THE PORCH

where locals eat, meet and drink

share plates

flatbread pizzas 12.50

mediterranean
chick pea hummus, kalamata olives, feta
sweet peppers, sundried tomatoes

portabello mushroom
spinach, goat cheese, truffle cream

margherita
marinara sauce, mozzerella cheese,
sundried tomatoes, fresh basil

spanish
romesco sauce, purple haze goat cheese,
bilbao chorizo, wild arugula

italian
marinara sauce, mozzeralla cheese,
italian sausage, crimini mushrooms

from the sea

spicy shrimp scampi 9
garlic bread

ahi poke 16
chili oil, sesame seeds, avocado puree,
house-made tortilla chips

griddled crab cakes 14
spicy bell pepper emulsion, petite greens, fig vincotto

zesty fried calamari 10
chipotle aioli

vegetarian

grilled artichoke 9
basil aioli

chick pea hummus 9
kalamata olive, EVO drizzle, vegetable crudite, pita bread

guacamole 8
salsa roja, house-made tortilla chips

goat cheese fried polenta 12
marinara sauce, shaved parmesan

artisan cheese plate
fourme d'ambert blue, france, semi soft cow,
morbier france, semi-soft cow
saint andre, france, soft triple cream cow
humbolt fog, USA, semi-soft goat
traditional condiments
small 12, large 18

hearty plates

goat cheese fried polenta 12
beef ragu, shaved parmesan

buffalo chicken strips 8
shredded cabbage, ranch dressing

signature all beef chili
cheddar cheese, green onion, sour cream,
house-made tortilla chips
cup 10, entree 14

jalapeno bacon mac n cheese
fontina, gruyere, and parmesan cheese
small 8, entree 12

fresh salads

12.50

add chicken 6, ahi tuna 7, jumbo shrimp 7

mediterranean
roasted tomato, kalamata olives, feta cheese, sweet peppers,
oregano vinaigrette

balboa wedge
maple glazed applewood bacon, red onion,
cherry tomatoes, blue cheese crumbles,
blue cheese dressing

asian
napa cabbage, mango, cucumber, almonds,
fresh herbs, sweet chili vinaigrette

tomato caprese
burrata cheese, basil pesto, fig vincotto, ciabatta crisp

roasted baby beets
goat cheese beignet, wild arugula, pickled green apples, hazelnut
vinaigrette

soup du jour

quoted daily cup 6, bowl 8

Please advise your server if you have any food allergies and please use discretion to avoid any and all menu choices that may have cross-contamination. Many food and beverage cans linings containing bisphenol A (BPA), a chemical known to the State of California to cause harm to the female reproductive system. Jar lids and bottle caps may also contain BPA. You can be exposed to BPA when you consume foods or beverages packaged in these containers. For more information go to: www.P65Warnings.ca.gov.BPA.

PORCH FAVORITES

Sandwiches & Burgers

add: cheese 1.00, avocado 2.00, bacon 1.00, sweet potato fries 1.00

tuscan chicken sandwich 12
roasted tomatoes, mozzerella, basil pesto, garlic aioli, ciabatta bread, sweet potato fries

crusted coriander ahi sandwich 16
lettuce, tomato, red onion, basil aioli, oregano vinaigrette, ciabatta bread, pomme frites or house salad

angus hamburger 14
lettuce, tomato, red onion, 1000 island dressing, cornichons, pomme frites or house salad

2 pulled pork sliders 12
citrus coleslaw, pomme frites or house salad

grilled cheese and bowl of soup 14
french boule, cheddar cheese, fontina cheese, soup du jour

2 angus beef sliders 14
lettuce, tomato, red onion, 1000 island dressing, cornichons, pomme frites or house salad

Entrees

fish and chips 16
tartar sauce, malt vinegar, pomme frites

grilled salmon 24
sweet pepper quinoa risotto, almond brussel sprouts, lemon emulsion

2 beer battered lobster tacos 18
citrus coleslaw, cilantro dressing, salsa roja, tortilla chips

pork chop bone-in 12oz 24
white polenta, swiss chard, mushroom ragu

pasta du jour quoted daily

organic jidori chicken 26
wild mushroom risotto, asparagus, mustard chardonnay sauce

angus NY steak 34
peewee potato confit, roasted carrots, chimichurri

braised boneless short ribs 28
saffron risotto, wilted spinach, roasted root vegetables, natural jus

