

The Front Porch

★ AT EVENING STAR ★

MAINS

Grilled Tomato & Basil Benedict

toasted english muffin / two poached eggs
hollandaise / home fries
\$15

Fried Chicken & Bacon Waffles

beer battered bacon waffles / fried chicken
bourbon whipped salt butter
ghost pepper maple
\$19

3 Eggs Your Way

home fries / choice of bacon or sausage
\$14

Smoked Salmon Benedict

toasted english muffin / two poached eggs
hollandaise / home fries
\$18

Delightful Challah Breakfast Sandwich

american cheese / two fried eggs
housemade challah bread / home fries
choice of:
bacon, sausage, or grilled tomato
\$14

Kalua Pork Burrito

pork / scrambled eggs / american cheese
tater tots / sour cream / ba hot sauce / fries
\$14

House Smoked Canadian Bacon Benedict

toasted english muffin / two poached eggs
hollandaise / home fries
\$15

COMPANIONS

Toast

choice of:
white, wheat or english muffin
\$2

Yogurt Bowl

berries / granola
\$6.5

2 Eggs Your Way

\$2

Bacon

\$3.5

Sausage

\$3.5

Home Fries

\$4

Waffle

\$4

COCKTAILS

ESC Bloody Mary

\$7

Mimosa

choice of:
orange, pineapple
or grapefruit juice
\$7

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale / \$2

Topo Chico Sparkling Water

11.2 oz / \$3

Mountain Valley Spring Water

16.9 oz / \$3

Health Ade Ginger Lemon

Kombucha

16.9 oz / \$6

Buzz's Cold Brew

16 oz / \$4

Buzz's Iced Tea

16 oz / \$4

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WINES BY THE GLASS

Sparkling

Casa del Mar, Cava Brut
Catalonia, Spain NV
\$8/\$32

White

Mokoroa, Sauvignon Blanc
Marlborough, New Zealand 2019
\$10/\$40

Knuttel Family, Chardonnay
Russian River, California 2018
\$10/\$40

Rosé

Maison Fabre, Rosé
Provence, France 2018
\$9/\$36

Red

Thelema Sutherland, Pinot Noir
Elgin, South Africa 2017
\$12/\$48

Alfaro "Dragonslayer" Zinfandel
Santa Cruz Mountains, California 2017
\$11/\$44

PANTRY PACKS

Grab & Go Grill Pack

2 lbs Red Apron ground beef / challah
buns / cheese / tomato
pickles / island sauce
\$36

Breakfast Sandwich Set

1 lb breakfast sausage
1 dozen eggs / challah buns
cheese / cold brew concentrate
\$36

COCKTAILS

Edith's Famous Bourbon Slushie

Bourbon, Iced Tea, Orange Juice, Lemonade
\$8

Frosé

Vodka, Rosé, Strawberries, Lemonade
\$8

True Hurricane

Rum Blend, Passionfruit, Pineapple, Lemon,
Pomegranate
\$9

Piña Margarita

Pineapple-Infused Olmeca Altos Tequila, Blood Orange
Liqueur, Lime, Oleo, Fresh Squeezed Lime, Salt
\$9

Strawberry Basil Sangria

Italian White Wine, Strawberry Rhubarb Vermouth,
Strawberry & Basil-Infused Mezzodi, Orangecello
\$9

PANTRY GRAB & GO

Bacon
1 lb / \$13.50

Raspberries
1/2 pint / \$4.75

Red Apron Ground Beef
1 lb / \$8.99

Blueberries
1/2 pint / \$4.75

Organic Brown Eggs
1 dozen / \$7.00

Tillamook Cheddar
8 oz / \$6.00

Celery
1 lb bunch / \$1.90

Dececco Linguine
1 lb / \$4.00

Carrots
1 lb bunch / \$1.40

Pomodoro Sauce
1 quart / \$8.50

Yellow Onions
1 lb / \$1.75

Bolognese Sauce
1 pint / \$5.00

Local Greens
\$6.00

Iron Gate Meatballs
8 each / \$16.00

COLD BEER

Crisp

Pabst Blue Ribbon, Lager
4.6%, USA, 12 oz. Can \$3

Hardywood Park Pils, Pilsner
5.2%, Virginia, 16 oz. Draft \$7

Great Lakes Eliot Ness, Vienna Lager
6.1%, Ohio, 16 oz. Draft \$7

Hop

Port City Essential, American Pale Ale
5.5%, Virginia, 16 oz. Draft \$7

Crooked Run Heart & Soul, Hazy IPA
6.5%, Virginia, 16 oz. Draft \$8

Aslin Moral Grandstanders, Hazy IPA
6.5%, Virginia, 16 oz. Draft \$8

Ocelot Livewire, Hazy IPA
6.8%, Virginia, 16 oz. Draft \$7

Fruit & Spice

De Ranke France Belge, Belgian Pale Ale
5.2%, Belgium, 16 oz. Draft \$9

De Glazen Toren Saison d'Erpe-Mere, Saison
6.5%, Belgium, 12 oz. Draft \$10

Tart & Funky

Bruery Terreux Frucht: Dragonfruit Guava
Berliner Weisse
5.0%, California, 12 oz. Draft \$10

Freigeist Geisterzug: Rhubarb, Gose
5.2%, Germany, 16 oz. Draft \$9

Roast

3 Sons Baby Scoop, Sweet Stout
5.6%, Florida, 16 oz. Can \$9



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Everything Is
Available For
Carry Out As Well