



BENNIE SAYS, "OUR
DINNER SPECIALS ARE
UN-FROG-GETTABLE".

Greatest Steak 40

GARLIC MASHED POTATOES, ASPARAGUS,
GARLIC HERB BUTTER, SMOKED SALT,
ADD BEEF GRAVY 2

STARTERS & SNACKS

CREAMY TOMATO BASIL SOUP	11
<i>Parmesan, Garlic Ciabatta. Cup</i>	7
BASKET OF FRESH BAKED BREAD & ROLLS	10
<i>Honey Butter, Herb Cream Cheese</i>	
ROASTED IMPORTED OLIVES & PEPPERS	16
<i>Roasted Garlic, Feta, Toasted Focaccia</i>	
BUFFALO CHICKEN DIP	16
<i>Blue Cheese, Tortilla Chips</i>	
FARMHOUSE DEVILED EGGS	12
<i>Bacon Jam, Smoked Paprika GF</i>	
PORK BELLY MAC & CHEESE	16
<i>House Pork Belly, Smoked Gouda, Cavatappi</i>	
SHRIMP & PORK BELLY TACOS (3) GF	24
<i>Marinated Shrimp, Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa</i>	
BISTRO NACHOS	16
<i>Black Beans, Queso, Pico de Gallo, Cotija, Jalapeños, Sour Cream, Salsa, Tortilla Chips GF</i>	
<i>Add Guacamole 4 Add Pulled Pork, Spiced Beef, Grilled Chicken +8 Marinated Shrimp +10</i>	
CHEESY CRAB DIP	20
<i>Lump Crab, Cheese, Warm Pita</i>	
ROASTED BEETS	16
<i>Goat Cheese Mousse, XVOO GF</i>	
<i>Candied Walnuts, Balsamic Reduction,</i>	
BAKED BRIE	24
<i>Cranberries, Almonds, Christina's Pepper Jelly</i>	
LOCAL ALL BEEF MEATBALLS	20
<i>Tangy Marinara, Parmesan, Toasted Focaccia</i>	

SALADS

Add to your salad: *

Grilled Chicken 8 Grilled Steak* 12
Marinated Shrimp 12 Grilled Salmon 14
Ahi Tuna 14

CLASSIC TOSSED CAESAR	14
<i>Garlic Croutons, Parmesan</i>	
<i>Anchovies 2</i>	
BISTRO HOUSE	14
<i>Baby Lettuce, Tomatoes, Red Onions, Cucumbers, Parmesan GF</i>	
BACON BLUE CHEESE WEDGE	16
<i>Iceberg, Bacon, Blue Cheese, Cucumbers, Cherry Tomatoes, Blue Cheese Dressing GF</i>	
BABY KALE	15
<i>Mandarin Oranges, Local Apples, Toasted Almonds, Dried Cranberries, Feta, Sesame Ginger Dressing GF</i>	

SIDES	7
<i>Garlic Mashed Potatoes, Cole Slaw & Chips, Mac & Cheese, Broccolini, Side Salad, Brussels Sprouts, Herb Rice, Buttered Noodles, Mixed Veggies, Asparagus</i>	

ENTRÉE SALADS

HOT HONEY CHICKEN	24
<i>Crispy Local Chicken Breast, Romaine, White Cheddar, Cherry Tomatoes, Pickled Onions, Champagne Vinaigrette</i>	
SEARED AHI TUNA*	28
<i>Mixed Greens, Olives, Feta, Roasted Peppers, Tomatoes, Cucumbers, Herb Vinaigrette GF</i>	
SOUTHWESTERN CRISPY CHICKEN	24
<i>Crispy Local Chicken Breast, Mixed Greens Pico de Gallo, Guacamole, Fresno Peppers, Sour Cream, Queso, Chipotle Ranch, Cotija</i>	
BEEFY BRUSSELS *	28
<i>Grilled Flank Steak, Brussels, Smoked Blue Cheese, Pickled Onions, Bacon, Warm Roasted Tomato Vinaigrette GF</i>	

ENTREES

FAROE ISLAND SALMON*	34
<i>White Wine Mushroom Cream Sauce, Herb Rice, Asparagus GF</i>	
LUMP CRAB CAKES	38
<i>Baby Carrots, Herb Rice, Arugula, Remoulade</i>	
WINE BRAISED 18 HOUR BRISKET	36
<i>Caramelized Onions, Wine Reduction, Mashed Potatoes, Asparagus GF</i>	
LINGUINI BOLOGNESE & MEATBALLS	28
<i>Local Beef & Pork Meat Sauce, Chapel Hill Meatballs, Parmesan, Garlic Bread</i>	
HERB CRUSTED CHICKEN	26
<i>Local Chicken Breast, Smoked Gouda Mac & Cheese, Broccolini, Garlic Herb Butter</i>	
LOCAL ALL BEEF MEATLOAF & GRAVY	26
<i>Roasted Brussels Sprouts, Mashed Potatoes</i>	
BAKED BURRATA CHICKEN PARMESAN	28
<i>Tangy Tomato Sauce, Linguini, Garlic Bread</i>	

SANDWICHES

Served with Choice of Side, GF Bun 3

REUBEN CLASSICO	22
<i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye</i>	
GRAND DAD'S PASTRAMI	22
<i>House Cured Brisket, Whole Grain Mustard, Swiss Cheese, Caramelized Onions, Pretzel Roll</i>	
BISTRO SMASH BURGER	22
<i>Double Local Beef Patty, Pimento Cheese, Bacon Jam, Tomato, Pickles, Dijonnaise, Toasted Brioche</i>	
PULLED PORK BBQ SANDWICH	20
<i>House Smoked Pork, "Old Fashioned" BBQ Sauce, Cole Slaw, Toasted Brioche</i>	

Prices listed are cash prices. If you prefer to use a credit card, we add a 3% processing fee.

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.