

LUNCH

STARTERS AND SALADS

FARMHOUSE PLATTER

stilton, brie, goat gouda, grain baguette, pickled onion, tomatoes, olives, fresh herbs 8

FRIED CALAMARI AND CHORIZO SAUSAGE

artichoke hearts, romesco sauce, micro greens 8

HOUSE SMOKED TROUT DIP

horseradish dressing, breakfast radish, arugula, flatbread 7

CHICKEN SATAY

spicy thai peanut sauce, cilantro, sprouts. 7

CLAM CHOWDER

corn, potatoes, bell peppers, oyster crackers 4

SOUP OF THE DAY 4

COLLIER CHOP SALAD

chopped romaine, bacon, blue cheese, grape tomato, avocado, egg, red onion, apple, chopped marcona almonds 5 9

CAESAR SALAD

romaine, shaved parmesan, croutons, anchovies on request 5

add house smoked rosemary lemon chicken tenders 4 or blackened jumbo shrimp 4

FRIED CHICKEN SALAD

mixed greens, cucumber, grape tomato, red onion, cheddar cheese, house made honey mustard 7

ENTREES

EGGPLANT BAKE

grilled eggplant, portabella, roasted red peppers, mozzarella, marinara, herbed ricotta 8

SMOKED CHICKEN

house smoked springer mountain chicken, garlic mash potatoes, creamed spinach 10

SHRIMP AND CHORIZO PASTA

white wine lobster cream sauce, linguini 11

SHRIMP AND CHEESE GRITS

house smoked bacon, mushroom, red pepper, green onion, red eye gravy 11

SLIDERS

choice of hand cut french fries or side salad

LAMB BURGERS

jalapeno goat cheese, pickled onion, harrisa mustard 9

BURGER

american cheese, sautéed onion, house made pickles 8

CURRIED CHICKEN SALAD

lettuce, tomato, onion 8

GRILLED EGGPLANT CAPRESE

melted fresh mozzarella, tomato, fresh basil leaves 7

BLT smoked bacon, tomato, lettuce, garlic aioli 8

WRAPS

choice of hand cut french fries or side salad

FRIED GROUPER

red slaw and avocado dressing 9

BEEF TATAKI

cucumber, sprouts, citrus miso dressing 8

GRILLED PORTABELLA

feta cheese, spinach, caramelized onion 8

PAN SEARED JUMBO SHRIMP

ginger cilantro rice, tomato sour cream 9

SIDES

House made mac n cheese 4

Side salad 2

Small caesar 3

Hand cut french fries 2

Creamed spinach 3

Mashed potatoes 3

Cheese grits 3

House made dressings- *sherry vinaigrette, blue cheese, citrus miso, buttermilk ranch and Dijon honey mustard*

SOFT DRINKS

The Porch homemade lemonade

Sparkling Water

Natural Cane Sweetened Tea or Unsweet Tea

Coca-Cola, Diet Coke, Sprite

Hansens All Natural Cane Sodas

Ask about dinner and dessert specials

18% Gratuity added to parties of 6 or more. No separate checks 10 or more.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.