

# The Front Porch

★ AT EVENING STAR ★

## MAINS

### Arugula Salad

goat cheese / berries  
savory popcorn / sangria vinaigrette  
\$13

### 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  
\$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

### 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

### Delightful Challah Breakfast Sandwich

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



## 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

Buzz's Cold Brew  
16 oz / \$4

Iced Tea  
16 oz / \$2



## COCKTAILS



ESC Bloody Mary  
\$7

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

Blood Orange Mimosa  
sparkling brut, blood orange purée  
grand marnier, chocolate bitters  
\$8



## 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

Green Salad  
\$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

## COCKTAILS

### Apple Ginger Sangria

White Wine, Apples, Ginger,  
Cinnamon, Citrus  
\$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

### Bold-N-Delicious

Apple Brandy, Bourbon, Smoked Maple Syrup,  
Lemon, Cinnamon, Amaro  
\$10

### Bourbon Ginger Hot Toddy

Bourbon, Mike's Hot Honey, Ginger, Lemon  
\$12

### Mulled Wine

Red Wine, Apple Cider, Cinnamon, Brandy  
\$10

### Irish Coffee

Jameson Irish Whiskey, Bailey's Irish Cream, Coffee  
\$9

## COLD BEER

### Crisp

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

Bluejacket Love Cats, German Pilsner  
5.0%, Washington, DC, 16 oz. Draft \$7

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

### Hop

Resident Culture Lightning Drops, Hazy IPA  
6.5%, North Carolina, 12 oz. Draft \$9

Bissell Brothers The Substance, Hazy IPA  
6.6%, Maine, 16 oz. Draft \$9

DC Brau On The Wings Of Armageddon  
Double IPA  
9.2%, Washington, DC, 16 oz. Draft \$9

### Fruit & Spice

The Veil Melancholia, Saison  
6.0%, Virginia, 16 oz. Draft \$7

Dupont Moinette Ambrée  
Belgian Strong Pale Ale  
8.5%, Belgium, 12 oz. Draft \$10

### Tart & Funky

The Veil Closer Glimpse: Merlot, Wild Ale  
5.6%, Virginia, 12 oz. Draft \$10

Interboro Chisel Tip: Red, Flanders Red Ale  
7.0%, New York, 12 oz. Draft \$10

### Malt

The Answer Dystopian Hellscape  
American Amber Ale  
6.0%, Virginia, 16 oz. Draft \$

### Roast

3 Sons PB Kiss, Sweet Stout  
8.8%, Florida, 16 oz. Can \$4



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Available For  
Carry Out As Well