



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. The chicken we use is responsibly raised, hormone free and vegetarian fed. We use environmentally friendly products when and where we can. We are committed to reduce, reuse and recycle. Thank you from all of us at the Front Porch

Hours of operation: 7:00 AM - 11:00 PM Daily
 Phone: 305-531-8300 Fax: 305-531-3181
 www.frontporchocandrive.com
 WIFI: frontporch

Sorry No Separate Checks

We ask our guests to refrain from smoking pipes, cigars or clove cigarettes
 A Service charge of 17% has been added to your check.

BELLINI MARTINI 12.0

Peach Vodka, Peach Puree Shaken and Topped with Sparkling Wine

MIMOSA 10.0

with Fresh Squeezed OJ

GRAPEFRUIT MIMOSA 10.0

Fresh Squeeze Grapefruit Juice and Splash of Pomegranate Molasses

AMERICAN COFFEE 3.9
 FP COLD BREWED COFFEE 4.5
 EXPRESSO 3.9
 CAPPUCINO 5.2
 ICED CAPPUCINO 5.2
 CAFÉ CON LECHE 5.2
 CAFÉ MOCHA 5.2
 HOT CHOCOLATE 4.2
 HOT TEA 4.2
 ICED TEA (refills) 3.9
 FRESH SQUEEZED LEMONADE 4.0
 COKE, DIET COKE, SPRITE, GINGER ALE (refills) 3.7

MILK/CHOCOLATE MILK Lg 4.0
 ALMOND OR SOY MILK Lg 4.0

FRESH SQUEEZED JUICES

ORANGE OR GRAPEFRUIT 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

SMOOTHIES

FRONT PORCH SMOOTHIE with Yogurt, Banana, Orange Juice, Strawberries and Honey 6.7 with Protein 7.7

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

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 Liquor added to the Traditional

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
 Ace Pineapple Cider, CA 7
 Florida Cracker, White Ale, FL 6
 Funky Buddha Vibin Lager, FL 6
 Jai—Alai IPA, FL 6
 La Rubia Blonde Ale, FL 8

Michelob Ultra 6

Budweiser 6

Bud Lite 6

Corona 7

Heineken 7

Stella Artois 7

Shock Top 6

COFFEE DRINKS

CHATA COFFEE

Rum Chata, Fresh Ground Coffee 8 and Whipped Cream

IRISH COFFEE

Irish Whiskey, Bailey's & Fresh Ground Coffee 10

APPETIZERS

GRILLED FISH TACOS (2) 12.4

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

FRIED FISH TACOS (2) BAJA STYLE 12.4

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

BLACKENED SHRIMP TACOS (2) 12.4

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

COCONUT SHRIMP 6pc 10.9

with Apricot-Garlic Dipping Sauce

FRIED CALAMARI 11.9

with Tomato Basil Sauce and Tartar Sauce

FRIED GREEN TOMATOES 9.0

with House Buttermilk Ranch Dressing

NACHO'S 13.0

Corn Chips, Cheese, Chismol, Sour Cream, Refried Beans, Guacamole and choice of Chicken or Chile

PLANTAIN CHIPS 6.0

with Pico de Gallo

SHRIMP 12.0

with Jalapeno and Lime Cocktail Sauce

CEVICHE 12.0

Grouper, Shrimp, Octopus, Sweet Potato, Roasted Peruvian Corn, Red Onion, Lime and Cilantro

