

front porch

market & grill

in-between menu, served 3pm-5pm

snacks

Pickled Veggies (V) \$5

Meat & Cheese Board

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

Chilled Shrimp (V,GF)

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

Trio of Dips (V)

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

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

Shout Out To Our Amazing Local Purveyors

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

soups & salads

** add chicken \$4...steak \$6... shrimp \$6...*

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

cocktails

Blackberry Old Fashioned \$14

Muddled up blackberries, simple syrup, Bird Dog Blackberry Bourbon, club soda

Pumpkin Tini \$14

Absolut Vanilla, Bailey's Irish Cream Liqueur, Pumpkin Liqueur

Spiced Apple Pie Martini \$14

Captain Morgan Spiced Rum, Dr. McGillicuddy's Apple Pie Liqueur

Spiced Sangria \$13

Red wine sangria

Hottails \$13

Create your own hot toddy. Choose your liquor and add to Hot Chocolate, Hot Cider or Coffee

* 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).