

front porch

market & grill

appetizers

Crab & Brie Quesadilla \$12

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

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 \$11

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, guacamole and house made cheese sauce * 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

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 \$12

Mesclun greens, arugula, heirloom tomatoes, avocado, red onion, cheddar cheese, 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 \$12

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.