

ALL DAY BRUNCH

LIGHT START

DON CONTINENTAL • 14

Coffee, Mini Muffin, Mini Croissant
Sliced Cantaloupe and Strawberries

CINNAMON MONKEY BREAD • 11

Warm Toffee Sauce

JUMBO BANANA NUT MUFFIN • 6

Half Brûlée Banana

YOGURT PARFAIT • 9

Honey Greek Yogurt, Mixed Berries, Granola

GF SEASONAL FRUIT PLATE • 11

Sliced Seasonal Fruit, Mixed Berries, Greek Yogurt

ATLANTIC SMOKED SALMON • 16

Sliced Hard Cooked Egg, Plum Tomatoes, Capers,
Red Onion, Cream Cheese, Whole Wheat Bagel

STEEL CUT OATMEAL • 7

Raisins, Brown Sugar

GF GREEN MACHINE SMOOTHIE • 8

Spinach, Arugula,
Pineapple, Green Apple, Matcha

FROM THE FARM

GF 3 EGG OMELET • 17

Farm Fresh Eggs or Egg Whites
Choice of 3 Toppings:

Tomato, Spinach, Mushroom, Pepper, Onion,
Bacon, Sausage, Ham, Cheddar, Mozzarella, Feta
Home Fries, Choice of Toast
Each Additional Topping • 1

AMERICAN BREAKFAST • 16

Two Eggs Any Style, Choice of Bacon or Sausage
Home Fries, Choice of Toast

CUBAN BREAD FRENCH TOAST • 14

Thick Cut Cuban Bread, Bacon, Maple Syrup

BUTTERMILK PANCAKES • 14

Plain or Chocolate Chip, Maple Syrup

THE DON'S BENEDICT • 16

English Muffin, Canadian Bacon, Sautéed Spinach,
Poached Eggs, Bacon Mornay Sauce

FROM THE FARM

GF CORNED BEEF HASH SKILLET • 15

2 Poached Eggs, Potato, Onions, Peppers,
Grain Mustard Cream

MALTED BELGIAN WAFFLE • 12

Maple Syrup

FROM THE GARDEN

GF BRICK STREET FARMS • 16

Pickled Onions, Hearts of Palm, Cucumbers,
Crumbled Feta, Toasted Almonds,
Creamy Garden Herb Dressing

CLASSIC CAESAR • 13

Romaine Hearts, Shaved Parmesan,
Cuban Bread Croutons, Classic Caesar Dressing

GF ARTISAN GREENS • 14

Goat Cheese, Pecans, Poached Pears,
Dried Cranberries, Olive Oil Verjus Dressing

ADD TO ANY SALAD:

GF Chilled Chicken Breast • 6

GF Chilled Old Bay Seasoned Jumbo Shrimp • 8

SHAREABLE SEAFOOD

GF SHRIMP COCKTAIL • 12/21

Cocktail Sauce, Creole Mustard, Lemon
½ Dozen Or 1 Dozen

GF OYSTERS • East Coast • 4 West Coast • 5

Cocktail Sauce, Mignonette, Lemon

CRAB CAKE • 19

Cajun Aioli, Pickled Red Onion and Frisée Salad

SMOKED FISH SPREAD • 14

Lavosh Crackers, Pickled Onions, Jalapeño

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness especially if you have
certain medical conditions. If you have chronic illness
of the liver, stomach, blood or have immune disorders,
you are at greater risk of serious illness from consuming
raw oysters, and should eat oysters fully cooked.
IF YOU'RE UNSURE OF YOUR RISK, CONSULT A
PHYSICIAN

HAND HELDS

All Items Served with French Fries

FISH TACOS • 17

Lightly Blackened Mahi-Mahi, Cabbage Slaw,
Cilantro Sour Cream, Chunky Salsa, Queso Fresco

PORCH BURGER • 16

Custom Blend of Brisket, Chuck and Short Rib
Oven Dried Tomato, Arugula, Mojo, Swiss, Cheddar

TURKEY CLUB • 16

Seven Grain Bread, Peppered Bacon,
Havarti Dill Cheese, Cranberry Mayonnaise

GULF FISH SANDWICH • 17

Lightly Blackened
Avocado Mayonnaise, Grilled Pineapple Slaw

SIDES

GF "DIRTY" GRITS • 6

Sausage, Bacon, Cheddar Cheese

GF SWEET POTATO HASH • 5

Peppers, Onions, Baby Arugula

BUTTERMILK BISCUIT AND GRAVY • 6

4 STRIPS APPLEWOOD SMOKED BACON • 7

3 COUNTRY SAUSAGE LINKS • 7

3 CHICKEN APPLE SAUSAGE LINKS • 7

GF GARLIC AND PARMESAN FRIES • 7

BEVERAGES

RAINFOREST BOLD COFFEE

Gourmet Blend of Central and South American
Rainforest Certified Coffee Roasted to a Medium
Dark Creating a Dark, Rick, Full Bodied Taste

UNLIMITED REGULAR OR DECAF • 5

Whole, 2%, Skim, Almond or Soy Milk

APEROL SPRITZ • 13

Aperol, Prosecco, Club Soda

SEA PORCH BLOODY MARY • 10

Enjoy our Signature Bloody Mary Or Create Your
Own With our House Vodka, Garnishes and
Seasoned Rims

BEACH BELLINI • 10

Champagne, Peach Purée

Chef De Cuisine: Ricky Rice

Sous Chef: Amber Brownlee