

SHARE

TRUFFLE PARM FRIES 13
curry aioli (v, ve*, df*)

TIROKAFTERI 18
spicy red pepper whipped feta, basil
infused cherry tomatoes, za'atar oil,
warm pita (gf*, v)

LEMON PEPPER CHIPS 10
caramelized onion dip (gf, v)

HERBED HUMMUS 17
diced peppers, cucumbers & Kalamata
olives, hazelnut dukkah, pomegranate
molasses dressing, warm pita
(gf*, ve, df)

PATATAS BRAVAS 19
tomato onion jam, garlic aioli, chili oil
(gf, v)

SMALL PLATES

BEEF TARTARE 23
truffle, grainy mustard, capers,
shallots, parmesan, egg yolk, fry
bread (gf*, df*)

CALAMARI 19
fried jalapeño & onion, lemon,
dill, oregano, tzatziki

SPANISH MUSSELS 24
chorizo, garlic, leeks, garlic aioli,
white wine tomato broth (gf*, df*)
**choice of focaccia or fries*

SALMON TARTARE 23
beet cured salmon, avocado,
capers, crackers (gf*, df*)

GARDEN

BURRATA & PEACHES 32
heirloom tomatoes, vanilla vodka
watermelon, grilled peaches, white
balsamic reduction (gf, v)
**add focaccia \$3*

BRUSSEL SPROUTS 17
green chermoula, barrel aged feta,
white balsamic, apples, toasted
almonds (gf, v, ve*, df*)

GRILLED BROCCOLINI 18
za'atar marinade, muhammara, feta,
candied walnuts (gf, v, ve*, df*)

FALAFEL 18
baba ganoush, pickled onions, zhoug,
garlic lemon labneh, warm pita
(gf*, v, ve*, df*)

SALADS

SUMMER DAYS 19
whipped ricotta, frisée, arugula,
chardonnay poached pear, prosciutto,
macadamia nuts, star anise
vinaigrette (gf, v*)

SMASHED GREEK 18
heirloom tomatoes, cucumber,
julienne peppers, red onion, Kalamata
olives, capers, feta, red wine
vinaigrette (gf, v, ve*, df*)

KALE CAESAR 21
romaine, chicharron, prosciutto,
cheese croutons, parmesan
dressing (gf*)

POMEGRANATE BLOOD ORANGE 18
bibb lettuce, champagne vinaigrette,
fennel, barrel aged feta, Kalamata
olives (gf, v, ve*, df*)

STICKS & CHOPS

PORK SOUVLAKI 16
oregano, lemon, parsley, tzatziki,
warm pita (gf*, df*)

MOROCCAN CHICKEN 17
harissa marinated, tomato tabbouleh,
garlic lemon labneh (gf*)

HALLOUMI & PEACH 20
watermelon, blueberry bourbon
compote, frisée (gf, v)

BEEF & LAMB 17
grilled pita, toasted pine nut butter,
garlic lemon labneh, paprika, warm
pita (gf*, df*)

**GRILLED AUSTRALIAN
LAMB CHOP** 15/per
balsamic & grainy mustard marinade,
fresh lemon (gf, df)

BUILD A PLATTER
mix & match any sticks or chops
**min 8pcs*
sticks 7
chops 15
falafel 8
6oz sirloin 18

ROMAN STYLE PIZZA

MARGHERITA 22
fior di late, basil, parmesan (v, ve*)

TRUFFLE MUSHROOM 26
lions mane & oyster mushrooms,
pecorino, truffle whipped ricotta,
prosciutto, arugula (v*)

HOT HONEY BEEF PEPPERONI 24
mozzarella, parmesan

PIZZA ON SPOTLIGHT MP
ask your server for details

Our pizzas are made with Neapolitan
style tomato sauce

**dairy free cheese upon request*
*** add calabrian chilies or*
hot honey \$3
**** house dips \$3*

LARGE PLATES

CHICKEN PICCATA 35
pan seared double breast, crispy
patatas bravas, charred broccolini,
lemon caper cream sauce (gf*)

BRAISED SHORT RIB 38
baby potato mash, truffle glazed
broccolini, roasted carrots, demi
glaze, crispy onions (gf*, df*)

SEARED SALMON 36
tarragon beurre blanc, cauliflower
puree, heirloom vegetables (gf)

RIGATONI ALLA VODKA 26
fire-roasted tomato cream sauce,
burrata cheese, basil (v)

STEAK FRITES 38
6oz top sirloin, Café de Paris butter,
kale slaw, truffle parm fries, grilled
ciabatta (gf*, df*)

PORCH BURGER 24
house aioli, shredded lettuce, tomato,
pickles, onion, american cheese,
bacon (gf*, v*, ve*, df*)
**** signature house made veggie patty
available*

LOBSTER GNOCCHI 37
ricotta gnocchi, bacon, snap peas,
parmesan, chili oil, lobster broth

MUSHROOM AGLIO OLIO 26
pink, blue oyster, lions mane and
pioppino mushrooms, confit garlic,
parmesan, pappardelle (v, ve*, df*)

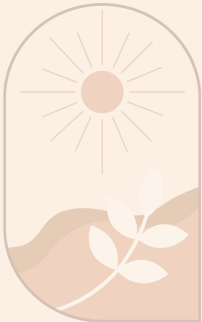
SPAGHETTI ALLA VONGOLE 37
Hokkaido scallops, manila clams,
bottarga, fresh chilis, anchovy crumb,
shallots, cherry tomatoes (df*)

ADD ONS

chicken skewer 7
falafel 8
salmon 13
6oz sirloin 18
prawns 12
lamb chop 15
scallop 8

gf - gluten friendly | v - vegetarian | ve - vegan | df - dairy free | *dish can be modified

THANK YOU TO OUR LOCAL SUPPLIERS



PORCH

IT'S DINNER