BURRATA 12.0

Sliced Tomatoes, Fresh Basil, Aged Balsamic Vinegar and Extra Virgin Olive Oil

HUMMUS PLATTER 9.9

Toasted Wheat Pita, Cucumbers and Tomato Slices

BRIE PLATTER 11.9

Flat Bread Crackers, Pineapple-Onion Jam, Grapes, Cucumber and Tomato

PIMENTO CHEESE 9.0

House Made with Bread & Butter Pickles and Flat Bread Crackers

MANGO SALSA AND CHIPS 6.9

with Guacamole 9.9

CHICKEN FINGERS 4pc 8.0

CHICKEN WINGS 6pc 9.5

SWEET POTATO FRIES 6.0

with House Made Banana Ketchup

BASKET OF FRIES 5.0

with Kalamata Olive Aioli

SHRIMP AND GRITS 15.5

Grits, Parmesan, Bacon, Grape Tomatoes, Shrimp and Red Eye Gravy

CORNED BEEF HASH 13.0

2 Eggs (Poached, Fried or Scrambled) and Toast

Topped with Hollandaise Sauce 15.0

SCRAMBLES AND OMELETTES

All our Scrambles and Omelettes are Gluten Free

3 Eggs Served with Choice of Fresh Fruit or Fries or Dressed Greens or Tomatoes and Choice of Toast (Wheat, White, Rye or Gluten Free). Egg Whites Available Upon Request

3 EGGS - (Scrambled, Fried, Poached or Omelette Style) 10.5
with Ham, Bacon or Sausage 13.3

BEACH BREAKFAST BONANZA - Scrambled with Cheddar, Shiitake Mushrooms and Scallions 11.8

GREEN EGGS - Eggs Scrambled with Pepper Jack, Cheddar Cheese and Pesto (Made fresh with Pine Nuts, Fresh Basil, Parmesan and Sun-dried Tomato) 12.2

MIGAS - Eggs Scrambled with fresh made Chismol (Salsa), Cheddar, Pepper Jack Cheese and Corn Tortilla Chips. Topped with Our House Made Rancheros Sauce 12.5
add Andouille Sausage 2.00 add Avocado 2.00

CAJUN SCRAMBLE - Eggs Scrambled with Andouille Sausage, Scallions, Onions, Peppers, Pepper Jack and Cheddar Cheese. 12.9

OMELETTES

Pepper Jack, Swiss, Cheddar or Mozzarella add 1.3 Goat Cheese or Brie add 1.8 Avocado 2.0

VEGGIE Broccoli, Shiitake Mushrooms, Spinach and Bell Peppers 12.7

MTB Fresh Basil, Tomato and Mozzarella 12.7

CALIFORNIA Avocado, Shiitake Mushrooms, Tomato, Spinach and Swiss 12.9

CHILI House Made Beef Chili (no beans) with Mozzarella and Cheddar Cheese 13.0

MEDITERRANEAN Spinach, Sundried Tomatoes and Goat Cheese 13.0

CHICKEN SATAY Chicken, Basil, Mozzarella & Satay Sauce (Curry, Peanut, Coconut) 13.7

FLORENTINE Ham, Spinach, Swiss, Tomato and Hollandaise Sauce 13.9

PHILLY CHEESESTEAK Sirloin, Caramelized Onions, Bell Peppers, Cheddar & Pepper Jack 14.7

DENVER Ham, Shiitake Mushrooms, Bell Pepper, Onion, Tomatoes and Sharp Cheddar Cheese 14.0

MEXICAN Chismol, Cheddar, Pepper Jack, Avocado, Black Bean Puree and Cilantro 13.9

SICILIAN Sausage, Peppers, Onions, Marinara and Mozzarella Cheese 13.0

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

TOMATO AND AVOCADO TOAST 12.5

Marinated Sweet Grape Tomatoes, Avocado, Lemon Feta, Basil, Toasted Pine Nuts 12.5 add 2 Eggs Any Style 3.0

EGGS BENEDICT

Choice of Fruit, Potatoes, Tomatoes or Dressed Greens

FRONT PORCH BENNY 2 Eggs Poached, English Muffin, Canadian Bacon and Hollandaise Sauce 13.7

SMOKED SALMON BENNY 2 Egg Poached, English Muffin, Smoked Salmon and Hollandaise 16.4

CRAB CAKE BENNY 2 Eggs Poached, House-made Crab Cakes, Sauteed Spinach and Hollandaise 16.8

PANCAKES

Served with Your Choice of Fresh Fruit, Potatoes or Tomatoes

Add Ins: Chocolate Chips, Seasonal Berries or Bananas 1.5 2 Egg side any style 3.0

GRANOLA PANCAKES 12.4

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

BUTTERMILK PANCAKES 12.4

FRENCH TOAST 12.4

Served with Your Choice of Fresh Fruit, Potatoes or Tomatoes

Add Ons: 2 Egg side any style 3.0

Made with Fresh Baked Challah and Topped with Cinnamon and Powered Sugar.

