

# 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

<b>Bacon</b> 1 lb / \$13.50	<b>Raspberries</b> 1/2 pint / \$4.75
<b>Red Apron Ground Beef</b> 1 lb / \$8.99	<b>Blueberries</b> 1/2 pint / \$4.75
<b>Organic Brown Eggs</b> 1 dozen / \$7.00	<b>Tillamook Cheddar</b> 8 oz / \$6.00
<b>Celery</b> 1 lb bunch / \$1.90	<b>Dececco Linguine</b> 1 lb / \$4.00
<b>Carrots</b> 1 lb bunch / \$1.40	<b>Pomodoro Sauce</b> 1 quart / \$8.50
<b>Yellow Onions</b> 1 lb / \$1.75	<b>Bolognese Sauce</b> 1 pint / \$5.00
<b>Local Greens</b> \$6.00	<b>Iron Gate Meatballs</b> 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



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Everything Is  
Available For  
Carry Out As Well