

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 • 22

Organic Greens, Cucumber, Mandarins, Quinoa,
Orange & Lemon Grass Vinaigrette

DON CESAR • 14

Baby Kale, Romaine, Croutons, Shaved Parmesan,
House Caesar Dressing

GF CAPRESE SALAD • 16

Burrata, Tomato, Balsamic Pickled Onions, Basil,
Fresh Cracked Pepper

GF ADD ONS:

Grilled Chicken Breast • 12

Grilled Shrimp • 8

Grilled Steak • 14

Roasted Pork • 7

SHAREABLE SEAFOOD

GF COCKTAIL SHRIMP • 14/19

½ pound Or 1 Pound

Cocktail Sauce, Creole Mustard, Lemon

GF OYSTERS • 4/5

East Coast or West Coast

Cocktail Sauce, Mignonette, Horseradish, Lemon

POKE BOWL • 24

House Tuna, Soy Vinaigrette, Cilantro, Toasted Sesame,
Pickled red Onions, Avocado, Crispy Rice Noodles,
Shaved Cucumber, Shaved Radish, Jalapeños

*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 or House Salad

FISH TACOS • 18

Cilantro & Lime Mahi-Mahi, Corn Tortillas, Curtido,
Pico De Gallo, Queso Fresco

PORCH BURGER • 16

Two 4oz Patties, Romaine, American, Zesty Aioli,
Potato Roll

TURKEY BLT • 16

Turkey, Bacon, Seven-Grain Bread, Plump Tomato,
Tender Bibb, Avocado Crema

BUTTERMILK FRIED CHICKEN SANDWICH • 16

Cabbage, Fennel, Apple, Mayo, Pickle

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