



BELLINI MARTINI 12.0
 Peach Vodka, Peach Puree Shaken
 & Topped with Sparkling Wine

Mimosa 10.0

SIDES

FRESH FRUIT 4.0
 TOMATOES 3.5
 BREAKFAST POTATOES 3.5
 APPLEWOOD SMOKED BACON 4.0
 TURKEY BACON 4.0
 HAM 4.0
 SAUSAGE PATTY 4.0
 CHISMOL (SALSA)
 Sm 2.0 Lg 4.0
 SLICED AVOCADO
 Sm 2.5 Lg 5.0
 BISCUIT 3.5
 GRAVY 3.0

DRINKS

AMERICAN COFFEE 3.8
 FP COLD BREWED COFFEE 4.0
 ESPRESSO 3.7
 CAPPUCINO 5.0
 ICED CAPPUCINO 5.0
 CAFÉ CON LECHE 5.0
 CAFÉ LATTE 5.0
 CAFÉ MOCHA 5.0
 HOT CHOCOLATE 4.0
 HOT TEA 4.0
 ICED TEA 3.8
 LEMONADE 3.8
 MILK/CHOCOLATE MILK Lg 4.0
 ALMOND OR SOY MILK Lg 4.0
 FRESH SQUEEZED JUICES
 ORANGE OR GRAPEFUIT
 Sm 4.5 Lg 6.0
 APPLE, CARROT OR VEGGIE BLEND
 Sm 5.5 Lg 7.0
 Other Juices
 CRANBERRY OR PINEAPPLE
 Sm 4.0 Lg 5.5
 WATER AND SODAS
 EVIAN 6.0
 SAN PELLGRINO 6.0
 COKE, DIET COKE, SPRITE,
 ORANGE, GINGER ALE 3.7
 FRONT PORCH SMOOTHIE
 with Yogurt, Banana, Orange Juice,
 Strawberries and Honey 6.2
 GREEN SMOOTHIE
 Spinach, Broccoli, Strawberries,
 Banana, Soy Milk and Honey 7.2
 Add Protein Powder 1.0

FRONT PORCH CAFÉ

Since 1990

Welcome! We are happy to have you come and enjoy a meal with us. We opened our doors in the spring of 1990. For nearly 28 years it has been our commitment to bring you local, sustainable natural and organic foods whenever we can. We get up early and make from scratch your breakfast, lunch and dinner. Our juices are fresh squeezed and unpasteurized. All our dishes are free from hydrogenated and partially hydrogenated fats and oils. We use environmentally friendly products when and where we can. We are committed to reduce, reuse and recycle. Thank you!

Hours of operation: 7:00 AM - 11:00 PM Daily

Phone: 305-531-8300 Fax: 305-531-3181

www.frontporchocfeandrive.com

WiFi: frontporch

Sorry No Separate Checks

We ask our guests to refrain from smoking pipes, cigars or clove cigarettes

A gratuity of 17% is added to your check that you may remove, lower or raise at your discretion

BREAKFAST MENU

We Think Breakfast is the Most Important Meal of the Day so We Serve It All Day

SCRAMBLES AND OMELETTES

3 Eggs Served with Choice of Fresh Fruit or Potatoes or Dressed Greens or Tomatoes and Choice of Toast. Egg Whites Available Upon Request.

3 EGGS (Scrambled, Fried, Poached or Omelette Style) with Ham, Bacon or Sausage	10.2 13.0
BEACH BREAKFAST BONANZA Scramble w/ Cheddar, Shiitake Mushrooms & Scallions	11.5
GREEN EGGS Eggs Scrambled with Pepper Jack, Cheddar Cheese and Pesto (Made Fresh with Pine Nuts, Fresh Basil, Parmesan and Sun-dried Tomato)	11.9
MIGAS Eggs Scrambled with Fresh Made Chismol (Salsa), Cheddar, Pepper Jack Cheese and Corn Tortilla Chips. Topped with Our House Made Rancheros Sauce add Andouille Sausage 2.0 add Avocado 2.0	11.9
CAJUN SCRAMBLE Eggs Scrambled with Andouille Sausage, Scallions, Onions, Bell Peppers, Pepper Jack and Cheddar Cheese	12.5

