

SALADS

FALL PANZANELLA / 13  
ROASTED BRUSSEL SPROUTS, BUTTERNUT SQUASH, APPLES, PEPITAS, GOAT CHEESE, CRANBERRY FOCCACIA, ARUGULA

CAESAR / 10  
ROMAINE, GARLIC CROUTONS, PECORINO ROMANO, HOUSEMADE DRESSING

CHOPPED / 10  
ROMAINE, KALAMATA OLIVES, FETA, TOMATO, CUCUMBER, AGED SHERRY VINAIGRETTE

ADD TO ANY SALAD:  
SHRIMP (4) 14 / CHICKEN 6  
SALMON 10 / HANGER STEAK 11  
MARINATED GRILLED TOFU 6

APPETIZERS

CLAM CHOWDER / 10  
SOUP DU JOUR / MP  
SHRIMP COCKTAIL (GF) / 16  
FOUR JUMBO SHRIMP, TRADITIONAL COCKTAIL SAUCE, LEMON  
CHORIZO MEXICAN STREET CORN QUESO / 12  
COTIJA CHEESE, TORTILLA CHIPS  
SCALLION PANCAKES / 10  
SPICY SOY DIPPING SAUCE  
TFP CHICKEN WINGS / 14  
SPICY HONEY GARLIC SAUCE OR JAMAICAN JERK RUB  
BLUE CHEESE MUSSELS / 14  
WHITE WINE, CHORIZO, TOMATO, GARLIC, SHALLOTS, BUTTER, BLUE CHEESE  
FRIED CALAMARI OUR WAY / 12  
HERB OIL, CHERRY PEPPERS, PARMESAN CHEESE, SMOKED PAPRIKA AIOLI  
BANG BANG SHRIMP / 12  
CRISPY SHRIMP, THAI CHILI AIOLI, SCALLION, SHREDDED LETTUCE

BAR FARE

FRIED HOT CHICKEN SANDWICH / 15  
CRISPY CHICKEN BREAST, COLESLAW, TFP HOT SAUCE, PICKLES, FRIES  
THE FRONT PORCH MAC + CHEESE / 15  
BACON, SMOKED MOZZARELLA CHEESE  
ADD CHICKEN 6  
THE PORCH BURGER / 16  
CHEDDAR CHEESE, PORCH SAUCE, LETTUCE, BREAD + BUTTER PICKLES, TOMATO, FRIES  
ADD BACON 2  
RODEO BURGER “BEYOND BEEF” (V) / 15  
BBQ SAUCE, FRIED ONIONS, LETTUCE, TOMATO, PICKLE, CHEDDAR, FRIES  
ADD VEGAN CHEESE 2  
OVEN ROASTED TURKEY CLUB / 14  
FRESH ROAST TURKEY, HANDCUT BACON, LETTUCE, TOMATO, SWISS CHEESE, CRANBERRY MOSTARDA, FRESH BAKED SOURDOUGH  
THE FRONT PORCH FAMOUS TACOS / 16  
(2) TACOS WITH FRESH FRIED HADDOCK, LIME TEQUILA SLAW, FLOUR TORTILLAS, SPICY REMOULADE, FRIES  
HADDOCK + CHIPS / 17  
SEASONED FRIES, COLESLAW, TARTAR, LEMON SAUCE, LEMON

FOR THE CREW

TOASTED MIXED NUTS / 6  
FRIED SPICY BRUSSEL SPROUTS / 6  
BANG BANG CAULIFLOWER / 6  
FRENCH ONION + GRUYERE CHEESE STUFFING / 6  
SWEET POTATO FRIES WITH CURRY AIOLI / 8  
MAC + CHEESE / 9

FLATBREADS

BIG MAC / 14  
PICKLES, ONIONS, GROUND HAMBURG, FRESH MOZZARELLA, SESAME SEEDS, SHREDDED LETTUCE, THOUSAND ISLAND DRESSING  
ROASTED CHICKEN + MUSHROOM / 14  
EXOTIC MUSHROOMS, ARUGULA, GOAT CHEESE SPREAD, TRUFFLE OIL  
MARGHERITA / 13  
FRESH TOMATOES, MOZZARELLA, BASIL, MARINARA

ENTREES

CHICKEN UNDER A BRICK (GF) / 25  
FRENCH ONION STUFFING, GREEN BEANS, THYME COMPOUND BUTTER  
“FILET OF THE DAY” /MP  
CHEF'S DAILY SELECTION  
DUCK POZOLE BURRITO BOWL / 23  
BRAISED SHREDDED DUCK, CILANTRO LIME RICE, PICKLED RED ONION, AVOCADO, BLACK BEAN + CORN SALSA, COTIJA, CREAMA, TORTILLA CHIPS  
BRAISED SHORT RIB RAGOUT / 26  
CAVATELLI PASTA, CHERRY TOMATO, MUSHROOM RAGOUT, CHERRY PEPPERS, BASIL, FRESH RICOTTA  
PARMESAN ENCRUSTED HADDOCK SCAMPI / 24  
COUS COUS, CHERRY TOMATOES, ARUGULA, ROASTED GARLIC, BASIL  
AUTUMN SALMON PAELLA / 27  
MUSSELS, SHRIMP, CHORIZO, BUTTERNUT SQUASH + SAFRON BROTH, ROASTED RED PEPPER RICE, CRANBERRY FOCCACIA CROSTINI

(GF) GLUTEN FREE

EXECUTIVE CHEF VICTORIA CURRIE-GIRARD  
SOUS CHEF DYLAN COURT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE. PARTIES OF 8 OR LESS PLEASE LIMIT TO 4 CREDIT CARDS.