

The Front Porch

★ AT EVENING STAR ★

SHARABLE APPS

Zucchini Fries

yum yum sauce
\$7

Smoked Chicken Wings

choice of sauce:
honey hot / old bay / salt & pepper
\$10

Fried Cauliflower

Korean bbq sauce / miso mayo
sesame seeds
\$10

Dandelion & Goat Cheese Fritters

honeycup honey mustard
\$9

Umami Sticks

foraged mushroom dry rub
soubise aioli
steak \$10
mushroom \$8

Vegetarian Chili Cheese Tots

cheese / sour cream / chives
\$12

Watermelon Poke

tamari / sriracha / wakame
togarashi / toasted peanuts
\$7

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale 12 oz / \$2

Topo Chico Sparkling Water
11.2 oz / \$3

Mountain Valley Spring Water
16.9 oz / \$3

Health Ade Ginger Lemon
Kombucha
16.9 oz / \$6

Buzz's Cold Brew
16 oz / \$4

Buzz's Iced Tea
16 oz / \$4

BIGGER BITES

7 Hills Cheeseburger

cheddar & chevre spread / bacon
crispy onions / lettuce / tomato
onion / fries
\$15

Sixty South Salmon

tomato poached salmon / watermelon
jicama / cucumber / yogurt vinaigrette
\$25

Flat Iron Steak

roasted fingerlings / grilled sweet chili corn
rooftop chimichurri
\$29

Crispy Chicken Sandwich

celery seed slaw / brioche bun / fries
\$14

Kalua Pork Plate Lunch

macaroni salad / rice
\$23

DESSERT

S'mores Ice Box Cake

housemade chocolate & vanilla pudding
graham crackers / fluff
brûléed marshmallow / chocolate syrup
\$8

Gluten-Free Brownie Sundae

gluten-free brownie, vanilla gelato
chocolate syrup, whipped cream
\$6

Ice Cream Sandwich

buzz bakeshop chocolate cookie, vanilla gelato
\$8

SALADS

Purslane & Rooftop Greens

benne seeds / cucumbers / avocado
sweet chili marinated shrimp
tangerine & honey vinaigrette
\$18

Petit Greens

goat cheese / berries
savory popcorn
sangria vinaigrette
\$13

Grilled Little Gem

rooftop herb green goddess
pecorino / garlic bread crumbs
\$12

KIDS MENU

[served with plain tots or mixed greens salad w/ ranch]

Hot Dog

\$7

Chicken Fingers

\$7

Kids Burger

\$7

SIDES

French Fries

\$4

Cup of Vegetarian Chili

\$7

Crispy Tater Tots

\$4

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WINES BY THE GLASS

Sparkling

Casa del Mar, Cava Brut
Catalonia, Spain NV
\$8/\$32

White

Mokoroa, Sauvignon Blanc
Marlborough, New Zealand 2019
\$10/\$40

Knuttel Family, Chardonnay
Russian River, California 2018
\$10/\$40

Rosé

Maison Fabre, Rosé
Provence, France 2018
\$9/\$36

Red

Thelema Sutherland, Pinot Noir
Elgin, South Africa 2017
\$12/\$48

Alfaro "Dragonslayer" Zinfandel
Santa Cruz Mountains, California 2017
\$11/\$44

PANTRY PACKS

Grab & Go Grill Pack

2 lbs Red Apron ground beef / challah
buns / cheese / tomato
pickles / island sauce
\$36

Breakfast Sandwich Set

1 lb breakfast sausage
1 dozen eggs / challah buns
cheese / cold brew concentrate
\$36

COCKTAILS

Edith's Famous Bourbon Slushie

Bourbon, Iced Tea, Orange Juice, Lemonade
\$8

Frosé

Vodka, Rosé, Strawberries, Lemonade
\$8

True Hurricane

Rum Blend, Passionfruit, Pineapple, Lemon,
Pomegranate
\$9

Piña Margarita

Pineapple-Infused Olmeca Altos Tequila, Blood Orange
Liqueur, Lime, Oleo, Fresh Squeezed Lime, Salt
\$9

Strawberry Basil Sangria

Italian White Wine, Strawberry Rhubarb Vermouth,
Strawberry & Basil-Infused Mezzodi, Orangecello
\$9

PANTRY GRAB & GO

Bacon
1 lb / \$13.50

Raspberries
1/2 pint / \$4.75

Red Apron Ground Beef
1 lb / \$8.99

Blueberries
1/2 pint / \$4.75

Organic Brown Eggs
1 dozen / \$7.00

Tillamook Cheddar
8 oz / \$6.00

Celery
1 lb bunch / \$1.90

Dececco Linguine
1 lb / \$4.00

Carrots
1 lb bunch / \$1.40

Pomodoro Sauce
1 quart / \$8.50

Yellow Onions
1 lb / \$1.75

Bolognese Sauce
1 pint / \$5.00

Local Greens
\$6.00

Iron Gate Meatballs
8 each / \$16.00

COLD BEER

Crisp

Pabst Blue Ribbon, Lager
4.6%, USA, 12 oz. Can \$3

Hardywood Park Pils, Pilsner
5.2%, Virginia, 16 oz. Draft \$7

Great Lakes Eliot Ness, Vienna Lager
6.1%, Ohio, 16 oz. Draft \$7

Hop

Port City Essential, American Pale Ale
5.5%, Virginia, 16 oz. Draft \$7

Crooked Run Heart & Soul, Hazy IPA
6.5%, Virginia, 16 oz. Draft \$8

Aslin Moral Grandstanders, Hazy IPA
6.5%, Virginia, 16 oz. Draft \$8

Ocelot Livewire, Hazy IPA
6.8%, Virginia, 16 oz. Draft \$7

Fruit & Spice

De Ranke France Belge, Belgian Pale Ale
5.2%, Belgium, 16 oz. Draft \$9

De Glazen Toren Saison d'Erpe-Mere, Saison
6.5%, Belgium, 12 oz. Draft \$10

Tart & Funky

Bruery Terreux Frucht: Dragonfruit Guava
Berliner Weisse
5.0%, California, 12 oz. Draft \$10

Freigeist Geisterzug: Rhubarb, Gose
5.2%, Germany, 16 oz. Draft \$9

Roast

3 Sons Baby Scoop, Sweet Stout
5.6%, Florida, 16 oz. Can \$9

NEIGHBORHOOD
PROVISIONS



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Everything Is
Available For
Carry Out As Well