

FRONT PORCH GRILL & Bart's Tavern

FIRST BITES

Escargot Bourguignon	10	Baked Chevre Cheese	10
<i>Snails served in garlic, butter, and parsley sauce. Served with garlic baguette</i>		<i>House made marinara, goat cheese, garlic baguette</i>	
Quesadilla	8	Gorgonzola Garlic Bread	10
<i>Cheese, veggie (\$9), chicken (\$10), smoked chicken & mushroom (\$10)</i>		<i>Garlic baguette, caramelized onion, gorgonzola cream</i>	
Ahi Tuna	13	Porch Wings	13
<i>Sesame seared, wasabi vinaigrette, seaweed salad, pickled ginger, sriracha mayo, sweet soy drizzle</i>		<i>Asian, blackened, mild, medium, hot, porch on fire, BBQ, or butter garlic</i>	
Porch Nachos	13	Mussels Meuniere	13
<i>Tomato, black olive, jalapeno, sour cream & salsa... add black beans (\$2), grilled chicken (\$4), impossible meat (\$6)</i>		<i>White wine & herb broth with french baguette</i>	
Tuna Nachos	16	Shrimp Thermidor Biscuit	13
<i>Cheese, seaweed salad, wasabi, Sriracha, sesame, scallion</i>		<i>White crab thermidor gravy and sautéed shrimp over a cheddar biscuit</i>	
Mediterranean Plate	11	Porch Calamari	13
<i>Hummus, Tzatziki, kalamata olive, onion, cucumber, tomato with pita wedges</i>		<i>Cut and breaded in house with sweet chili sauce and house made marinara</i>	
French Onion Soup	7	Gumbo Appetizer	10
		<i>Chicken, sausage, okra & jasmine rice</i>	
		Chips & Queso (or) Salsa	9

SALADS

ADD TO ANY ENTRÉE

Chicken Breast \$4 / Basa \$4 / Shrimp \$6 / Ahi Tuna \$7 / Salmon \$6

Grilled Heart of Romaine	11	Caprese Salad	13
<i>Bacon, onion, tomato, gorgonzola crumbles, balsamic glaze drizzle</i>		<i>Fresh mozzarella, tomato, pesto, balsamic drizzle</i>	
Bart's Caesar	7/11	Porch Salad	6/10
<i>Romaine, Caesar dressing, parmesan, croutons</i>		<i>Mixed greens, tomato, cucumber, carrot, onion, parmesan, feta</i>	
Thai Chicken	16	Twisted Greek	8/14
<i>Mixed greens, crunchy chicken, peanut, scallion, sesame ginger dressing, cucumber, tomato, onion, carrot</i>		<i>Mixed greens, banana peppers, red onions, artichoke hearts, tomato, kalamata olives, capers, feta, Greek dressing</i>	
Southern Salad	8/14	Balsamic Vinaigrette / Raspberry Vinaigrette / Asian Sesame / Greek / Blue Cheese / Ranch	
<i>Mixed greens, gorgonzola, candied walnuts, tomato, carrot, onion, cucumber, Granny Smith apple</i>			

OLE-TIME FAVORITES

Sub Cilantro Lime Rice \$1 / Risotto \$3 / Cauliflower Mash \$3 / Baked Mac & Cheese \$3

Southern Pot Roast	16	Porch Gumbo	16
<i>Mashed potato, port wine sauce & stewed vegetables</i>		<i>Shrimp, chicken, sausage, okra with jasmine rice & black beans</i>	
Quesadilla Grande	13	Southern Meatloaf	15
<i>With black beans, rice, salsa & sour cream. Add chicken (\$2), veggie (\$2), or smoked chicken & mushroom (\$2)</i>		<i>Best Of The Bay! Mashed potatoes, port wine sauce & sautéed vegetables. Additional piece of meatloaf \$4</i>	
Fish & Chips	15		
<i>Beer battered basa with french fries & Baja sauce</i>			

SEAFOOD

Sub Cilantro Lime Rice \$1 / Risotto \$3 / Cauliflower Mash \$3 / Baked Mac & Cheese \$3

Porch Bouillabaisse	24	Pan Seared Swordfish	24
<i>Penne, shrimp, squid, mussels, basa sautéed with white wine, olive oil, clam broth, tomatoes, mushrooms, garlic & fresh herbs. French Baguette</i>		<i>With sautéed tomato, mushroom, capers, lemon beurre blanc, saffron risotto & broccoli</i>	
Shrimp Scampi	21	Basa Meuniere	17
<i>With saffron risotto & sautéed vegetables</i>		<i>With capers, basil, tomatoes, garlic & brown butter, jasmine rice & sautéed vegetables</i>	
Blackened Salmon	21	Ahi Tuna Bowl	16
<i>With pineapple relish, cilantro lime rice & sautéed vegetables</i>		<i>Seared tuna, pickled vegetables, seaweed salad, edamame, sweet soy drizzle, sriracha mayo & jasmine rice</i>	

*Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a food borne illness - especially if you have certain medical conditions.