

front porch

market & grill

dinner menu

snacks

Smoked Gouda Mac N Cheese \$10

Meat & Cheese Board

prosciutto, sopressata, European cheeses, Kalamata olives, assorted nuts, balsamic reduction, baguette \$16

Fish Tacos (V,GFO)

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

Pulled Pork Sliders

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

Chilled Shrimp (V,GF)

Old Bay & beer boiled jumbo shrimp, tequila lime cocktail sauce, charred lemon \$16

*Seared Scallops (V,GF)

warm bacon jam, sweet potato, arugula \$16

Front Porch Nachos

Ayrshire Farm grilled chicken or pulled pork, beer cheese sauce, pico de gallo, black beans, jalapeno, corn tortilla chips, side of fire roasted tomato salsa and crème fraiche \$15

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. Ribeye (GF)

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

Ayrshire Farm Chicken

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

*Spiced Salmon (V,GF)

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

*Lamb Chops

balsamic brown sugar marinated lamb chops, balsamic reduction, grilled sweet potato, braised winter greens \$31

*Front Porch Burger

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

Bolognese

Ayrshire Farm ground beef, vegetables, San Marzano tomato, parmesan, and cream. Served with garlic herb ciabatta \$19

Local Pumpkin Risotto (V,GF)

goat cheese, pepitas, Cheerwine and 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).