

The Front Porch

★ AT EVENING STAR ★

APPETIZERS

Montchevre Goat Cheese

crusted with juniper, black pepper, and thyme and served with blueberry honey & grilled bread
\$9

Smoked Chicken Wings

honey hot | old bay | salt & pepper | buffalo
\$13

Fried Cauliflower

Korean bbq sauce, miso mayo, sesame seeds
\$10

Vegetarian Chili Cheese Tots

cheese, sour cream, chives
\$12

Zucchini Fries

served with lemon aioli
\$7

Zucchini Crostini

red pepper puree, fennel seed, cotija, good EVOO, crispy bread
\$12

Blistered Shishito Peppers

shisho dip
\$8

Heirloom Carrots

black garlic hummus, toasted seeds
\$8

KIDS MENU

Chicken Fingers

\$7

Kids Burger*

\$7

Grilled Cheese

\$7

BIGGER BITES

Housemade Gnocchi

corn cream, favas, cherry tomato, basil oil
\$19

Sixty South Salmon*

asparagus, carrots, mushrooms, scallions
carrot top pesto, sweet drop peppers
\$21

Steak Frites*

mushroom demi, arugula, pecorino
\$29

Pork Belly & Clams

cured & braised belly, chopped littleneck
clams with lentils, celery & parsley salad
\$24

SANDWICHES

The Star Smashburger *

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

Crispy Chicken Sandwich

celery seed slaw, brioche bun, fries
\$14

Romesco Sandwich

braised tomato and peppers, arugula,
garlic aioli, sherry vin, almond oil, ciabatta
\$14

Grilled Chicken Sandwich

chicken breast, bacon, tomato compote,
romaine, mayonnaise
\$15

SALADS & SOUPS

Caesar Salad*

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

Arugula Salad

apple, shaved shallot, lemon vinaigrette,
praline
\$12

Grilled & Chilled Asparagus

frisée, pickled radish, smoked pepitas
smoky paprika dressing
\$14

Chilled Fennel Soup

meyer lemon compote, lemon verbena oil,
roasted almond
\$12

DESSERT

Peaches & Cream Bread Pudding

whipped cream & pecans
\$10

Chocolate Tart

chocolate ganache & pearls, mint
\$10

Coffee Custard

sweetened cream, cocoa powder
\$8

Berries and Roses

blueberries, raspberries, strawberries, rose
syrup, rosé gelee
\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

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COLD BEER

COCKTAILS

Edith's Bourbon Slushie

Bourbon, Iced Tea, Orange, Lemonade
\$8

Front Porch Frosé

Vodka, Rosé, Lemon, Strawberry
\$8

Pina Colada

Rum blend, coconut, lime
\$8

Classic Spritz

Aperol, Bubbly, Soda, Orange
\$10

Not-So-Classic Spritz

Campari, Byrrh Quinquina, Soda
\$10

Stay Bzzzy

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

True Hurricane

Rum Blend, Passionfruit, Pineapple,
Lemon, Pomegranate
\$9

Piña Margarita

Pineapple- Infused Olmeca Altos, Blood
Orange Liqueur, Lime Oleo, Lime, Salt
\$9

Bohemian Raspberry

Vodka, Domaine de Canton, Raspberry
Syrup, Lemon, Mint
\$10

We Can't-aloupe

Espolon Blanco Tequila, Cantaloupe
Syrup, Lime, Soda Water
\$10

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

Kaiken Estate, Malbec
Mendoza, Argentina 2019
\$8/\$34

Crisp

Dutchess Ketzner, Helles Lager
4.8%, New York, 16 oz. Draft
\$3 / \$7
Port City Downright Pilsner, Czech Pilsner
4.8%, Virginia, 16 oz. Draft
\$3 / \$7
Perennial Pils, Pilsner
5.0%, Missouri, 16 oz. Draft
\$3 / \$7

Hop

Other Half Traced, Hazy Double IPA
8.0%, New York, 13 oz. Draft
\$4.5 / \$9
Equilibrium dHop 33, Hazy Double IPA
8.5%, New York, 13 oz. Draft
\$4.5 / \$9
Commonwealth Social Currency, Hazy Double IPA
8.6%, Virginia, 13 oz. Draft
\$4 / \$8
Bluejacket Star Power, Hazy IPA
7.0%, Washington, DC, 16 oz. Draft
\$3 / \$7
The Veil Dirt Nap Nap, Hazy Double IPA
8.8%, Virginia, 13 oz. Draft
\$4.5 / \$9

Malt

Bluejacket Masquerade 2018, English Strong Ale
11.1%, Washington, DC, 13 oz. Draft
\$3.5 / \$7

Roast

Oxbow Infinite Darkness, Belgian Stout
11.5%, Maine, 13 oz. Draft
\$4 / \$8

Fruit & Spice

Perennial Saison Des Rêves, Saison
5.2%, Oklahoma, 13 oz. Draft
\$3.5 / \$7
Allagash White, Witbier
5.2%, Maine, 13 oz. Draft
\$3.5 / \$7
3 Floyds Gumballhead, Wheat Ale
5.6%, Indiana, 13 oz. Draft
\$3.5 / \$7

Tart & Funky

Hudson Valley Awaken, Sour Double IPA
8.0%, New York, 13 oz. Draft
\$4.5 / \$9
Perennial Pontoon Breeze, Berliner Weisse
4.2%, Missouri, 13 oz. Draft
\$4 / \$8

Cider

Potter's Grapefruit Hibiscus, Dry Cider
8.4%, Virginia, 13 oz. Draft
\$4 / \$8

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