

# front porch

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## 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 & 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

### 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 Ahi Tuna \$28

Sesame & pepper crusted tuna filet, served over rice noodle stir-fry with pineapple, carrots and cabbage with honey-soy glaze

#### Mojo Pork Chop \$27

Citrus marinated center cut chop, jasmine rice, black beans, bacon, shallot with house BBQ drizzle

#### Spaghetti Bolognese \$26

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

#### Stuffed Chicken Oscar \$28

Bone-in breast stuffed with fontina cheese with roasted garlic mashed potatoes, sautéed asparagus, lump crab meat, bernaise sauce

#### Seared Scallop Pesto \$28

Jumbo sea scallops, roasted red peppers, toasted pine nuts, fresh parmesan 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*

### **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,  
chambored, 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.