

# front porch

## market & grill

### dinner menu

## snacks

**Gouda Mac N Cheese** \$10

### Meat & Cheese Board

Chef's choice of meats, cheeses & tasty things \$16

### Fish Tacos (V,GFO)

flour tortilla, mahi, pickled red cabbage, carrot & daikon, cilantro crème fraiche \$15

### Pulled Pork Sliders

slow roasted pulled pork, cheerwine cherry gastrique, broccoli jicama slaw, challah silver dollar roll \$13

### Chilled Shrimp (V,GF)

old bay & beer boiled jumbo shrimp, bloody mary salsa, charred lemon \$16

### \*Seared Scallops (V,GF)

warm bacon jam, sweet potato, arugula \$16

### Trio of Dips (V)

pimento cheese, black eyed pea hummus, shrimp dip, lavash, baguette \$11

## soups & salads

\* add chicken \$4...steak \$6... shrimp \$6... salmon \$6  
...crab cake \$10... scallops \$8

### Creamy Tomato Basil (GF)

cream, San Marzano tomato, parmesan, basil \$7

### Soup Of The Day

Chef's creation \$ market

### House (V, GF)

mixed greens, cucumber, heirloom tomato \$8

### \* Grilled Caesar (GFO)

char-grilled romaine heart, parmesan, garlic herb ciabatta, charred lemon \$11  
add anchovies \$1

### Kale "Dorf" (V,GF)

baby kale, apples, grapes, celery, walnuts, honey lemon yogurt dressing \$14

### \*Roasted Beet & Blood Orange (V,GF)

arugula, goat cheese, pistachio, basil vinaigrette \$14

## pizza

*gluten-free crust available for all pizzas, add \$2*

### Mozzarella, Parmesan & Herb (V,GFO)

marinara \$12

### Pepperoni & Salami (GFO)

marinara, mozzarella \$14

### Veggie Extreme (V,GFO)

tomato, onion, mushroom, arugula, marinara, mozzarella \$13

## entrees

### \*14oz. Ayrshire Farm Ribeye (GF)

garlic herb butter, smoked salt, pimento cheese twice baked potato, braised winter greens \$36

### Herb Crusted Chicken

parmesan herb crust, garlic herb butter, sautéed green beans, gouda mac n cheese \$23

### \*Spiced Salmon (V,GF)

molé, blackberry, jicama, charred heirloom carrot, corn cake, chili oil \$23

### \*Lamb Chops

cucumber-mint yogurt, preserved lemon, tabbouleh \$31

### Ayrshire Farm Pork & Brisket Manicotti

pulled pork & brisket, broccoli rabe, ricotta, marinara, parmesan, garlic ciabatta \$21

### \*Ayrshire Farm Burger

pimento cheese, bacon jam, tomato, arugula, brioche ...served with side house salad and twice baked potato \$18

### Local Pumpkin Risotto (V,GF)

goat cheese, pepitas, cheerwine-cherry gastrique \$14

\* add chicken \$4...steak \$6... shrimp \$6... salmon \$6  
...crab cake \$10... scallops \$8

## Shout Out To Our Amazing Local Purveyors

Ayrshire Farm, The Giving Tree,  
Lyon Bakery, Dancing Dog  
Coffee and more

\* 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.

(V) Vegetarian, (GF) Gluten-Free, (GFO) Gluten-Free Option (ask your server).