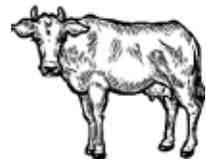




# FINN & PORTER

AMERICAN RESTAURANT & BAR



## STARTERS

**TRUFFLE ASIAGO FRIES** 9  
white truffle, asiago, garlic aioli **V**

**FRIED CALAMARI** 12  
pepperocini, shredded asiago, pomodoro sauce

**HALF TIME WINGS** 15  
buffalo, bbq, teriyaki, or old-bay dry rub  
blue cheese or buttermilk ranch dressing

**AZTECA SUN NACHOS** 11  
pico de gallo, guacamole, jalapeño, sour cream,  
roasted corn & black bean salsa **V,GF**  
add chicken 6, steak 9

**BIG DEAL QUESADILLA** 10  
Chihuahua cheese, pico de gallo, sour cream,  
guacamole, black beans, corn **V**  
add chicken 6, steak 9

**TWO FISH TACOS** 13  
grilled Mahi-Mahi on flour tortillas with crispy  
cabbage, mango salsa and jalapeño crema

**BANG BANG SHRIMP DIP** 15  
sweet Thai chili, sriracha, bang bang sauce,  
toasted panko and micro greens,  
tricolor tortilla chips

## SOUPS & SALADS

**SHE CRAB SOUP** 9  
Maryland crab meat, oyster crackers

**ROASTED TOMATO BISQUE** 9  
with grilled cheese crouton **V**

**CHOPPED CAESAR SALAD** 12  
romaine, asiago, rustic crostini **V**

**BERRY SPINACH SALAD** 13  
blueberry, strawberry, toasted almond,  
charred red pearls, raspberry vinaigrette **V,GF**

**GREEK SALAD** 13  
romaine, red onion, feta cheese, grape tomatoes,  
kalamata olives, cucumbers, roasted red bell  
peppers, oregano, red wine vinaigrette **V,GF**

**HOUSE SALAD** 10  
european cucumber, bermuda onion, heirloom  
cherry tomato, spring mix **V,GF**

## FLATBREADS

**STEAK STRIP & BLUE CHEESE** 18  
blackened NY strip, garlic, grilled asparagus,  
roasted red bell peppers, blue cheese crumbles,  
balsamic glaze, white truffle oil

**MARGHERITA** 15  
mozzarella, roma tomatoes, fresh basil, extra virgin  
olive oil **V**

**PROSCIUTTO CAPRESE** 17  
roasted garlic puree, fresh mozzarella butter  
poached leeks, heirloom grape tomatoes, micro  
arugula and basil oil

## MAINS

**PAPPARDELLE PASTA PRIMAVERA** 23  
charred pearl onion, spring peas, exotic mushroom  
blend, pomodoro sauce **V**  
add chicken 6, salmon 8, steak 9

**THYME & GARLIC BASTED CHICKEN** 26  
roasted half chicken, garlic mashed potatoes  
and sauteed mushrooms **GF**

**6 OZ FILET MIGNON** 36  
au poivre sauce, garlic mashed potatoes, grilled  
asparagus **GF**

**NY STRIP** 37  
Indian summer fingerling potatoes, grilled asparagus  
tossed with blood orange vinaigrette **GF**

**SEAFOOD MAC AND CHEESE** 29  
cavatappi, house cheese sauce, black tiger shrimp,  
lump crab meat, George's Bank scallops

**BLACKENED SALMON** 28  
cardamom basmati rice, pineapple mango salsa **GF**

**MARYLAND LUMP CRABCAKE** 27  
red pearl onion, spring pea, breakfast radish, charred  
red pepper coulis

**FENNEL DUSTED SEA SCALLOPS** 32  
George's Bank scallops, corn maque choux **GF**

## SANDWICHES

Add a petite house salad or petite cesar salad for \$3

**CERTIFIED ANGUS BEEF BURGER** 17  
Swiss, American, cheddar, or pepperjack, French fries  
add bacon 2, avocado 2, fried egg 2

**AVOCADO TURKEY WRAP** 16  
shaved turkey, smoked bacon, cheddar cheese,  
avocado, lettuce, tomato, garlic aioli, wrapped in a  
tortilla with French fries

**BUTTERMILK FRIED CHICKEN** 16  
honey chipotle slaw, served on artisan kaiser with  
French fries

**CRAB CAKE** 20  
remoulade, lettuce, tomato, kosher pickle, served on  
brioche with French fries

**DC CHEESESTEAK** 17  
onion straws, red pepper, sauteed mushrooms,  
mumbo cheese sauce

## SIDES 7

beer battered onion rings **V** sweet potato fries w/ caramel aioli **V** grilled asparagus **GF** sauteed mushrooms **V,GF**  
parmesan broccolini **V,GF** garlic mashed potato **V,GF**