1/2 Order Pancake or French Toast
2 Egg Side any Style
Bacon, Sausage or Ham
Fruit, Potatoes or Tomatoes
15.9

SANDWICHES

Served with Choice of Cous-Cous, Pasta Salad, Fresh Fruit or Fries. Sweet Potato Fries with Banana Ketchup add 1.0.

WRAPS/PITA

CAESAR CHICKEN WRAP 12.8

Grilled Chicken, Parmesan Cheese, Caesar Dressing and Spinach Tortilla

GRILLED CHICKEN WRAP 12.8

Grilled Chicken, Romaine Lettuce, Cucumbers, Tomato, Honey Mustard Cheese and Spinach Tortilla

FRIED CHICKEN CLUB WRAP 13.2

Fried Chicken, Bacon, Pepper Jack, Lettuce, Tomato and House Ranch Dressing

VEGGIE BURGER (Vegan) 12.9

Veggie, Nut and Grain Burger Served in Whole Wheat Pita with Cucumber, Carrots, Onion, Lettuce, Tomato and Green Miso Dressing with Goat Cheese Add 1.8

HUMMUS IN PITA (Vegan) 11.9

Fresh Made Hummus in Pita with Cucumbers, Carrots, Onion and Tomato

BURGERS

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

THE PORCH BURGER 12.5

PORCH BURGER DELUX 14.0

with Cheddar, Bacon and Sauteed Mushrooms

KIMCHI BURGER 14.0

House Made Kimchi, Sweet Korean BBQ and Cilantro

SLIDERS 13.0

Mini Burgers(3) on Mini Buns with Cheddar

FP CHICKEN BURGER 12.5

FP CHICKEN BURGER DELUX 14.0

Sriracha Mayo, House Pineapple Onion Jam, Red Onion, Lettuce and Cilantro

PHILLY CHEESESTEAK SANDWICH 14.0

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

GRILLED GEORGIA TURKEY RUBEN 13.2

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

SOUTHERN FRIED CHICKEN SANDWICH 12.9

with Bread and Butter Pickle Cole Slaw and Roasted Garlic Aioli

FRONT PORCH CLUB 12.9

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

GRILLED CHICKEN CLUB 13.9

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

GRILLED FAROE ISLAND SALMON SANDWICH 14.5

with Lemon Mayo

BLACKENED MAHI-MAHI SANDWICH (Wild Caught) 14.5

with Lemon Mayo

CRAB CAKE CLUB 16.9

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

Consumer Information: There is a risk associated w consuming raw oysters, raw or undercooked meats, poultry, seafood or eggs. If you have chronic illness of the liver, stomach or blood, or immune disorders, you are at greater risk of serious illness and should eat oysters, meats, poultry, seafood or eggs fully cooked. If unsure of your risk, consult a physician.

SALADS

Dressings: Honey Mustard, Buttermilk Ranch, 1000 Island, Miso, Sesame Ginger, Cilantro-Lime and Caesar