Sweet Endings

Desserts

warm rustic apple tart 8.50
caramel sauce, sour cream sorbet

creme brulee du jour 8.50
quoted daily

chocolate lava cake 8.50
vanilla ice cream

sorbet trio 7
guava, mango, strawberry

After Dinner Beverages

roederer estate sparkling 15

ramos pintos tawny port 8

ramos pintos ruby port 8

Nespresso™ espresso 5

Daily Specials

WINE LIST

sparkling wine

	glass	bottle
roederer estate, napa	15	60
veuve clicquot, reims france	-	80
louis roederer-brut premier, france	-	80

rose

seven hills, columbia valley 2015	12	48
chateau d' escalan, provence 2015	13	52

sauvignon blanc

gainey, santa ynez 2013	11	44

pinot grigio

masi "masianco", Italy 2012	10	40

reisling

gainey, santa ynez 2013	10	40

chardonnay

buehler, russian river valley 2013	12	48
prescription, clarksburg 2015	14	56
rombauer, napa valley 2012	20	80
kistler les noisettier, sc 2013	25	100

portugal-3oz

ramos pinto tawny	8
ramos pinto ruby	8

pinot noir

	glass	bottle
morgan 12 clones, slh 2012	15	60
patz & hall, sonoma coast 2012	-	80
hitching post hometown 2012	-	60

cabernet sauvignon

mcmanis, ripon 2012	11	44
la storia, alexander valley 2012	17	68
cade, napa valley 2011	24	96
cain cuvee, napa valley 2011	-	105

red blends

abstract, napa valley 2012	17	68

merlot

seven hills, walla walla 2012	17	68
twomey, napa valley 2012	-	75

zinfandel

ridge, paso robles 2014	17	68
the terraces, napa valley 2011	-	60

syrah

andrew murray, cc 2011	11	44
riverain, bennet valley 2011	-	70

malbec

zuccardi, argentina 2011	14	56

A more extensive wine list is available upon request.
Corkage - $20 per 750ml (limit 1 bottle per table)

draft beers 6

goose island IPA, hangar 24 orange wheat,
kona pale ale, stella artois

bottled beer 5 - 6

budweiser, bud light, coors light, corona,
corona light, golden road brown ale, hop ottin
IPA, miller lite, scrimshaw pilsner, becks n/a

20% service charge for parties of 8 or more, even for split checks. maximum of 3 credit cards per group.
prop 65 warning-consuming food or beverages that have been kept or served in leaded crystal products or handling products made of leaded crystal may expose you to lead- a chemical known by the state of California to cause birth defects or other reproductive harm. 4/29/16

BREAKFAST

saturday & sunday
9:30 am - 2:00 pm

porch specialties

pancakes & eggs 12
3 fluffy pancakes, two eggs any style, choice of applewood smoked bacon or link sausage

belgian waffle & eggs 13
belgian waffle with whipped cream & berries, two eggs any style, choice of applewood smoked bacon or link sausage.

porch chicken & waffles 14
free range fried chicken, chicken gravy, belgian waffle with whipped cream and berries.

prime sirloin & eggs 19
8oz steak, red wine gravy, two eggs, roasted red potatoes, and choice of white, wheat or sourdough toast.

breakfast burrito 11
spinach tortilla, scrambled eggs, cheddar cheese, bacon or sausage, with roasted red potatoes

signature eggs benedict 14
poached eggs, hollandaise sauce, english muffin, pico de gallo, and choice of canadien bacon, lox, crab cakes or spinach, with roasted red potatoes

bagel with lox 14
plain toasted bagel, cream cheese, smoked salmon, sliced tomato, red onion, and capers

huevos rancheros 14
2 eggs any style, grilled corn tortillas, salsa roja, pico de gallo, housemade pinto beans and rice

build your own omelet

Served with roasted red potatoes, and choice of white, wheat or sourdough toast.
substitute fruit for potatoes or toast, add $2
substitute egg whites, add $1

3 egg plain omelet 9

vegetables $1 each
asparagus, avocado, garlic spinach, green onion, kalamata olives, mini`sweet peppers, mushroom, pico de gallo, red onion, or roasted tomatoes.

cheese $1 each
burrata, cheddar, feta, fontina, goat, or mozzarella

protein $3 each
applewood smoked bacon, Canadien bacon, sausage, carnitas, chicken, chili, bilbao chorizo, or smoked salmon.

traditional combinations

Two eggs any style, roasted red potatoes, choice of white, wheat or sourdough toast.
substitute fruit for potatoes, add $2
substitute egg whites, add $1

bacon & eggs 11

two eggs 9

sausage & eggs 11

sandwiches

served with fries or mixed green salad
substitute fruit, add $2.
sweet potato fries, add $1

bbq chicken 11
grilled chicken breast, bacon, bbq sauce, lettuce, tomato, red onion, and mayo on a buttermilk bun

club sandwich 11
toasted white bread, turkey, bacon, lettuce, tomato, & mayo
add avocado, $1.50

Brunch Specials

$7 bloody mary

$16 bottomless mimosas
with purchase of an entree
1 1/2 hour time limit

Beverages

juices 5
orange, cranberry, pineapple, grapefruit or apple

soda 4
coke™, diet coke™, or sprite™

iced tea, lemonade, coffee or hot tea 5

Nespresso® espresso 5
Nespresso® cappuccino 6
Nespresso® cafe au lait 6
Aqua panna flat 4
Pellegrino sparkling 4

20% service charge for parties of 8 or more-even for split checks. maximum of 3 credit cards per group.
the porch is not responsible for personal items lost or left unattended.