

# The PORCH POUR

## DINNER

WEDNESDAY - SUNDAY

### To Start or To Share

#### JUST PEACHY PUFF

PUFF PASTRY, PORK BELLY, GOAT CHEESE, PEACH JAM and SPICY HONEY - 15

#### ✦ BEEF CARPACCIO\*\*

WALSER FARMS STEAK, GARLIC CAPER SAUCE, PARMESAN, OLIVE OIL and CROSTINIS - 21

#### BRISKET ARANCINI

WALSER FARMS BRISKET, CHIPOTLE RISOTTO and PARMESAN CREAM SAUCE - 16

#### ✦ HOT AVO HUMMUS

AVOCADO & JALAPENO HUMMUS, GRILLED NAAN and SUMMER VEGETABLES - 14

#### THE BONES

ROASTED BEEF BONE MARROW, CHIMICHURRI, SHALLOTS and GRILLED SOURDOUGH POINTS - 19

#### ✦ ANTIPASTO PLATTER

OLIVES, BALSAMIC ONIONS, PICKLED GREEN BEANS, GHERKINS, MEATBALLS, AVOCADO & JALAPENO HUMMUS, SRIRACHA DIP, BRIE CHEESE and GRISSINI BREADSTICKS - 29

#### BARBACOA FLATBREAD

WALSER FARMS BARBACOA, ANCHO CHILE SAUCE, OAXACA CHEESE, RED ONION, AVOCADO, CILANTRO LIME CREMA, ARUGULA and QUESO FRESCO - 20

#### TEXAN EGGROLLS

WALSER FARMS STEAK, ONION, BELL PEPPER, CREAM CHEESE and BUFFALO CREMA - 17

#### ✓ OYSTERS ROCKEFELLER

BAKED OYSTERS, CREAMED SPINACH, PORK BELLY and PARMESAN CRISP - 19

#### SOURDOUGH POINTS

GRILLED SOURDOUGH POINTS SERVED with GARLIC & HERB COMPOUND BUTTER - 6

### A Little Something

#### ✓ SUMMER SALAD

ARUGULA, STRAWBERRIES, WHIPPED GOAT CHEESE, SPICED NUTS and PEAR VINAIGRETTE ENTRÉE - 17 PETITE - 11

#### ✓ WATERMELON CAPRESE

CARDAMOM MARINATED WATERMELON, MOZARELLA, BASIL and BALSAMIC DRIZZLE - 14

#### ✓ BONE BROTH

WALSER FARMS BEEF BONE BROTH, CABBAGE, ONION and MUSHROOM - 11

*Additions* CHICKEN 9 SALMON 14 SIRLOIN 17

**BIG BOY BURGER** 6 OZ. WALSER FARMS BEEF PATTY, BBQ PULLED PORK, JALAPENO PEACH JAM, GOAT CHEESE served with FRENCH FRIES - 25

**THE PORCH BURGER** 6 OZ. WALSER FARMS BEEF PATTY, CHEDDAR CHEESE, LETTUCE, ONION, PICKLE, TOMATO and GARLIC AIOLI served with FRENCH FRIES - 20

**THE BEACH SAMMY** WALSER FARMS PULLED PORK, WHOLEGRAIN MUSTARD, TOMATO, RED ONION and ARUGULA served with FRENCH FRIES - 19

\*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\*\*

\*\*\*MODIFIED ITEMS CANNOT BE RETURNED\*\*\*

✓Indicates Gluten Free options ✦Indicates items that can be modified to be made Gluten Friendly \*\*Indicates this item contains Raw Meat

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## Mains

ACCOMPANIED BY YOUR SELECTION OF 2 SIDES

- ✓ BEEF TENDERLOIN 8 OZ. - 58
- ✓ NEW YORK STRIP 12 OZ. - 54
- ✓ BACON WRAPPED PRIME MEATLOAF W/ TOMATO MUSHROOM- 27
- ✓ **WALSER FARMS SIGNATURE BONE-IN RIBEYE - MKT**
  - ✓ POT ROAST W/ MUSHROOM GRAVY- 33
  - ✓ CAST IRON CORNISH HEN W/ GREMOLATA - 32
  - ✓ BONE-IN PORK CHOP W/ BOURBON & PEACH GLAZE- 45
  - ✓ SCALLOPS W/ BLACK GARLIC & TRUFFLE BUTTER- 52\*\*

**ADD ON  
PAN SEARED SCALLOPS (2) - 25\*\***

## ✓ Sides

COLD SALAD      CAULI MASH      GREEN BEANS      FRENCH FRIES  
HEIRLOOM CARROTS      BROCCOLINI      ROASTED NEW POTATOES      POBLANO & CORN RISOTTO

**CAULIFLOWER COCONUT CURRY GNOCCHI CAULIFLOWER GNOCCHI,  
COCONUT CURRY SAUCE, RED PEPPER, HEIRLOOM TOMATO, CHICKPEA  
and ARUGULA - 26**

**TODAY'S CATCH - MKT**

**WALSER FARMS SPECIAL - MKT**

## ✓ House-Made Sauces (\$2)

CHIMICHURRI      GARLIC & HERB BUTTER      TOMATO MUSHROOM      BOURBON & PEACH GLAZE  
MUSHROOM GRAVY      BLACK GARLIC & TRUFFLE BUTTER      MUSHROOM & SPINACH      GARLIC GOAT CHEESE

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# DESSERT

*The*  
PORCH POUR

## To Finish

- STRAWBERRY SPIRAL CAKE - 10**  
HOUSE-MADE VANILLA CAKE, STRAWBERRY CREAM CHEESE FILLING and POWDERED SUGAR
- ✦ **CHOCOLATE MOUSSE SMORE - 12**  
CHOCOLATE MOUSSE, MARSHMALLOW, BROWN BUTTER GRAHAM CRACKER and POWDERED SUGAR
- LEMON TART - 13**  
PUFF PASTRY, LEMON CURD, LEMON MARSCAPONE FROSTING and POWDERED SUGAR
- ✓ **HENRY'S SEASONAL SORBET - 6**

## In A Glass

- HAUT CHARMES, SAUTERNES - 11**
- CROFT PORT, RESERVE RUBY PORTO - 8**
- TAYLOR FLADGATE 20 YEAR TAWNY PORT - 14**
- JAVA SHINE MARTINI—21**  
JAVA SHINE WHISKY, MOZART and CREAM
- NIGHT CAP MARTINI—16**  
SILVER STAR VODKA, RASPBERRY, ESPRESSO, KAHLUA and PARMESAN MARTINI

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