



Brunch

Until 2 pm

Cure

house made biscuit, sausage gravy, tots, scrambled eggs
choice of: apple cinnamon sausage, Nueske's Applewood-smoked bacon, or fried chicken

Prawn and Grits

yellow organic grits, peppers, bacon, shrimp, poached egg, spice

French Toast

challah bread french toast, strawberries, syrup, Nueske's Applewood-smoked bacon

Queens Street Farmer

three eggs cooked to order, side tomato, toast
choice of: apple cinnamon sausage or Nueske's Applewood-smoked bacon

House Quiche

egg, mozzarella, arugula, tomato, mushroom, gruyere, mixed baby greens, balsamic reduction

Steak N Eggs

flank steak, three eggs cooked to order, side tomato, toast

Family Style

Lamb Skewers

lamb, roasted veggies, cucumber slices, chimichurri, pine nut hummus, pita

Salmon Croquettes

panko crusted salmon croquettes, fried leeks, onion strings

Pacific Shrimp

shrimp ceviche, lime, peppers, mango, onions, avocado, fried plantains

Triple

fried calamari, asparagus, zucchini, house-made sauces

Porch Board

chefs choice sliced cured meats, artisanal cheese, baguette, accompaniments

Veggie Platter

seasonal veggies, romesco, pine nut hummus, pita

Pretzel

soft pretzel, jalapeño cheese, jack mustard

Cat's Chili

ground turkey, white beans, jalapeño jack, corn, red onion, jalapeño, tortilla chips

Soup and Sammie

tomato basil soup, pine nuts, sour cream, grilled cheese with roasted roma tomato, avocado

N.Z. Favorites

Bare Lamb

new zealand lamb patty, fried egg, blue cheese, mint jelly, beets, focaccia bun

Fish & Chips

beer battered haddock, fatty fries, tartar sauce, malt vinegar

Steak & Fries

grilled flank steak, sautéed mushrooms, matchstick fries, side ceasar

Greens

Mixed Greens

mixed greens, strawberries, pine nuts, balsamic reduction

Quinoa Salad

red & white quinoa, carrots, celery, arugula, feta, sunflower seeds, orange mint dressing

Ahi Nicoise

grilled ahi, green beans, tomato, nicoise olives, potatoes, romaine lettuce, capers, boiled egg, champagne vinaigrette

Big Bowl

grilled shrimp, seasonal fruit, arugula, avocado, fennel, orange mint dressing

Heirloom

heirloom tomatoes, burrata, capicola, croutons, mixed greens, balsamic reduction

Porch Caesar

romaine, croutons, parmesan, fried anchovy, fried capers *choice of: flank steak, shrimp, ahi, chicken breast, salmon*

Fried Green Tomatoes

fried green tomatoes, frisee, feta, poached egg, balsamic reduction

Mainstays

100% ORGANIC GRASS FED BEEF

- Vegan Black Bean available / add fried egg \$1
- sandwiches come with lettuce, tomato, red onion, dressing
- Substitut Gluten Free Bun \$1

Mainstay of the Month

ask about this month's mainstay

Sheila's Cracked

organic grass fed beef patty, edam cheese, beet root fried egg, focaccia bun

Kiwilango

organic grass fed beef patty, jalepenos, blue cheese, tortilla chips, hot sauce, focaccia bun

available: vegan black bean burger

Hogs & Heffers

organic grass fed beef patty, edam cheese, avocado, bacon, focaccia bun

Lil Bitties

two organic grass fed beef sliders, cheddar, onion-mayo, sweet relish, slider rolls

Patty Melt

all natural chicken, grilled onions, swiss, cucumber relish, dressing, toasted rye

available: organic grass fed beef

Steak & Cheese

flank steak, mozzarella, chimichurri, lettuce, tomato, grilled onions, toasted ciabatta

Meso Tasty

all natural grilled chicken, grilled pineapple, sweet onion chips, swiss, red pepper aioli, focaccia bun

Cluck & Squeel

all natural chicken (grilled / fried), bacon, avocado, focaccia bun

Blazin Ahi

yellow fin ahi (rare), cucumber, pickled carrots, wasabi aioli, wasabi peas, hawaiian bun

Sensimilla

mahi mahi, spicy coleslaw, fried avocado, potato bun

Wild Boar

wild boar, mozzarella, roasted peppers, tomato, pesto aioli, focaccia bun

More, Please!

Choice of Fries small / large

Matchstick Fries

sweet pepper seasoning

Sweet Fries

sea salt, blue cheese

Fatty Fries

house seasoning

Portobello Fries

rosemary dipping sauce

Beet Salad

blue cheese, pumpkin seeds, basil, onion