

BENNIE SAYS, *COME HUNGRY,
LEAVE HAPPY!*



Dinner Menu

STARTERS & SNACKS

TODAY'S SOUP <i>Something Different Everyday</i>	10
CREAMY TOMATO BASIL SOUP <i>Grana Padano, Garlic Ciabatta</i>	10
BASKET OF FRESH BAKED BREAD & ROLLS <i>Honey Butter, Herb Cream Cheese</i>	6
PROSCIUTTO WRAPPED SCALLOPS* <i>Jumbo Scallops, Crispy Pork Belly, Goat Cheese Mousse, Kale, Blood Orange Oil GF</i>	MP
CHORIZO & BLACK BEAN DIP <i>House Sausage, Blended Cheese, Pico de Gallo, Avocado Crema Tortilla Chips GF</i>	14
BISTRO NACHOS <i>Half Nachos</i> <i>Black Beans, Queso, Pico de Gallo, Jalapeños, Sour Cream, Salsa, Tortilla Chips GF</i> <i>Add Guacamole 3</i> <i>Add Pulled Pork or Grilled Chicken + 6</i> <i>Add Marinated Shrimp + 8</i>	15 9
SURF & TURF TACOS <i>Marinated Shrimp, Smoked Pork Belly, Jicama Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa</i> GF Options: corn tortillas	24
CHARCUTERIE & CHEESE <i>Chef's Selection of Imported & Domestic Meats and Cheeses, Olives, Dried Fruit, Nuts, Crostini</i>	24
GOUDA MAC N CHEESE <i>Add pork belly</i>	11 3
SALADS Add to your salad: * <i>Grilled Chicken 8 Grilled Steak* 10</i> <i>Marinated Shrimp 12 Grilled Salmon 10</i> <i>Ahi Tuna 14 Seared Sea Scallops Mkt.</i> <i>Dressings: Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Caesar, Oil & Vinegar</i>	
CLASSIC CAESAR <i>Roasted Garlic Croustade, Parmesan Anchovies upon request</i>	12
BISTRO HOUSE <i>Baby Lettuce, Heirloom Tomatoes, Red Onions, Cucumbers, Grana Padano GF</i>	11
BABY KALE <i>Fuji Apple, Toasted Almonds, Dried Cranberries, Feta, Shallots, Balsamic dressing GF</i>	11
SIDES	7
<i>Roasted Garlic Mashed Potatoes, Cole Slaw, Grilled Asparagus, Mac & Cheese, Broccolini, Side Salad</i>	

ENTRÉE SALADS

HOT HONEY CHICKEN <i>Crispy Local Chicken Breast, Romaine, White Cheddar, Heirloom Tomatoes, Pickled Onions, Champagne Vinaigrette</i>	20
STEAK N' BACON* <i>Grilled Steak, Local Pork Belly, Baby Lettuce, Heirloom Tomatoes, Cucumbers, Pickled Fresno Peppers, Monterey Jack, Ranch GF</i>	22

ENTREES

HERB CRUSTED CHICKEN <i>Local Chicken Breast, Smoked Gouda Mac & Cheese, Grilled Broccolini, Garlic Herb Butter</i>	26
14 OZ. RIBEYE* <i>Garlic Mashed Potatoes, Grilled Asparagus, Herb Butter, Smoked Salt GF</i>	38
BRAISED BEEF SHORT RIBS <i>Confit Potatoes, Grilled Asparagus, Trumpet Mushroom Demi-Glace GF</i>	36
IPA BRAISED PORK SHANK <i>Roasted Garlic Mashed Potatoes, Buttered Brussel Sprouts, Bacon Gravy GF</i>	34
SESAME GLAZED SALMON* <i>Sticky Rice, Edamame and Mushrooms with a Gochujang glaze GF</i>	28
MUSHROOM RAMEN <i>Forest Mushrooms, Avocado, Soft Boiled Egg, Scallions, Gochujang Broth VG GF</i> <i>Add Grilled Chicken 8 Grilled Steak* 10</i> <i>Marinated Shrimp 12 Grilled Salmon 10</i> <i>Ahi Tuna 14 Seared Sea Scallops Mkt.</i>	21
LINGUINI BOLOGNESE <i>Local Beef & Pork Meatballs, San Marzano Marinara, Grana Padano, Garlic Ciabatta</i>	26
SANDWICHES GF Bun <i>Served with Choice of Side</i>	2
CHICKEN CLUB <i>Grilled Chicken Breast, Prosciutto, Fresh Mozzarella, Lettuce, Tomato, Pickled Onions, Saffron Aioli, Baguette</i>	17
BISTRO BURGER* <i>Local Beef Patty, Pimento Cheese, Bacon Jam, Lettuce Tomato, Brioche (Make it a double, +7)</i>	16
MAIN STREET CUBAN <i>Pulled Pork, Ham, Fontina, Pickles, Dijonnaise, Toasted Ciabatta</i>	17

Prices listed are cash prices. If you prefer to use a credit card we add a 3% processing fee. Thank you for your patronage!

Bistro @ The Porch Wifi: Bistro @ Guest / Pw: welovethisplace www.bistroporch.com 540 253 2018

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.