



# Breakfast Menu

Please ask server for weekly specials, soup of the day, & any holiday specials.

Breakfast and Lunch served only on Saturdays & Sundays, 10am - 3pm

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## SMALL PLATES

### BISCUITS AND SAUSAGE GRAVY 10

Add Fried Egg 2

### SHRIMP AND GRITS 27

Sauteed Shrimp over Jalapeno Cheddar Grits with a side of Black Pepper, Honey Brussel Sprouts topped with Blackberry Chipotle Sauce

### BREAKFAST PLATE 12

Eggs, Bacon, Seasonal Grits, Biscuit, Fresh Fruit

### VEGETABLE FRITTATA 15

Ask server for the special

### BENEDICT'S

Two Poached Eggs, House Hollandaise, Spring Mix, English Muffin

Crab cake 16 | Smoked Salmon 16 | Canadian Bacon 12

### CHICKEN AND WAFFLE 15

Hand-Breaded Chicken, Grits, Fresh Waffle

### STUFFED FRENCH TOAST 12

Cream Cheese, Berry, 2 French Toasts

### PANCAKE STACK (3) 10

Buttermilk | Fruit | Chocolate

Add On to Entree 6 | Children Under twelve 8

Add Protein: Chicken 8 | Shrimp 10 | Crab Cake 15

a charge of \$7 is applied to any split dishes

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

\*\*Menu items may contain or come into contact with wheat/ gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. For more information, please speak with a manager.

\*\*\*All grilled/ sauteed items are cooked using coconut oil. For more information, speak with a manager.

# Lunch Menu

## SMALL PLATES

### CITRUS CEVICHE 18

Shrimp and scallop ceviche in a citrus blend. (lime, lemon, orange) topped with avocado and a side of tortilla chips

### BAKED GOAT CHEESE 16

Goat Cheese, House Fruit Jam, Candied Pecans, Berries, Artisan Loaf

### CRAB CAKE 18

Lump Crab, Herbs, Bell Pepper, Green Onion, House Remoulade

### FRIED GREEN TOMATOES 11

Cornmeal Battered Green Tomatoes on a bed of spring mix topped with Parmesan Cheese and a side of Cajun Ranch

### SALMON BRUSCHETTA 16

Smoked Salmon over an Artisan Crostini with a Sage Cream Cheese Spread

## SOUP & SALAD

### GUMBO 8 / 15

### SOUP OF THE DAY (ASK SERVER) 8/15

### AVOCADO CAESAR 10/15

Romaine, Creamy Avocado Caesar, Avocado Slices, Bacon, Parmesan

### THAI CHICKEN SALAD 17

Grilled Chicken, Mixed Greens, Wonton Strips, Tomato, Onion, Corn, Avocado, Cheese, Bacon, Thai Peanut Dressing

### LOUISIANA WEDGE 16

Iceberg Wedge, Pickled Okra, Red Onion, Tomato, Blue Cheese Crumbles, Bacon, Blackened Blue Cheese Other Dressings: Honey Balsamic, Cajun Ranch

## SANDWICHES & BURGER

All sandwiches served with Parmesan Herb Fries

### PORCH BURGER 15

All Beef Patty, Cheese, Fried Green Tomato, Bacon, Lettuce, Red Onion

### CRAB CAKE SANDWICH 22

Crab Cake, Fried Green Tomato, Bacon, Remoulade

### SHRIMP PO BOY 18

Hand Battered Shrimp, Spring, Mix Pico De Gallo, Cajun Remoulade, French Roll

Add Protein: Chicken 8 | Shrimp 10 | Crab Cake 15

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