

# The Front Porch

★ AT EVENING STAR ★

## MIDDAY MENU

### Green Salad

Olive Oil, Lemon, Pecorino  
\$5

### Pea Salad Bruschetta

Spring Sweet Peas, Ricotta Salata,  
Shallot, Earl Grey Oil, Baguette  
\$9

### Smashed Fingerlings

cooked in beef fat & served with  
malt vinegar salt  
\$7

### The Star Smashburger

7 Hills beef patty, cheddar fondue, pickles,  
secret sauce - add bacon for \$2!  
\$15

### Caesar Salad\*

anchovy, burnt lemon, pecorino  
garlic bread crumbs  
\$12

### Grilled Asparagus

served with hollandaise  
\$9

### Smoked Chicken Wings

honey hot | old bay | salt & pepper | buffalo  
\$10

### French Fries

\$4

### Cup of Vegetarian Chili

\$7

### Crispy Tater Tots

\$4

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## COCKTAILS

### Classic Spritz

Aperol, Bubbly, Soda, Orange  
\$10

### Stay Bzzzy

Gin, Strawberry Syrup, Honey,  
Lemon, Orange Bitters  
\$9

### Pina Colada Slushie

Rum Blend, Coconut, Lime  
\$8



SCAN THIS CODE  
FOR THE FULL MENU  
& TO ORDER TAKE OUT



CLICK SERVICE REQUESTS  
FOR QUESTIONS OR  
COMPLIMENTS!

## WINES BY THE GLASS

### Sparkling

Casa del Mar, Cava Brut  
Catalonia, Spain NV  
\$8 / \$32

### White

Taking Root, Sauvignon Blanc  
Moldova 2019  
\$10 / \$40

Knuttel Family, Chardonnay  
Russian River, California 2018  
\$10 / \$40

### Rosé

Atlantique Cab Franc Rosé  
Provence, France 2018  
\$9 / \$36

### Red

Thelema Sutherland, Pinot Noir  
Elgin, South Africa 2017  
\$12 / \$48

Alfaro "Dragonslayer" Zinfandel  
Santa Cruz Mountains, California 2017  
\$11 / \$44

## COLD BEER

### Crisp

Pabst Blue Ribbon, Lager  
4.6%, USA, 12 oz. Can \$3

### Hop

Perennial Hurry On Daylight, Hazy IPA  
6.2%, Missouri, 16 oz. Can \$8

Bell's Two Hearted, American IPA  
7.0%, Michigan, 12 oz. Can \$7

Bluejacket I Need To Space, Hazy Double IPA  
8.0%, Washington, DC, 16 oz. Can \$9

### Fruit & Spice

Bluejacket Subway Art, Table Beer  
3.8%, Washington, DC, 16 oz. Can \$8

### Tart & Funky

Bluejacket Watch Me Jumpstart, Fruited Sour Ale  
6.0%, Washington, DC, 16 oz. Can \$9

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