OMELETTES

Swiss, Cheddar or Mozzarella add 1.3 Goat Cheese or Brie add 1.8

VEGGIE Broccoli, Shiitake Mushrooms, Spinach and Bell Peppers	12.2
FRESH BASIL, TOMATO AND MOZZARELLA	12.2
CALIFORNIA Avocado, Shiitake Mushrooms, Tomato Spinach and Swiss	12.2
BST Spinach, Bacon and Tomato. Topped with Tomato Gravy	13.0
CHILI House Made Beef Chili (a bit spicy) Topped with Mozzarella and Cheddar Cheese	12.5
SICILIAN Sausage, Onion, Peppers, Marinara and Mozzarella	12.5
MEDITERRANEAN Spinach, Sundried Tomatoes and Goat Cheese	12.5
CHICKEN SATAY Chicken, Basil, Mozzarella & Satay Sauce (Curry, Peanut, Coconut)	13.2
FLORENTINE Ham, Spinach, Swiss, Tomato and Hollandaise Sauce	13.5
PHILLY CHEESESTEAK Sirloin, Caramelized Onions, Bell Peppers, Cheddar & Pepper Jack	14.2
RUBEN Corned Beef Hash, Swiss Cheese, Crispy Sauerkraut. Topped with Russian Dressing	13.6
DENVER Ham, Shiitake Mushrooms, Bell Pepper, Onion, Tomatoes and Sharp Cheddar Cheese	13.6
MEXICAN Chismol, Cheddar, Pepper Jack, Avocado and Cilantro	13.2

EGGS AND THINGS

Served with Choice of Fruit, Potatoes, Tomatoes or Dressed Garden Greens

BEACH BREAKFAST SANDWICH Scramble with Cheddar, Shiitake and Scallions on French	11.5
FP BREAKFAST PIZZA Fresh Baked Pizza Crust with Sweet Tomato Basil Sauce. Topped with Grilled Country Ham, Fried Egg, Fresh Basil, Mozzarella, Cheddar and Parmesan	12.6
BEACH BREAKFAST BURRITO 3 Scrambled Eggs, w/Pepper Jack Cheese, Scallions and Shiitake Mushrooms in a Flour Tortilla. Served with Salsa and Sour Cream	11.5
BURRITO GRANDE Add Refried Beans and Avocado to Breakfast Burrito	12.9
BREAKFAST TACOS(2) Flour Tortillas, Cheddar, Scrambled Eggs with Grilled Chicken, House Made Kimchi, Sweet Herbed BBQ Sauce and Topped with Cilantro	11.9
HUEVOS RANCHEROS 2 Eggs Over-Easy, Crispy Tortillas, Black Bean Puree, Feta Cheese, Cilantro and Rancheros Sauce	13.5

SHRIMP AND GRITS Sautéed Shrimp, Bacon, Tomatoes, Grits and Red Eye Gravy	13.5
CORNED BEEF HASH 2 Eggs (Poached, Fried or Scrambled) Topped with Hollandaise Sauce	9.9 11.9

SANDWICHES

Served with Choice of Cous-Cous, Pasta Salad, Fresh Fruit or Fries. Sweet Potato Fries with Banana Ketchup add 1.0. Swiss or Cheddar Add 1.3 Brie, Goat or Fresh Mozzarella add 1.8

PHILLY CHEESESTEAK SANDWICH

Shaved Sirloin, Jack, Cheddar Cheese, Grilled Onions and Bell Peppers on French Baguette 13.5

GRILLED GEORGIA TURKEY RUBEN

Turkey, Swiss Cheese, Cole Slaw, 1000 Island Dressing on Marble Rye 12.7

GRILLED MEATLOAF SANDWICH

Fresh Tomato Basil Sauce, Melted Mozzarella. Served on French Baguette 12.5

SOUTHERN FRIED CHICKEN SANDWICH

with Bread and Butter Pickle Cole Slaw and Roasted Garlic Aioli 12.5

FRONT PORCH CLUB

Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato 12.5
with Avocado Add 1.0

GRILLED CHICKEN CLUB

Bacon, Swiss, Cheddar, Lettuce and Tomato 13.5

GRILLED CHICKEN and HUMMUS

with Cucumber 12.7

FRIED GREEN TOMATO SANDWICH

Pimento Cheese and Bacon 10.9

GRILLED CHEESE 8.0

with Bacon and Tomato 12.0

GRILLED SALMON SANDWICH with Lemon Mayo 14.0

BLACKENED MAHI-MAHI SANDWICH with Lemon Mayo 14.0

CRAB CAKE CLUB

Fried Crab Cake, Sriracha Mayo, Avocado, Bacon, Lettuce and Tomato 16.5

WRAPS

CAESAR CHICKEN WRAP Grilled Chicken, Parmesan Cheese, Caesar Dressing and Spinach Tortilla 12.3

