

front porch

market & grill

lunch menu

snacks

Meat & Cheese Board

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

Smoked Gouda Mac N Cheese \$10

Fish Tacos (GFO)

flour tortilla, mahi, pickled red cabbage, carrot and 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 salsa & sour cream \$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

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

*Front Porch Burger

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

"Beet" Burger (V)

roasted beet & quinoa patty, 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

prosciutto, tomato, arugula, mozzarella, pesto aioli, ciabatta \$15

entrees

Ayrshire Farm Chicken

herb crust, garlic herb butter, sautéed green beans, smoked gouda mac n cheese \$18

*Ayrshire Farm Skirt Steak (GF)

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

* 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).