

STEAK, PORK, CHICKEN

Braised Pork Osso Bucco	25	Plain ol' Filet	6oz/8oz...24/29
Mashed potatoes, broccoli & red wine reduction		Plain ol' Sirloin	8oz...22
Chicken Chevre	18	Bone-In Porch Chop	12oz...22
Topped with goat cheese, artichoke, sun-dried tomato, lemon beurre blanc, jasmine rice & sautéed vegetables		Toppings 1898- onion, mushroom, red pepper, Swiss, port wine \$4 AU POIVRE- peppercorn brandy cream sauce, mushroom \$4 SMOTHERED- spinach, mushroom, gorgonzola, port wine \$4 GORGONZOLA- melted gorgonzola crust or sauce \$3 CLASSIC- sautéed mushrooms and onions \$3	
Chicken Pot Pie	19		
Chicken, carrots, peas, onion and celery topped with puff pastry			

PASTA

Chicken Breast \$4 / Basa \$4 / Shrimp \$6 / Salmon \$6

Tuscan Ravioli	17	Creamy Mac & Cheese	14
Cheese ravioli sautéed with sun-dried tomato, spinach, capers, mushroom, gorgonzola, basil, white wine & balsamic glaze		Penne Milano	18
Hot Vodka Ravioli	17	Chicken breast, garlic, cream, sun-dried tomato, sage, parmesan & balsamic glaze	
Cheese ravioli, tomato, cream, gorgonzola, mozzarella, parmesan & chili pepper vodka (spicy)		Blackened chicken \$1	

BURGERS, SANDWICHES & TACOS

Burgers & sandwiches served with house made fries / sweet potato fries \$2

Porch Burger	12	Baja Fish Tacos	14
1/2 lb Angus Beef. Add cheese \$1 / bacon \$2		Fried, blackened or grilled. Basa, Lettuce, tomato, cabbage, Baja sauce, rice & beans	
Beef Brisket & Cheddar	15	Blackened Tuna Tacos	16
Sandwich with caramelized onion & port wine sauce		Lettuce, tomato, seaweed salad, sesame seeds wasabi mayo, rice & beans	
Mushroom & Swiss Burger	15	Chicken Sandwich	14
Bleu Max Burger	16	Fried, blackened or grilled.	
Goat Cheese & Spinach	16	Fish Sandwich	14
Seminole Heights Burger	15	Basa fried, blackened or grilled with Baja sauce	
Swiss, jalapenos & sour cream		Impossible Burger	16

CHAR-GRILLED FLATBREADS

Plain ole Pizza	11	West Coast	13
Red sauce, mozzarella, parmesan & basil		Olive oil, parmesan, garlic, basil, mozzarella, spinach, red peppers	
Add pepperoni \$2		Thai Chicken	14
Braised Pork	16	Crunchy chicken, sesame seed glaze, mozzarella, peanuts, scallions	
Sautéed onions, mushrooms, mozzarella, red wine reduction		Mediterranean	13
Margherita	13	Red sauce, mozzarella, feta, artichoke, black olive, sun-dried tomato, basil	
Goat Cheese	14	South Porch	14
Red sauce, mozzarella, goat cheese, tomato, caramelized onion, basil		Red sauce, mozzarella, chicken breast, feta, tomato, basil	
Carnivore	15	Buffalo Chicken	14
Red sauce, mozzarella, Italian sausage, pepperoni, bacon, parmesan		Mozzarella, blue cheese crumbles, crispy chicken, buffalo sauce	

SIDES

Baked Potato / Loaded Potato	4/6	House Made Fries	5
Rice and Beans	4	Spinach	5
Vegetables	4	Cauliflower Mash	5
Broccoli or seasonal vegetables		Saffron Risotto	7
Garlic Bread	4	Sweet Potato Fries	7
Mashed Potatoes	4	Creamy Mac & Cheese	7
Cilantro Lime Rice	4	Baked Mac & Cheese	7

Recipe alterations per customer request are non refundable.
20% gratuity will be added to parties of 6 or more.

FRONT PORCH GRILL & Bart's Tavern

FIRST BITES

Escargot Bourguignon	11	Baked Chevre Cheese	11
<i>Snails served in garlic, butter, and parsley sauce. Served with garlic baguette</i>		<i>House made marinara, goat cheese, garlic baguette</i>	
Quesadilla	9	Gorgonzola Garlic Bread	11
<i>Cheese, veggie (\$10), 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	14	Mussels Meuniere	14
<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	17	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	12	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	11
		<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	12	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	17	Twisted Greek	9/15
<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	17	Porch Gumbo	17
<i>Mashed potato, port wine sauce & stewed vegetables</i>		<i>Shrimp, chicken, sausage, okra with jasmine rice & black beans</i>	
Quesadilla Grande	14	Southern Meatloaf	16
<i>With black beans, rice, salsa & sour cream. Add chicken (\$1), 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	16		
<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	22	Basa Meuniere	18
<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.