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)

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

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

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

SMALL PLATES

BEET CURED SALMON 21
lemon dill buttermilk, balsamic pearl, pickled cucumber, garlic focaccia (gf*)

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

FRIED BURRATA 23
basil gremolata, vodka sauce, garlic toast (v)

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

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

VEGETABLES

HEIRLOOM BEETS 17
warm goat cheese, beet purée, candied walnuts, basil (gf, v, ve*, df*)

BRUSSEL SPROUTS 18
crispy shallots, sesame almond crunch, sriracha butter (gf, v, ve*, df*)

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

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

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

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

ROASTED SWEET POTATOES 18
fresh fig, goat milk yogurt, red chili oil, pomegranate molasses (gf, v)

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

STICKS & CHOPS

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

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

LAMB KEFTA 17
garlic lemon labneh, hazelnut dukkah, zhoug, grilled pita (gf*, df*)

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

PIZZA

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

NDUJA & RICOTTA 26
soppressata, mozzarella, roasted red peppers, Calabrian chiles

HOT HONEY BEEF PEPPERONI 24
mozzarella, parmesan

PIZZA ON SPOTLIGHT MP
ask your server for details

Our pizzas are Roman style, made with Neapolitan tomato sauce

**vegan 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*)

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

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

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

MEDITERRANEAN COD 38
basil cherry tomatoes, nduja sausage, olives, gigante beans, artichoke, Calabrian chili & preserved lemon butter (gf, df*)

WILD MUSHROOM GNOCCHI 28
light cream sauce, mushroom tulle, lions mane, chestnut mushroom (v, ve*)

BURRATA ALLA VODKA 26
fire-roasted tomato cream sauce, fresh canestri noodle, basil (v)

LASAGNETTE 28
pecorino & gouda béchamel, beef bolognese, parmesan crust

ADD ONS

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

BUILD A PLATTER

**min 8pcs to order*
Curate your selection with:
chicken, pork or lamb sticks 7
grilled lamb chop 15
6oz top sirloin 18
falafels (3) 8

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

THANK YOU TO OUR LOCAL SUPPLIERS

WICKED ACRES · CERTIFIED ANGUS BEEF BRAND · MERCATO · TRAFFORD FARMS

PORCH
IT'S DINNER