GRILLED CHICKEN WRAP Grilled Chicken, Romaine Lettuce, Cucumbers, Tomato, Honey Mustard and Spinach Tortilla 12.3

FRIED CHICKEN CLUB WRAP Fried Chicken, Bacon, Pepper Jack, Lettuce, Tomato and House Ranch Dressing 12.7

LITE DELITE

1/2 Sandwich (Turkey, Ham, Chicken Salad, Tuna Salad, Curry Chicken Salad or Brie) Served with Side and Cup of Soup 11.9

SOUP OF THE DAY

Bowl 6.0

BURGERS

Fresh Ground Angus Beef Patties Grilled and Served on a Potato Roll with Lettuce and Tomato

THE PORCH BURGER 12.0

PORCH BURGER DELUX with Cheddar, Bacon and Sauteed Mushrooms 13.5

KIMCHI BURGER House Made Kimchi, Sweet Korean BBQ and Cilantro 13.5

SLIDERS Mini Burgers(3) on Mini Buns with Cheddar 12.5

FP CHICKEN BURGER 12.5

FP CHICKEN BURGER DELUX Ground Chicken Pattie Grilled, Sriracha Mayo, House Pineapple Onion Jam, Red Onion, Lettuce and Cilantro 13.7

VEGGIE BURGER 12.5

In Whole Wheat Pita. Made with Vegetables, Grains, NUTS and SEEDS. Served with Cucumbers, Carrots, Onion, Lettuce, Tomatoes and Green Miso Dressing with Goat Cheese Add 1.8

HUMMUS IN PITA 11.5

Our Fresh Made Hummus Served in Whole Wheat Pita with Cucumbers, Carrots, Onion and Tomato

CHICKEN AND HUMMUS PLATTER 13.9

Grilled Chicken Breast Served with Hummus, Garden Greens and Pita

GRILLED CHICKEN PLATTER 13.9

Grilled Chicken Breast Served with Rice, Fresh Avocado, and House Made Chismol

The Chicken we use is Responsibly Raised, Hormone Free and Vegetarian Fed.

SALADS

WHITE ALBACORE TUNA SALAD Made with Lemon Mayo, Carrots, Scallions and Parsley. Served with Greens and Fruit 12.0

CHICKEN SALAD Mixed with Mayo, Toasted Walnuts, Scallions, Celery and Fresh Dill. Served with Greens and Fruit 12.0

MANGO CURRY CHICKEN SALAD Mayo, Mango Chutney, Green Apples, Golden Raisins and Scallions. Served with Greens and Fruit 12.0

FRESH MOZZARELLA, TOMATO AND BASIL SALAD 11.2

SOUTHERN FRIED CHICKEN SALAD Garden Greens, Cucumbers, Tomato, Carrots and Fried Chicken. Served with Honey Mustard Dressing 14.5

CAESAR SALAD or GARDEN SALAD 10.9

FRONT PORCH SAMPLER Choice of Any 3 Salads Above 14.2

CAESAR SALAD Romaine, Parmesan, Dressing 10.9
with Tomatoes add 1.0 Grilled Chicken add 5.0
Grilled Shrimp, Tuna, or Salmon add 6.0 Fried Calamari 4.0

GARDEN SALAD Greens, Tomato, Carrot and Cucumbers 10.9
Grilled Chicken add 5.0 Fried Calamari 4.0
Grilled Shrimp, Tuna or Salmon add 6.0

MANDARIN GARDEN SALAD Greens with Carrots, Cucumbers, Tomatoes, Orange Slices, Grilled Chicken, Sliced Almonds and Asian Noodles. Served with Mandarin Sesame Ginger Dressing 14.2

COBB SALAD Greens with Grilled Chicken, Avocado, Tomato, Bacon, Egg with Blue Cheese or Ranch Dressing 14.2

Dressings: Honey Mustard, Buttermilk Ranch, 1000 Island, Miso, Lemon Tahini, Mandarin Sesame Ginger and Caesar

