

# The Front Porch

★ AT EVENING STAR ★

## MIDDAY MENU

### Watermelon Salad

farmer's cheese, virginia peanut salsa,  
country ham, lime  
\$14

### Heirloom Tomatoes

cucumber, red onion, sherry vin,  
ajo blanco, basil  
\$14

### Smoked Chicken Wings

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

### 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

### Housemade Sausage

roasted garlic purée, roasted fennel  
\$12

### French Fries

\$4

### Cup of Vegetarian Chili

\$7

### Crispy Tater Tots

\$4

# The Front Porch

★ AT EVENING STAR ★

## MIDDAY MENU

### Watermelon Salad

farmer's cheese, virginia peanut salsa,  
country ham, lime  
\$14

### Heirloom Tomatoes

cucumber, red onion, sherry vin,  
ajo blanco, basil  
\$14

### Smoked Chicken Wings

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

### 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

### Housemade Sausage

roasted garlic purée, roasted fennel  
\$12

### French Fries

\$4

### Cup of Vegetarian Chili

\$7

### Crispy Tater Tots

\$4

## COCKTAILS

### Classic Spritz

Aperol, Bubbly, Soda, Orange  
\$10

### Edith's Bourbon Slushie

bourbon, iced tea, orange,  
lemonade  
\$8

### Pina Margarita

Pineapple- Infused Olmeca Altos Tequila,  
Blood Orange Liqueur, Lime Oleo, Fresh  
Squeezed Lime, Salt  
\$10



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

Gunther Schlink Pinot Noir Rose  
Germany, 2020  
\$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

Port City Beach Drive, Blond Ale  
4.0%, Virginia, 16 oz. Draft  
\$3 / \$7

### Hop

Bell's Two Hearted, IPA  
7.0%, Michigan, 16 oz. Draft  
\$3 / \$7

### Fruit & Spice

Aslin No Backsies, Hefeweizen  
5.5%, Virginia, 13 oz. Draft  
\$3.5 / \$7

### Tart & Funky

Hudson Valley Silhouette: Strawberry, Sour  
IPA  
5.0%, New York, 13 oz. Draft  
\$4.5 / \$9

### Malt

Vibrissa Hackney, Mild  
3.8%, Virginia, 16 oz. Draft  
\$3 / \$8

## COCKTAILS

### Classic Spritz

Aperol, Bubbly, Soda, Orange  
\$10

### Edith's Bourbon Slushie

bourbon, iced tea, orange,  
lemonade  
\$8

### Pina Margarita

Pineapple- Infused Olmeca Altos Tequila,  
Blood Orange Liqueur, Lime Oleo, Fresh  
Squeezed Lime, Salt  
\$10



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

Gunther Schlink Pinot Noir Rose  
Germany, 2020  
\$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

Port City Beach Drive, Blond Ale  
4.0%, Virginia, 16 oz. Draft  
\$3 / \$7

### Hop

Bell's Two Hearted, IPA  
7.0%, Michigan, 16 oz. Draft  
\$3 / \$7

### Fruit & Spice

Aslin No Backsies, Hefeweizen  
5.5%, Virginia, 13 oz. Draft  
\$3.5 / \$7

### Tart & Funky

Hudson Valley Silhouette: Strawberry, Sour  
IPA  
5.0%, New York, 13 oz. Draft  
\$4.5 / \$9

### Malt

Vibrissa Hackney, Mild  
3.8%, Virginia, 16 oz. Draft  
\$3 / \$8