

front porch

market & grill

lunch menu

snacks

Pickled Veggies (V) \$5

Gouda Mac N Cheese \$10

Meat & Cheese Board

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

Fish Tacos (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

Shout out to our amazing local purveyors...

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

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

sandwiches

served with kettle chips & broccoli-jicama slaw or pasta salad. gluten free buns available, add \$2

The Reuben

slow roasted corned beef, sauerkraut, swiss,
1000 island, ciabatta \$14

*Ayrshire Farm Burger

pimento cheese, bacon jam, tomato, arugula, brioche \$15

"Beet" Burger (V)

roasted beet & quinoa patty, whipped goat cheese,
house pickles, arugula, brioche \$13

Roasted Turkey

apple, brie, arugula, honey mayo, wholegrain \$14

VA Cuban

slow roasted pulled pork, VA country ham, pimento cheese, pickle, boiled peanut-mustard, ciabatta \$15

Ayrshire Farm Chicken Breast

fig jam, pickled red cabbage, carrot & daikon,
cilantro, chili mayo, French sub roll \$15

entrees

Ayrshire Farm Chicken (GF)

sweet tea & bourbon glaze, charred lemon, warm potato salad, green beans \$18

*Ayrshire Farm Skirt Steak (GF)

balsamic reduction, EVOO, heirloom tomato,
roasted potato, arugula \$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

* 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).