

LUNCH

— *at* —

I'ON CLUB

STARTERS

Avocado Toast 9

Italian bread, avocado, fetta, tomato and arugula

Chicken Wings 12

1/2 dozen bone-in wings or boneless wings with ranch and blue cheese

Wing Flavors:

Dry Rub: Honey Habanero, Chile lime, Lemon Pepper, Jamaican Jerk, Espresso

Sauce: Wild Cilantro, Picante, Carolina Reaper, Sweet Chile, Sriracha-lime-cilantro

Hummus Plate 8

Pine nut gremolata, smoked paprika and grilled pita bread

Local Burrata 8

"Charleston cheesehouse" burrata served with local grilled peach salsa and grilled baguette

Pastrami Lox* 8

Pastrami-cured salmon, ground mustard and pickled watermelon radish

SALADS

Beet & Fennel Salad 9

Roasted beets, fennel, and goat cheese with mixed local greens

Caesar 9

Romaine, croutons, Parmigiano-Reggiano and Caesar dressing
- Add chicken for an additional 6 -

Ahi Tuna* 16

Seared Ahi Tuna with grilled corn, heirloom tomato salsa, arugula and wasabi aioli

Wedge Salad 9

Iceberg lettuce, bacon, chives, red onions, tomato, hard boiled eggs and blue cheese dressing

SANDWICHES

Served with chips or substitute a house salad or fries for 2

Chicken Club 11

Bacon, melted provolone, lettuce, tomato and mayo on a brioche bun

Turkey Wrap 9

Oven roasted turkey, guacamole, tomato, lettuce and provolone on a sundried tomato wrap

Grilled Chicken Pita 11

Grilled chicken, sprouts, bacon, provolone and avocado

Caprese Grilled Cheese 9

Tomato, mozzarella, fontina and pesto
On stoneground white or wheat bread

Prosciutto Pizza 12

Rosemary focaccia bread, parmesan, prosciutto, arugula and balsamic glaze

Margarita Pizza 12

Grilled pizza dough, house-made tomato sauce, fresh basil and sliced mozzarella

The Porch Philly Cheese Steak 12

Shaved beef, roasted peppers and onions, provolone cheese on hoagie roll

Executive Chef Michael Vargas

Sous Chef Jared Luken

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*