

THE PORCH DINNER

APPETIZERS

Hummus -feta stuffed cucumbers, calamata olives, flatbread 7

Crispy Wings -crispy dry rubbed chicken wings, spicy mango or asian sesame style 7

House smoked trout dip -served with flatbread 8

Farmhouse Platter - mixed cheeses, grain French bread, pickled onion, sliced tomatoes 8

Fried Calamari - spicy marinara, garlic aioli 8

Moules Meuniere -white wine, shallot, garlic, parsley, cream, grain french bread 8

Clam Chowder -creamy with corn, potatoes, bell peppers, oyster crackers 4

Soup of the day 4

SALAD

Collier Chop Salad - romaine, blue cheese, smoked bacon, grape tomato, avocado, egg, red onion, apple, chopped almonds 9

Caesar Salad -shaved parmesan, house made croutons, anchovies on request 6

Add blackened jumbo shrimp 5, fried or grilled rosemary chicken tenders 4

Fried Chicken Salad -mixed greens, cucumber, grape tomato, red onion, cheddar, honey mustard 9

Grilled Salmon and Spinach -grilled salmon steak, spinach, tomatoes, warm bacon vinaigrette 9

House Made Dressing:- sherry vinaigrette, blue cheese, citrus miso, buttermilk ranch, Dijon honey mustard

ENTREES

(served with side salad)

Filet medallions - two 4 oz filet medallions topped with mushroom herb garlic cream cheese, mashed potatoes, grilled asparagus, red wine sauce 19 Add shrimp or scallops 5

Grilled Salmon - lemon butter sauce, oven roasted potatoes, vegetable of the day 18

Shrimp and Cheese Grits - smoked bacon, mushroom, red pepper, green onion, garlic cream sauce 16

Pan Roasted Pork Chop -mac-n-cheese, bourbon apple sauce, vegetable of the day 15

House Smoked Chicken -Springer Mountain chicken, mashed potatoes, creamed spinach 15

Braised Short Ribs – Mashed potatoes, vegetable of the day, red wine jus 15

Seared Sea Scallops -smoked bacon, apple mignonette, creamed spinach, oven roasted potatoes 19

Lasagne -ground beef, three cheese, marinara sauce, garlic bread 12

Vegetable Penne -fresh tomatoes, artichoke hearts, sundried tomato, spinach, onions, fresh basil, peppers and mushrooms with a garlic tomato olive oil sauce 12

Add rosemary chicken 4 add shrimp 5

Eggplant Parmesan -breaded eggplant, marinara, melted mozzarella, linguini 12

SANDWICHES

(choice of french fries or onion rings)

Lamb Sliders - jalapeno goat cheese, pickled onion, harrisa mustard 9

Cheese Burger Sliders - cheddar cheese, sautéed onion, house made pickles, lettuce, tomato 8

Fried Grouper - house made tartar sauce, lettuce, tomato 8

Eggplant Parmesan - breaded eggplant, marinara, melted mozzarella 8

SIDES

House made mac-n-cheese, creamed spinach, garlic mash potatoes, onion rings, cheese grits, vegetable of the day, french fries, side salad or side Caesar 2.50

SOFT DRINKS

Homemade lemonade, sparkling water, sweet or unsweet tea, Coca-Cola, Diet Coke, Sprite, Hansens all natural sodas

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

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

Ask about dinner and dessert specials

The Porch, 1201 Collier Rd NW Atlanta GA 30318 404-351-7409