brisket: apple-fennel slaw, pico de gallo, house BBQ or Pulled Pork: jicama slaw, chipotle mayonnaise

Pimento Cheese and Vegetable Plate \$13

House made pimento cheese, baby carrots, cucumbers...served with a toasted baguette

Mac and Cheese \$8

With smoked gouda

Three Cheese Nachos \$9

Mozzarella, sharp cheddar, provolone, pico de gallo, black beans, sliced jalapeño, creme fraiche and guacamole * add: Chicken \$4, Shrimp \$5, Steak \$6 or Pulled Pork \$4

Seared Scallops \$13

Jumbo sea scallops, crumbled slab bacon, garlic butter-wine sauce on bed of arugula

Spiced Shrimp Cocktail \$13

Jumbo shrimp, cilantro-lime cocktail sauce, served over fresh greens

soups & salads

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

Creamy Tomato Basil \$6

Roasted tomatoes, fresh cream, pecorino romano

Side Salad \$4

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

* Grilled Caesar \$7

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

Spring Salad \$9

Mesclun greens, romaine leaf, red grapes, strawberries, pistachios, goat cheese, herb vinaigrette

Arugula & Fennel Salad \$9

Baby arugula, shaved fennel, maple pecans, shaved parmesan, pineapple, champagne vinaigrette

B.L.T. Wedge \$9

Romaine, slab bacon crumbles, baby heirloom tomatoes, sharp cheddar, avocado, house ranch dressing

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

Four Meat Pizza \$11

Chef's Choice

sandwiches

The Reuben \$13

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 mayonnaise

Lump Crab Cake Sandwich \$15

Crab cake, avocado, lettuce, tomato, red onion, chipotle mayonnaise...served on brioche bun

BBQ Beef Brisket \$14

Braised beef, apple-fennel slaw, sharp cheddar, house honey BBQ sauce...served on brioche bun

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 mayonnaise...served on brioche bun

Avocado Ranch Wrap

Mesclun greens, arugula, heirloom tomatoes, avocado, red onion, house ranch...served in flour tortilla

N.Y. Strip Sub \$15

Slow roasted, thin sliced beef, sautéed onions, lettuce, tomato, fontina cheese, saffron aioli...served on French sub roll

entrees

* 16 oz. Prime Ribeye \$32

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

Herb Crusted Chicken \$22

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

Seared Scallop Pesto \$28

Jumbo sea scallops, roasted red peppers, toasted pine nuts, fresh parmesan, linguine...served 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 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

Wild Hills Pinot Noir

Willamette Valley, Oregon
\$12 glass / \$44 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

wine by the bottle

*a rotating selection of a few of our
favorite wines available by the
bottle only*

whites

Walsh Family Viognier

Waterford, Virginia \$45 bottle

Alain Chavy Puligny Montrachet

Burgundy, France \$70 bottle

Rombauer Chardonnay

Carneros, California \$60 bottle

reds

Belle Glos 'Clark & Telephone' Pinot Noir

Santa Maria, California \$64 bottle

Rombauer Cabernet Sauvignon

Napa Valley, California \$78 bottle

Rauzan Segla Margaux

Bordeaux, France \$85 bottle

Caymus Cabernet Sauvignon

Napa Valley, California \$90 bottle

cocktails

Southern Belle \$14

Belle Vodka, peach schnapps,
chambord, cranberry juice,
orange juice, sour mix

Berry Breeze \$13

Muddled raspberries, raspberry
vodka, sour mix, tonic

Dog n Peach \$14

Deep Eddy peach vodka, Bird
Dog peach bourbon, peach
schnapps, lemon juice, club
soda

Triple Berry Cosmo

Muddled blueberries and agave
nectar, Absolut Berri Acai,
Palma Pomegranate, coconut
water, lime juice

Summer Breeze Sangria \$13

white summer sangria

Margarita on the Porch \$13

Tequila, fresh sour mix, triple
sec

Blackberry Old Fashioned \$13

Muddled blackberries, simple
syrup, Bird Dog blackberry
bourbon, soda water

Mojito \$13

Muddled mint, lime, simple
syrup, white rum, tonic water

Rootbeer Float \$13

Pinnacle whipped vodka,
rootbeer

Marshall Mule \$13

Belle Vodka, Canton Ginger
Liqueur, lime juice, mint, ginger
beer

Gin Swizzle \$13

Muddled blackberries with simple
syrup, gin, lime, club soda

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

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

***We like to change
things up. Be sure to
ask your server about
seasonal beer offerings.***

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