

# THE PORCH

## APPETIZERS

**Colossal Shrimp Cocktail** *AVG*  
**22**

Cajun Rémolade, Spicy Cocktail Sauce

**Mediterranean Mezze Plate** *VEG, V*  
**20**

Red Pepper Hummus, Olive Tapenade, Baba Ghanoush, Freshly Picked Vegetables, Grilled Flatbread

**Saratoga Chips and Dip** *VEG*  
**10**

Secret Seasoning! Our Signature Caramelized Onion Dip

## SALADS & SOUP

**Sweet Melon and Prosciutto** *AVG*  
**17**

Sweet Melon, Shaved Prosciutto, Salted Almonds, Local Cheese

**Summer Tomatoes** *VEG*  
**15**

Local Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, EVOO, Baguette

**Classic Caesar Salad** *VEG, AVG*  
**14**

Chopped Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing, Parmesan Crisp

**Add:**

Bell & Evans Chicken **6**  
Charred Colossal Shrimp **14**

**Manhattan Clam Chowder**  
**10**

## HANDHELDS & ENTRÉES

*Served with Saratoga Chips Unless Otherwise Noted  
Add Fries 4*

**Cold Water Lobster Croissant** *AVG*  
**35**

Rockland Bakery Croissant, Maine Lobster Salad, Diced Celery, Lemon Mayo, Fresh Tarragon

**House Smoked ¼ Amish Chicken** *AVG*  
**32**

Served with Mac & Cheese, Coleslaw, Sweet & Sour Pickles, Cornbread, Sweet Vinegar BBQ

**Beyond Burger** *AVG*  
**21**

Lettuce, Tomato, Onion, and Pickle Served on a Brioche Bun

**Saratoga Burger** *AVG*  
**19**

Short Rib and Brisket, Crispy Prosciutto, Giardiniera Aioli, Provolone, Sweet & Sour Pickles, served on a Brioche Bun, You Top It LTO

**Fried Chicken Tenders**  
**19**

Southern Fried Chicken Tenders with Fries, Sweet & Sour Pickles, served with BBQ and Ranch

**Boar's Head Turkey Sandwich**  
**17**

Boar's Head Turkey, Applewood Smoked Bacon, Garlic Aioli, Lettuce, Tomato, Served on a House Baked Onion Kaiser Roll

**Steak Street Tacos** *AVG*  
**15**

Charred Skirt Steak, Street Corn Tortillas, Onions, Cilantro, Served with Elotes  
(Sweet Corn Salad)

# DESSERTS

11

**Local Fresh Berry Crisp,  
Served with Whipped Cream** *VEG, AVG*

**New York Cheesecake** *VEG*  
Rotating Selection of Toppings

**P/X Raisin Bread Pudding**  
Pedro Ximénez Sherry, Fruit Chutney, Crème Chantilly

**Valrhona Dark Chocolate Mousse** *AVG*  
Shortbread Cookie Shell, Crisp Caramel Rice Bites

**Chilled Fruits of the Season** *VEG, V*  
Passion Fruit, Chia, Coconut Shavings, Goji Berries, Seasonal Melons, and New York Berries



AVG=Avoiding Gluten • VEG=Vegetarian • V=Vegan

*\*Final menus may be subject to change.*