LUNCH SPECIALS Noon till 6:00

STEAK KABOBS	New York Strip Skewered with Red Onion, Bell Peppers and Mushrooms. Grilled and Served with Rice or Roasted Potatoes and Vegetable of the day	22.0
10oz Boneless Rib-eye	with Fries	29.0
SALMON	Roasted with Herbs and Dijon. Served with Potato or Rice and Vegetable	19.9
BLACKENED MAHI-MAHI	Sauteed with Lemon and Butter. Served with Potato or Rice and Vegetable	19.9
FISH OF THE DAY	Served with Potato or Rice and Vegetable	MP
SESAME CHICKEN	Panko and Sesame Seeded Fried Chicken Served with Rice, Vegetable and Garlic Apricot Chutney	16.5
CURRY CHICKEN	Grilled with Mango Chutney with Coconut and Curry. Topped with Toasted Coconut and Cilantro. Served with Rice and Vegetable	16.5
CHICKEN PARMESAN	Lightly Breaded and Fried Breast of Chicken Served Over Linguine with Tomato Basil Sauce	16.5
PESTO CREAM SAUCE with PENNE and GRILLED CHICKEN	15.9	with Grilled Shrimp 17.9
SPINACH LASAGNA	Baked Layers of Fresh Spinach, Mozzarella, Ricotta and Spicy Tomato Basil Sauce	13.9
SHRIMP SCAMPI	Linguine, Shrimp, Garlic, Lemon, White Wine, Fresh Parsley, Red Pepper Flakes and Parmesan	22.0
MEATLOAF	Served with Rice or Potatoes and Vegetable of the Day	16.5

It ain't what you don't know that gets you into trouble. It's what you know for sure that just ain't so.

Mark Twain

DESSERTS 8.0

Crème Brulee
 Dark Chocolate and Espresso Pots de Creme
 Key Lime Pie
 Chocolate Madness Cake
 Caramel Cheese Cake
 Red Velvet Cheese Cake
 Assorted House Made Cookies (5) 6.0

FRONT PORCH
STORE

T-shirts 20.0

FROM THE BAR

AMERICAN CRAFT

Blue Point Toasted Lager, NY 7
 Monk in the Trunk, Organic, FL 7
 Dogfish Head 60 Min IPA 8
 Dale's Pale Ale, NC 6
 Nitro Milk Stout, CO 7
 Full Sail IPA, OR 7
 Ace Pear Cider, CA 7
 Ace Pineapple Cider, CA 7
 Florida Cracker, White Ale, FL 6
 Tangerica, Tangerine IPA, FL 7
 (Subject to Availability)

OTHER BEERS

Michelob Ultra 6
 Budweiser 6
 Bud Life 6
 Corona 7
 Heineken 7
 Land Shark 5
 Stella Artois 7
 Shock Top 6

COFFEE DRINKS

CHATA COFFEE
 Rum Chata, Fresh Ground Coffee
 and Whipped Cream

IRISH COFFEE
 Irish Whiskey, Bailey's
 and Fresh Ground Coffee

THE CAPTAIN'S COFFEE
 Captain Morgan's, Spiced Rum
 and Black Coffee

SPECIALTY DRINKS 12

BERRY BASIL LEMONADE
 Smashed Blueberries,
 Strawberries and Basil Muddled with
 Fresh Lemon Juice. Mixed with Stolli Hot Vodka

SPICY GINGER MARTINI
 Absolute Citron, Fresh Ginger and Strawberries.
 Muddled with Sweet and Sour Mix
 with a Splash of Tobasco.

FRONT PORCH LEMONADE
 Bourbon, House Made Lemonade and Ginger

SUPERFRUIT MARGARITA
 Veev Acai Vodka, Silver Tequila, Fresh Lime

FRONT PORCH LEMON COOLER
 Citrus Vodka Over Ice with Fresh Lemons and Mint

WATERMELON MARTINI
 Absolut Vodka, Fresh
 Watermelon Puree, Chilled.....Straight Up
 (Subject to Watermelon availability)

ABSOLUT MULE
 Absolut or Absolut Peach,
 Ginger Beer, Fresh Lime and Bitters

POMEGRANATE MOJITO
 Pama Pomegranate Liqueur added to the Traditional

ST GEORGE GIN TOM COLLINS
 Jack Rudy Small Batch Tonic,
 Lemon and Club Soda

BELLINI MARTINI
 Peach Vodka, Peach Puree Shaken and
 Topped with Sparkling Wine
 12.0

MORE EGGS AND THINGS.....SERVED ALL DAY

EGGS BENEDICT

Choice of Fruit, Potatoes, Tomatoes or Dressed Greens

- FRONT PORCH BENNY 2 Eggs Poached, English Muffin, Canadian Bacon and Hollandaise Sauce 13.2
- SMOKED SALMON BENNY 2 Egg Poached, English Muffin, Smoked Salmon and Hollandaise 15.9
- CRAB CAKE BENNY 2 Eggs Poached, House-made Crab Cakes, Sauteed Spinach and Hollandaise 16.3

