

Open Saturday & Sunday
from 9:00 am to 2:30 pm



22 South 3rd Street
Fernandina Beach, FL 32034
904-491-3322
www.floridahouse.com

Leddy's Porch offers a unique selection of southern fare and long-standing tradition of southern hospitality. The restaurant is located within the historic Florida House Inn, which remains the oldest continuously operated hotel in the State of Florida. The Inn was built in 1857 by David Yulee to serve as a boarding house for his workers who were attempting to build a railroad from Fernandina to Cedar Key. The railroad was almost complete at the start of the Civil War, however construction was halted and the Inn was then used to house Union soldiers. After the war, the Inn was purchased by Major Leddy and his wife, who ran the Inn and restaurant for many years.

STARTERS

Biscuit Basket	\$12.00
<i>house made jams, orange blossom honey, butter</i>	
Biscuits & Gravy	\$8.00
<i>butter milk biscuits, azar sausage country gravy</i>	
Fried Green Tomatoes	\$9.00
<i>housemade buttermilk ranch dressing</i>	
Fried Pickles	\$9.00
<i>housemade buttermilk ranch dressing</i>	
Pimento & Lavoche	\$9.00
<i>housemade pimento cheese, cracker bread</i>	

SALADS

Grilled Romaine	\$12.00
<i>applewood smoked bacon, cherry tomato, pickled red onion, feta cheese</i>	
Strawberry & Goat Cheese	\$12.00
<i>heritage lettuce, candied pecans</i>	
House Salad	\$11.00
<i>arcadian lettuce, carrot, cherry tomato, pickled red onion</i>	

Dressings:

Buttermilk Ranch or Roasted Shallot Vinaigrette
Add a Protein to Any Salad
Chicken (\$9), Shrimp (\$12) or Fresh Catch (\$12)

SANDWICHES

served with choice of one side item

Crispy Chicken Sandwich	\$15.00	Leddy's Burger	\$14.00
<i>southern fried chicken breast, sweet & spicy slaw, pickled red onion, housemade buttermilk ranch dressing on brioche bun</i>		<i>heritage lettuce, pickled red onion, vine ripened tomato, housemade pickle, cheddar cheese, brioche bun</i>	
Grilled Pimento Cheese	\$12.00	Fresh Catch Sandwich	\$18.00
<i>housemade pimento cheese, applewood smoked bacon, grilled vine ripened tomato</i>		<i>blackened, grilled or fried, cajun mayo, heritage lettuce, vine ripe tomato, brioche bun</i>	
Fried Green Tomato BLT	\$14.00	Veggie Burger	\$14.00
<i>applewood smoked bacon, heritage lettuce, buttermilk ranch dressing, sourdough toast</i>		<i>heritage lettuce, vine ripened tomato, pickled red onion, house made pickle, cajun mayo, brioche bun</i>	
Datil Sting Honey Chicken Biscuit	\$15.00	Florida House Chicken Biscuit	\$15.00
<i>southern fried chicken breast, buttermilk biscuit, housemade pickles</i>		<i>southern fried chicken breast, buttermilk biscuit, azar sausage country gravy, cheddar cheese</i>	

Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk for foodborne illness.



ENTREES

Fried Chicken & Waffles **\$15.00**
southern fried chicken breast, belgian waffle, powdered sugar, butter, fresh berries, 100% pure maple syrup

The Hoss **\$20.00**
piled high with southern fried chicken breast, two eggs (any style), two buttermilk biscuits, applewood smoked bacon, azar sausage country gravy, cheddar cheese, scallion

Saltmarsh Shrimp & Grits **\$20.00**
local fernandina beach shrimp, country ham, cherry tomato, scallion, sherry cream reduction

Breakfast Bowl **\$15.00**
two eggs (any style), applewood smoked bacon, feta cheese, scallion, over creamy grits or home fries

Farmers Omelet **\$15.00**
country ham, red onion, sweet bell peppers, cheddar cheese, choice of side and toast or a biscuit

Cinnamon French Toast **\$12.00**
100% pure maple syrup, fresh berries, powdered sugar, butter, choice of side

Fort Clinch Platter **\$15.00**
two eggs (any style) with choice of two sides and toast or buttermilk biscuit

Belgian Waffle **\$10.00**
100% pure maple syrup, fresh berries, powdered sugar, butter, choice of side

Chicken Fried Steak **\$20.00**
azar sausage country gravy, buttermilk biscuit, choice of side

CHILDREN'S MEALS

includes side and beverage

Cheeseburger **\$9.00**
burger patty with cheddar cheese on a brioche bun

Fried Chicken Strips **\$9.00**
Southern fried chicken strips

French Toast **\$9.00**
one slice of brioche topped with powdered sugar, pure maple syrup and butter

Waffle **\$9.00**
single waffle topped with powdered sugar, pure maple syrup and butter

SIDES

\$5.00 / each

Cheddar Cheese Grits ♦ Watermelon
Buttermilk Biscuit ♦ Sweet & Spicy Slaw
Chef's Side ♦ Home Fries
French Fries ♦ Sweet Potato Fries
Applewood Smoked Bacon
Local Azar Sausage
Side Salad (+ \$1.50)

DESSERT

\$6.00

Key Lime Pie

raspberry jam, berries, whipped cream

BEVERAGES

\$4.00 each

Iced Tea ♦ Coffee ♦ Hot Tea ♦ Soda

\$5.00 each

Juice ♦ Milk ♦ Hot Chocolate
Chocolate Milk

MIMOSAS & BLOODY MARY'S

Best on the Island!

Single Mimosa **\$8.00**

Single Bloody Mary **\$8.00**

Bottomless Mimosa **\$20.00**

Bottomless Bloody Mary **\$20.00**



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