

## Appetizers

### **Rustic Chili \$8**

House chili topped with cheddar jack and sour cream, served with tri-color tortilla chips.

### **Cheesesteak Egg Rolls \$10**

Three crispy egg rolls served with a chipotle ranch dipping sauce.

### **Cauliflower Tempura \$8**

Locally grown cauliflower flash fried to perfection, served with a sweet chili dipping sauce.

### **Andouille Flatbread \$13**

Garlic confit spread, topped with andouille sausage, mushroom, onion and goat cheese. Garnished with arugula and balsamic glaze.

### **Harvest Flatbread \$10**

Marinara, oven roasted tomatoes, artichoke hearts, topped with melted mozzarella cheese.

### **Porch Crab Cakes \$18**

Three jumbo lump crab cakes, served atop a Cajun remoulade, finished with fresh parsley.

### **Achiote Hummus \$8**

Drizzled with achiote oil, served with warm pita, carrots, and celery.

### **Porch Wings \$13**

Patuxent Farm raised wings, tossed with your choice of sauce: traditional buffalo, BBQ, or sweet chili. Served with celery and blue cheese.

### **Calamari \$14**

Tender calamari, lightly breaded and fried, served with house marinara.

### **Porch Chicken Quesadilla \$12**

Grilled chicken, cilantro crema, melted cheddar jack, grilled onions and peppers. Served with salsa and sour cream.

## Salads

### **Kale and Spinach Salad \$14**

Roasted butternut squash, red quinoa, pistachios and pomegranate seeds, dressed in an Italian vinaigrette.

### **Oven Roasted Beets \$14**

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

### **Sesame Crusted Ahi Tuna \$17**

Seared tuna steak, iceberg lettuce, Napa cabbage, sliced bell pepper, edamame, and red onions. Served alongside an Asian-inspired dressing.

### **Southwest Chicken \$16**

Local greens accompanied by blackened chicken, Applewood smoked bacon, cheddar jack cheese, and cherry tomatoes. Served with chipotle ranch.

### **Caesar Salad \$11**

Chopped romaine, pickled onion, herbed croutons, and grated parmesan.

Add chicken +\$4 | Shrimp +\$7 | Salmon +\$10

## From The Grille

### **The Marriott Burger \$12**

8oz Angus patty, bacon, cheddar, lettuce, tomato, onion and pickles. Served on a toasted brioche bun. Add fried egg +\$2

### **Porch Bison Burger \$14**

8oz bourbon-glazed Bison patty, Swiss cheese, fresh cracked pepper, and caramelized onions. Served on a toasted brioche bun. Add bacon +\$2 | Add fried egg +\$2

### **Beyond Burger \$16 v**

Plant-based patty, Swiss, shredded lettuce, diced tomatoes, and a black pepper aioli. Add avocado +\$2 | Add fried egg +\$2

### **Fried Chicken Sandwich \$12**

Buttermilk dipped chicken, provolone, shredded lettuce, served with house-made BBQ honey mustard sauce.

### **Chipotle Ranch Turkey Sandwich \$12**

Slow roasted turkey breast, bacon, Swiss cheese, caramelized onions, and avocado, topped with chipotle ranch dressing. Served on a ciabatta roll.

### **Philly Cheesesteak \$12**

A Philadelphia favorite, with shaved ribeye, grilled onions, peppers, mushrooms and cheese wiz served on a hoagie roll.

## Porch Entrees

### **Salmon Filet \$20**

Tender salmon arranged with sautéed brussels sprouts, broccolini, and carrots. Finished with grilled lemon.

### **Rustic Bolognese \$19**

Rigatoni topped with our house Bolognese, served with grilled garlic toast and grated parmesan.

### **The Porch Pork Chop \$24**

Grilled bone-in pork chop, rested on mashed potatoes, served with sautéed swiss chard. Topped with an apple pear chutney.

### **Shrimp Pappardelle \$26**

Shrimp, lobster meat, and red bell pepper in a lobster parmesan cream sauce. Finished with four jumbo shrimp tempura.

### **Peruvian Chicken \$22**

Our famous 36-hour beer marinated chicken, oven roasted and served with mashed potatoes and grilled asparagus.

### **Filet Mignon \$32**

8oz filet served with fingerling potatoes, grilled asparagus, and a red wine demi-glace

### **Blackened Salmon \$28**

Chef Tony's blackened salmon, covered in a lobster parmesan cream sauce, served over mashed potatoes and grilled asparagus

### **Ahi Tuna Steak \$24**

8oz flash-seared tuna steak, plated with rice and sautéed Asian vegetables, finished with wasabi cream and a sweet soy glaze.

## Porch Side Dishes

Grilled Asparagus \$6

Sautéed Spinach \$4

Mashed Potatoes \$4

Side Caesar Salad \$6

Roasted Fingerling Potatoes \$6

Lemon Butter Broccoli \$5

French or Sweet Potato Fries \$4

Side House Salad \$5

## Dessert

Chocolate Mousse Cake \$7

New York Style Cheesecake \$7

Carrot Cake \$7

Add Freddy Hill Farms Ice Cream +\$3

A 20% gratuity will be added to parties of 7 or more.

COURTYARD PHILADELPHIA LANSDALE

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