

PLATES

PROTEINS

- MOROCCAN CHICKEN** (gf*, df) 19
harissa yogurt marinade
- LAMB CHOPS** (gf*, df) 38
lemon, coarse salt
- PORK SOUVLAKI** (gf*, df*) 18
lemon, oregano
- GARLIC BUTTER PRAWNS** (gf*, df*) 20
wine, herbs
- SEARED ATLANTIC SALMON** (gf*, df*) 22
butter, wine, herbs
- HALLOUMI** (gf*, v) 20
confit garlic oil

Each plate is your choice of protein and salad
Accompanied by grilled pita and tzatziki

SALADS

- KALE CAESAR**
chicharron, prosciutto, cheese croutons, parmesan dressing (gf*)
- HOUSE**
mesclun greens, fruit, pickled red onions, chèvre cheese, citrus agave vinaigrette, toasted nuts (gf, v, df*)
- SMASHED GREEK**
heirloom tomatoes, cucumber, julienne peppers, red onion, Kalamata olives, capers, feta, red wine vinaigrette (gf, v, ve*,df*)

SHARE

- TRUFFLE PARM FRIES** 13
curry aioli (v, ve*, df*)
- LEMON PEPPER CHIPS** 10
caramelized onion dip (gf, v)
- HERBED HUMMUS** 17
diced peppers, cucumbers & Kalamata olives, hazelnut dukkah, pomegranate molasses dressing, warm pita (ve, df, gf*)
- BRUSSEL SPROUTS** 17
green chermoula, barrel aged feta, white balsamic, apples, toasted almonds (gf, v, ve*, df*)

SMALL PLATES

- TIROKAFTERI** 18
spicy red pepper whipped feta, basil infused cherry tomatoes, za'atar oil, warm pita (v, gf*)
- CALAMARI** 19
fried jalapeño & onion, lemon, dill, oregano, tzatziki
- KFC WINGS (KOREAN FRIED)** 19
gochujang glaze, house dip (gf, df*)
- BEEF TARTARE** 23
truffle, grainy mustard capers, shallots, parmesan, egg yolk, fry bread (gf*, df*)

HANDHELDS

- GRILLED CHEESE & ROASTED TOMATO SOUP** 20
sourdough, aged cheddar, provolone, american cheese, carrot top pesto, garlic aioli (gf*, v*)
*** make it deluxe \$4
(prosciutto, arugula & pickles)
** add fries \$5

- BUTTERMILK FRIED CHICKEN** 20
coleslaw, pickles, regular mayo or habanero hot (gf*)

- SANDWICH SPOTLIGHT** MP
Hand-built, chef-inspired, never the same twice

- PORCH BURGER** 24
house aioli, shredded lettuce, tomato, pickles, onion, american cheese, bacon (gf*, v*, ve*, df*)

- *** Veggie Patty
red beans, quinoa, confit garlic, cumin, house aioli, shredded lettuce, tomato, pickles, onion, white cheddar (gf*, v, ve*, df*)

Comes with fries or house salad.
Upgrade your salad to kale caesar, greek \$3 or truffle fries \$4

SALADS

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

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

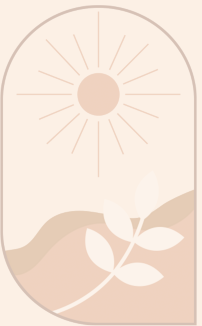
- SMASHED GREEK** 18
heirloom tomatoes, cucumber, julienne peppers, red onion, Kalamata olives, capers, feta, red wine vinaigrette (gf, v, ve*,df*)

LARGE PLATES & BOWLS

- RIGATONI ALLA VODKA** 26
fire-roasted tomato cream sauce, burrata cheese, basil (v)
- STEAK FRITES** 38
6oz top sirloin, cafe de Paris butter, kale slaw, truffle parm fries, grilled ciabatta (gf*, df*)
- GYRO BOWL** 26
*choice of falafel or moroccan chicken
heirloom tomatoes, marinated cucumber, red onions, tabbouleh, tzatziki, barrel aged feta, Kalamata olives (v*)

ADD ONS

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



PORCH IT'S LUNCH

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

THANK YOU TO OUR LOCAL SUPPLIERS

