



family style



Lamb Skewer

lamb, roasted veggies, cucumber slice, chimichurri pine nut hummus, pita

Salmon Dip

salmon, cream cheese, red onion, panko, red bell pepper, dill, baguette

Pacific Shrimp

shrimp ceviche, lime, red pepper, mango, onions, avocado, fried plantain

Triple

fried calamari, asparagus, zucchini, house-made sauce

Porch Board

chefs choice sliced cured meats, artisanal cheese, baguette, accompaniments

Mac N Cheese

talleggio, capicola, shallot, thyme, parmesan, peppers, bread crumbs

Veggie Platter

seasonal veggies, romesco, pine nut hummus, pita

Pretzel

soft pretzel, jalapeno cheese, jack mustard

Cat's Chili

ground turkey, white beans, jalapeño jack, corn, red onion, jalapeño, tortilla chips

Soup & Sammie

tomato basil soup, pine nut, sour cream, grilled cheese with roasted roma tomato, avocado

New Zealand favorites



Bare Lamb

new zealand lamb patty, fried egg, blue cheese, mint jelly, beet root, focaccia bun

Fish & Chips

beer battered haddock, fatty fries, tartar sauce, malt vinegar

Steak & Fries

grilled flank steak, sautéed mushrooms, matchstick fries, side ceasar

more please!



Sweet Fries	sm 6 lg 8.5
Fatty Fries	sm 6 lg 8.5
Skinny Fries	sm 6 lg 8.5
Portobello Fries	8.5
Side Caesar	8.0
Side Mixed Green	8.0

greens



Beet Salad

red & yellow beets, blue cheese crumble, pumpkin seed, basil , pickled onion

Quinoa Salad

red & white quinoa, carrots, celery, arugula, feta, sunflower seeds, orange mint dressing

Ahi Niçoise

grilled ahi, green beans, tomato, nicoise olives, potatoes, romaine lettuce, capers, boiled egg, champagne vinaigrett

Heirloom

heirloom tomatoes, burrata, capicola, croûtons, pine nuts mixed greens, balsamic reduction

Fried Green Tomatoes

fried green tomatoes, frisee, feta, poached egg, balsamic reduction

Big Bowl

grilled shrimp, pineapple, melon, cantaloupe, arugula, avocado, fennel, orange mint dressing

Porch Caesar

romaine, croûtons, parmesan, fried anchovydust, fried capers
choice of: flank steak, shrimp, ahi, chicken breast, salmon

after 5pm



Rack of Lamb

New zealand rack of lamb, kale, seasonal vegetables

Grilled Wild Salmon

grilled coho wild salmon, corn succotash, grit beignets

Veggie Quiche

egg, mozzarella, arugula, tomato, gruyere, mushroom, mixed baby greens

Hanger Steak

twice bake potato casserole, grilled zuchini & corn

Parlor Pot Pie

roasted chicken, carrots, peas, gravy, celery, onion, puff pastry, cheddar biscuit

Wellington Meatloaf

organic beef & pork, carrot, onion, celery, cheese, fried leeks, twice baked potato casserole, mushroom gravy

Shrimp N Peppers

grilled shrimp, peri peri, quinoa, grilled pineapple, roasted pepper, cilantro

Seafood Stew

shrimp, mussel, cod, red pepper, tomato, fennel, shallot, cucumber, white wine

Fried Chicken (QFC)

chicken thigh, corn bread, kale salad, spice

on buns



Special of the Month

Ask about this month offering

Kiwilango

organic grass fed beef patty, jalapeños, blue cheese, tortilla chips, hot sauce, focaccia bun
available: vegan black bean burger

Hogs & Heffers

organic grass fed beef patty, edam cheese, avocado, bacon, focaccia bun

Lil Bitties

two organic grass fed beef sliders, cheddar, onion-mayo, sweet relish, slider rolls

Steak & Cheese

flank steak, mozzarella, chimichurri, lettuce, tomato, grilled onions, toasted ciabatta

Meso Tasty

all natural grilled chicken, grilled pineapple, sweet onion chips, swiss, red pepper aioli, focaccia bun

Cluck & Squeal

all natural chicken (grilled / fried), bacon, avocado, focaccia bun

Blazin Ahi

yellow fin ahi (rare), cucumber, pickled carrots, wasabi aioli,wasabi peas, hawaiian bun

Sensimilla

mahi mahi, red pepper aioli, spicy coleslaw, fried avocado, potato bun

Patty Melt

all natural chicken, grilled onions, swiss, cucumber relish,dressing, toasted rye

Sheila's Cracked

organic grass fed beef patty, edam cheese, beet root, fried egg, focaccia bun