



Brunch Appetizers

Brunch-Puppies.....13
hush puppies tossed in cinnamon and sugar then glazed with cream cheese frosting and bourbon honey, topped with candied pecans and powdered sugar.

Strawberry Bruschetta.....16
strawberries, mandarin oranges on goat cheese toast points with raspberry and balsamic glaze, dusted with powdered sugar and mint.

Brunch Offerings

Peach Cobbler Waffle.....15
sautéed peaches in our butter-caramel sauce, topped with candied pecans and brown sugar oat crumble.

Bread Pudding French Toast.....16
our house-made bread pudding, grilled and topped with seasonal berries, bananas, and candied pecans in our banana bourbon sauce, topped with whipped cream and powdered sugar

Hot Honey Chicken & Egg Biscuit.....18
Fried chicken tossed in our hot honey glaze, on our buttermilk biscuit, topped with four slices of bacon and two over easy eggs, served open faced. With your choice of breakfast potatoes or sweet field green salad

Avocado Toast.....18
sourdough toast with goat cheese spread, smashed avocado, diced tomatoes, cucumbers and red onion, then glazed with balsamic reduction; topped with an over-easy egg and served with a side of breakfast potatoes

The Back Porch Breakfast.....19
two eggs with your choice of bacon, sausage or ham. Choice of breakfast potatoes or biscuits and gravy.

Kitchen Sink Quiche.....20
whipped eggs with mozzarella and provolone cheeses, ham, bacon, onions, and bell peppers baked in our buttery quiche crust and served with our sweet field green salad • Made fresh daily; available until sold out.

Monte Cristo.....18
ham and gruyère with strawberry preserves on our brioche bread, battered and fried and dusted in powdered sugar. Served with breakfast potatoes.

Sweet Maple Chicken & Waffles.....19 **Hot Honey Chicken & Waffles.....19**
fried chicken, maple syrup, and candied pecans fried chicken with our hot honey glaze

Back Porch Eggs Benedict.....20
grilled ham, sliced avocado and grilled tomato on our buttermilk biscuits topped with over easy eggs and béarnaise.
Substitute ham for grilled chicken \$4 or filet medallion \$8

Creole Shrimp & Grits*.....24
with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits

Steak & Eggs* (eggs any style except poached).....30
two 4oz. flame-grilled filet medallions and eggs, served with breakfast potatoes or biscuits and gravy

Lobster Benedict*.....32
lobster sautéed in garlic butter with wilted spinach, grilled tomato on buttermilk biscuits, topped with over easy eggs and béarnaise.

Please notify us of any food allergies- not every ingredient is listed and your well-being is important to us
*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness



Brunch Cocktails

<i>Bourbon Cold Brew</i>	13
cold brew coffee, Four Roses 80 Proof, Faretto Chocolate Biscotti Liqueur, half and half, a dash of the Bitter Truth Chocolate Bitters poured over ice; topped with whipped cream and a chocolate Pocky cookie	
<i>Mimosa</i>	8
California Champagne with fresh squeezed orange juice	
<i>Carson's Bloody Mary</i>	13
Tito's Handmade Vodka with our house-made bloody mary mix served with our house garnish of candied bacon, shrimp*, olives, celery, cheese, pepperoncini, and a seasoned rim	
<i>Peach Bellini</i>	9
California Champagne and peach purée	
<i>Strawberry Bellini</i>	9
California Champagne and strawberry purée	

Mocktails

<i>Iced Vanilla Cold Brew</i>	9
cold brew coffee and french vanilla syrup shaken over ice with half & half and garnished with whipped cream and a chocolate Pocky cookie	
<i>Virgin Bloody Mary</i>	10
our house-made bloody mary mix served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim	
<i>Mock-Mosa</i>	10
fresh-squeezed orange juice topped with Freixenet Alcohol Removed Sparkling white wine	
<i>Peach Bellini</i>	10
Peach purée topped with Freixenet Alcohol Removed Sparkling white wine	
<i>Strawberry Bellini</i>	10
Strawberry purée topped with Freixenet Alcohol Removed Sparkling white wine	

Please notify us of any food allergies- not every ingredient is listed and your well-being is important to us
*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness