

Appetizers

Crab Cakes \$16

Three lightly seasoned crab cakes topped with baby greens and Old Bay remoulade.

Quesadilla \$12

Chicken, Mushrooms, sautéed peppers and onions with a blend of cheddar jack cheese.

Calamari \$14

Tender calamari lightly breaded and fried, served with marinara and herb remoulade.

Porch Wings \$12

Patuxent Farm raised wings, your choice of traditional buffalo, BBQ, sweet chili or lemon pepper.

Confit Garlic White Bean Hummus \$10

Blend of cannellini beans, tahini served with celery, carrots and warmed pita.

Spinach Artichoke Dip \$10

Creamy spinach, tender artichokes and a mix of melted Italian cheeses, accompanied by a side of warm pita bread.

Wild Sweet Shrimp \$15

Four shrimp wrapped in apple smoked bacon, hinted with horseradish BBQ glaze, and fresh jicama slaw.

Margherita Flatbread \$10

Roasted tomatoes, buffalo mozzarella cheese, basil pesto aioli.

Shrimp Porch Flatbread \$11

Porch pesto aioli, caramelized onions, goat cheese.

Octopus Ceviche \$12

Traditional Peruvian style.

From The Grille

Marriott Burger \$12

8oz Angus patty with Hatfield bacon, mild cheddar, lettuce, tomato, and onion served on a brioche bun.

*Turkey patty option available upon request.

Porch Melt \$13

Griddled 8oz Angus patty, topped with American cheese, spicy pickles served on sourdough toast.

Veggie Burger \$13

Cannellini beans, rice, fresh herbs, roasted peppers and red onion served on a brioche bun topped with pesto mayonnaise and micro greens.

Back Porch Burger \$14

Grilled 8oz Angus patty with roasted tomatoes, goat cheese, and caramelized onions served on a brioche bun.

Double Bacon Burger \$16

Thick cut of belly pork, double bacon, gruyere cheese.

Chipotle Ranch Turkey \$12

Slow roasted turkey breast, bacon, Swiss cheese, avocado, caramelized onions, and Eduardo's signature chipotle ranch dressing.

★ Chef's Choice

Catch of the Day \$24

Chef's choice sides

Black Risotto Fried Calamari \$19

Classic Italian Risotto, sautéed fresh garden vegetable, lightly fried calamari, cilantro oil

Seafood Linguini \$22

Sea Shrimp, Maryland Crab Meat, sautéed julienne bell peppers and zucchini, creamy white butter sauce

12 oz. New York Strip Steak \$26

Seasonal grilled vegetable, sea salt steak fries with herb chimichurri

Bone In Pork Chop \$24

Brined center cut pork chop grilled, served with mashed potatoes and asparagus

Peruvian Roasted Chicken \$22

Our famous 36 hour marinated beer Peruvian seasoned chicken slow roasted with your choice of sides

15 oz. Rib Eye Steak \$30

Seasoned grilled vegetable, mashed potatoes, demi veal glaze

Seared Ahi Tuna \$18

6 oz. seasoned seared tuna, stir fry Asian vegetable, jasmine rice, sweet chili sauce, wasabi cream

Philly Cheese Steak \$12

Philadelphia's greatest secret, accompanied with onions, mushrooms, peppers, cheese whiz, provolone, or cheddar

The Garden

Grilled Caesar \$10

Grilled romaine hearts, pickled onions, Italian herbs & croutons served with a parmesan crisp.

Oven Roasted Beets \$14

Mixed greens tossed with red beets, raspberry vinaigrette topped with goat cheese and candied walnuts.

Southwest Chicken \$16

Crispy locally grown greens tossed with crispy apple smoked bacon, aged cheddar jack cheese and tomatoes, chipotle dressing

Chopped Venetian \$11

Crispy locally grown greens, feta, pepperoncino, black olives, tomatoes, cucumbers, onions, homemade raspberry Italian dressing

*Dressings: Raspberry Vinaigrette, Ranch, Blue cheese, Champagne Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Caesar, Italian.

*Add Chicken \$4.

*Add shrimp for \$8.



*Chef De Cuisine, Eduardo
Bailetti*

Side Dishes

Sweet Potato or French Fries	\$4
Grilled Asparagus	\$6
Sautéed Spinach	\$4
Sautéed Lemon Butter Broccoli	\$5
Mashed Potatoes	\$4

*Consuming undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness.

*Before placing your order, please inform your server if a person in your party has a food allergy.