<p>WHITE ALBACORE TUNA SALAD 12.5 Made with Lemon Mayo, Carrots, Scallions & Parsley...with Greens and Fruit</p> <p>CHICKEN SALAD 12.5 Mayo, Toasted Walnuts, Scallions, Celery & Fresh Dill...with Greens and Fruit</p> <p>MANGO CURRY CHICKEN SALAD 12.5 Mayo, Mango Chutney, Green Apples, Golden Raisins and Scallions. Served with Greens and Fruit</p> <p>FRESH MOZZARELLA, TOMATO & BASIL SALAD 11.7</p> <p>SOUTHERN FRIED CHICKEN SALAD 15.0 Garden Greens, Cucumbers, Tomato, Carrots and Fried Chicken. Served with Honey Mustard Dressing</p> <p>FRONT PORCH SAMPLER 15.0 Choice of Any 3 Salads Above</p>	<p>SALMON NICOISE 17.0 Baby Greens, Herb Roasted Salmon, French Green Beans, Kalamata Olives, Tomatoes, Red Onion, Egg, Potato and Balsamic Vinaigrette</p> <p>CILANTRO LIME SHRIMP 17.0 Baby Greens, Shrimp, Tomatoes, Grilled Corn, Jack Cheese, Corn Tortilla and Cilantro Lime Vinaigrette</p> <p>CAESAR SALAD 11.5 with Tomatoes add 1.0 Grilled Chicken add 5.0 Grilled Shrimp, Tuna, or Salmon add 6.0</p> <p>GARDEN SALAD 11.5 with Spring Greens, Tomato, Carrot and Cucumber Grilled Chicken add 5.0 Grilled Shrimp, Tuna or Salmon add 6.0</p> <p>MANDARIN GARDEN SALAD 15.0 Greens, Carrots, Cucumbers, Tomatoes, Mandarins, Grilled Chicken, Sliced Almonds, Asian Noodles & Sesame Ginger Dressing</p>
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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

Dinner Entrées	
Pan Seared Local Fish*	Pico de Gallo, Rice or Vegetable and Crispy Plantain Chips MP
Blackened Mahi-Mahi*	Filet Sautéed with Lemon and Butter. Served with Sliced Avocado, Chismol and Cilantro 22.0
Fish and Chips	Beer Battered Fresh Local Fish, Fries 19.0
Filet Mignon*	8 oz Center Cut Choice. Grilled Asparagus, Steak Fries, Red Wine Demi Glace or Gorgonzola Cheese 39.0
New York Strip*	12 oz Center Cut Choice with Fries 30.0
16 oz. Rib Eye Bone in*	Choice Rib-eye with Fries 39.0
Steak Kebob*	Sirloin Steak Skewered with Red Onion, Bell Peppers and Mushrooms. Served with Jasmine Rice & Vegetable of the Day 25.0
Grilled Pork Chop*	12oz French Cut. Dijon Rub, Roasted Baby Fennel and Red Delicious Apple and Fingerling Potatoes 24.0
Meatloaf	Our Special Recipe with Ground Beef and Pork. Served with Mashed Potatoes and Vegetable of the Day 18.0
Mango Chutney Chicken	Grilled Boneless Breast of Chicken with Mango Curry Sauce. Topped with Toasted Coconut and Cilantro 19.0
Sesame Chicken	Chicken Breast Lightly Fried with Panko Breading and Sesame Seeds. Served with Rice, Vegetable of the Day and our Garlic Apricot Sauce 19.0
Grilled Chicken Breast	Pico de Gallo, Jasmine Rice, Sliced Avocado, Plantain Chips 17.0
Chicken Parmesan	Breaded Chicken Breast, Pasta, House Made Marinara, Mozzarella 20.0
Shrimp Scampi	Linguine, Shrimp, Garlic, Lemon, White Wine, Fresh Parsley and Parmesan 24.0
Spinach Lasagna	Baked Layers of Pasta, Fresh Tomato and Basil Sauce, Mozzarella, Ricotta and Fresh Spinach 16.0
Penne Pesto	Pesto Cream Sauce with Pasta and Grilled Chicken 19.0 with Pesto Cream Sauce and Grilled Shrimp 24.0
Linguine	with Alfredo Cream Sauce & Grilled Chicken 19.0 with Grilled Shrimp 24.0
	The Chicken We use are Responsibly Raised, Hormone and Antibiotic Free and Vegetarian Fed