BISCUITS

- BUTTERMILK BISCUIT with House Preserves and Honey Butter 3.5
- With Sausage or Tomato Gravy 7.0
- With Ham and Red Pepper Jelly 7.0
- With Scramble Egg and Cheddar add Sausage, Bacon or Ham 9.0

PANCAKES

Additions: Chocolate Chips, Seasonal Berries or Bananas 1.5 2—Eggs side any style 3.0

GRANOLA PANCAKES 11.9

These Pancakes are Heavy and Hearty. Whole Wheat Flour, Granola, Oatmeal, Almonds and Honey.

BUTTERMILK PANCAKES 11.9

FRENCH TOAST 11.9

Made with Fresh Baked Challah, Hint of Orange and Topped with Cinnamon and Powered Sugar.

PanCakes and French Toast Served with Your Choice of Fresh Fruit, Potatoes or Tomatoes

1/2 Order Available for 9.3

LIGHTER BREAKFAST

TOMATO AND AVOCADO TOAST

Marinated Sweet Grape Tomatoes, Avocado, Lemon Feta, Basil, Toasted Pine Nuts 10.0 add 2 Eggs Any Style 13.0

PLAIN GREEK YOGURT 5.8 with Strawberries and Bananas 8.4

CORN FLAKES OR CHEERIOS with Milk 4.0 with Strawberries and Bananas 6.6

OATMEAL with Milk, Granola, Bananas and Strawberries 7.2

HOUSE GRANOLA with Greek Yogurt, Strawberries and Bananas 9.9

FRESH FRUIT BOWL 9.9

with Greek Yogurt and Granola 12.9

BREADS

JAM OF THE DAY

House Made Ricotta Slathered on Toasted Pumpernickel 7.0

MUFFIN 3.8

CROISSANT 5.0

with Ham & Cheese 9.9

TOAST/ENGLISH MUFFIN 2.5

BAGEL WITH CREAM CHEESE 4.0

Tomato and Red Onion 7.0

Smoked Salmon & Capers 13.0

KIDS MENU

YOGURT 2.0

POP-TARTS 3.0

2 Eggs, Fruit or Potatoes and Toast 4.5

BUTTERMILK PANCAKE OR FRENCH TOAST

with Bananas 5.5

Cheerios or Cornflakes with Bananas and Milk 4.0

GRILLED CHEESE Cheddar Cheese with Fries or Fresh Fruit 7.0

CHICKEN FINGERS AND FRIES 7.0

KID BURGER Cheese, and Choice Fries or Fruit 7.0

PASTA with Marinara or Butter 6.0

with Grilled Chicken 9.0

APPETIZERS

GRILLED FISH TACO 11.9

Mahi-Mahi, Red Cabbage, Chismol, Tangy White Sauce with Avocado and cilantro

FRIED FISH TACO BAJA STYLE 11.9

Battered and Fried Mahi-Mahi with Red Cabbage, Chismol, Chipotle Cream Sauce and Cilantro

BLACKENED SHRIMP TACO 11.9

Grilled Shrimp, Red Cabbage, Chismol, White Sauce with Avocado and Cilantro

COCONUT SHRIMP 6pc 10.5 with Apricot-Garlic Dipping Sauce

CRAB CAKE 13.5

with Corn Relish and Siracha Aioli

FRIED CALAMARI 11.5

with Tomato Basil Sauce and Tartar Sauce

SHRIMP AND CORN FRITTERS 11.0

with Roasted Garlic Aioli

HUMMUS PLATTER 9.9

Toasted Wheat Pita, Cucumbers and Tomato Slices

BRIE PLATTER 11.9

French Baguette Slices, Grapes, Cucumber and Tomato slices

PIMENTO CHEESE 9.0

House Made Bread & Butter Pickles with Crackers

MANGO SALSA AND CHIPS 6.9

with Guacamole 9.9

CHICKEN FINGERS (2) AND FRIES 7.9

CHICKEN WINGS 6pc 9.5

MEDJOOOL DATES 8.5

Stuffed with Danish Bleu Cheese and Wrapped with Applewood Smoked Bacon

FRIED GREEN TOMATOES 8.5

with House Buttermilk Ranch

SWEET POTATO FRIES 6.0

with House Made Banana Ketchup

BASKET OF FRIES 5.0

with Kalamta Olive Aioli