



Doc's Porchside

BRUNCH

Brunch Beverages

CLASSIC MIMOSAS

Glass 7.00 Bottomless 14.00 Grapefruit 7.00

CHAMBONG 6.00 | ROSE CHAMBONG 6.00

The basic, sophisticated way to ruin your Monday morning.

BELLINIS

Glass 7.00 Flight of four 20.00

Blueberry Lavender | Strawberry Basil | Peach Mint | Blackberry Sage

ESPRESSO MARTINI 7.75

Tito's, Kahlúa, Uborá Espresso, simple syrup.

SCREWDRIVER 6.50

Tito's Vodka and 100% orange juice.

MAN-MOSA 8.00

Doc's Sour, Tito's, champagne, 100% orange juice.

SALTY DOG 6.50

Tito's Vodka, grapefruit juice, salted rim.

BLOODY MARY 7.75

Tito's Vodka, Zing Zang, pickled veggies.

BLOODY MARIA 7.75

Jalapeño infused Teremana, Zing Zang.

GRASSHOPPER 7.50

Crème de menthe, crème de cacao, ice cream.

IRISH COFFEE 8.75

Uborá Watchstander Coffee, Jameson Irish Whiskey, 5 Farms Irish Cream, brown sugar, whipped cream.

BOOZY BOURBON FRAPPÉ 12.00

Keep your pumpkin spice; we like bourbon in our Frappés. This one will knock your socks off.

Drinks

UBORA WATCHSTANDER COFFEE 1.99

Locally roasted and veteran owned.

DOC'S COLD BREW COFFEE 4.49

Cold concentrated blend roasted and steeped locally.

FRAPPÉ 5.49

Blended with hints of vanilla and caramel.

Starters & Sweets

BEIGNETS & BERRIES 9.99

Topped with powdered sugar and hazelnut stout drizzle. Served with macerated berries.

MONKEY BREAD SKILLET 9.99

Goey, sinful dough baked in a cast iron skillet with cinnamon and maple mascarpone.

REDNECK EGG ROLLS 10.99

Our house smoked pulled pork, pimento cheese, and collard greens wrapped up and deep-fried golden brown. Served with either jalapeño ranch or Bonzai BBQ sauce.

FRIED GREEN TOMATOES 9.49

Drizzled with Carolina aioli and topped with pickled red onions and scallions. Served with pimento cheese and bacon jam.

LOADED SPUDS 7.99

Your choice of spuds loaded with buttermilk ranch, cheese, bacon, and scallions.

DIXIE FRIES 9.99

Your choice of spuds topped with pulled pork, queso blanco, and pickled red onion.

PORCH ROCKER NACHOS 12.99

Topped with queso blanco, mixed cheese, black corn mix, pico de gallo, and sliced jalapeños. Choose either taco beef or pulled pork.

Brunch Sides & Fixin's

BREAKFAST POTATOES

MACERATED BERRIES

CHEESE GRITS

HOMEMADE CHIPS

BETTY JEAN'S PASTA SALAD

MAMA T'S MAC & CHEESE

TATER TOTS

COLLARD GREENS

GREEN BEANS

STEAMED BROCCOLI

FRIES

SWEET POTATO WAFFLE FRIES

Biscuits, Bennies, & Toast

STUFFED FRENCH TOAST 10.99

Two slices of French toast stuffed with applewood bacon and hazelnut stout spread. Served with maple syrup. Choice of one side.

PLANTAINS FOSTER FRENCH TOAST 9.99

Two slices of French toast topped with seared plantains, hazelnut stout spread, maple mascarpone, and toasted pecans.

DOC'S CHICKEN EGG & CHEESE BISCUIT 9.99

Griddled biscuit, house pimento cheese, locally sourced fried chicken, black pepper honey, sunny side up egg. Served with one side.

BUFFALO CHICKEN BISCUIT 10.99

Griddled biscuit, locally sourced fried chicken, buttermilk ranch, hot sauce, fried egg. Served with one side.

FRIED OYSTER BISCUIT 10.99

Griddled biscuit, golden fried oysters, house pimento cheese, remoulade sauce. Served with one side. Add a fried egg for 1.00

SOUTHERN SMOTHERED BISCUITS & GRAVY 12.99

Two griddled biscuits, scrambled eggs, house pulled pork, sweet tea BBQ sauce, gravy, and scallions.

AVOCADO TOAST BENNY 11.99

Griddled focaccia bread topped with guacamole, cherry tomatoes, poached eggs, and hot sauce hollandaise.

FRIED GREEN TOMATO BENNY 11.99

Fried green tomatoes, spring mix, strips of bacon, poached eggs, and hot sauce hollandaise on griddled focaccia bread.

PULLED PORK BENNY 10.99

Griddled biscuit topped with house smoked pulled pork, Alabama White BBQ sauce, and sunny side up eggs.

BREAKFAST BLT 10.99

Buttered and griddled Texas toast, strips of crispy bacon, tomato, spring mix, Doc's Sauce and a fried egg. Served with one side.



Doc's Porchside

BRUNCH

Brunch Plates

SOUTHERN FRIED QUAIL & WAFFLE 14.99

One whole partially deboned quail, buttermilk fried, drizzled with black pepper honey and served on a sweet Belgian waffle. Served with gravy and one side.

CHICKEN & WAFFLES 13.99

Two Belgian waffles topped with crispy fried chicken tenders, black pepper honey, and sliced strawberries. Served with chicken gravy.

BREAKFAST SHRIMP & GRITS 15.99

Grilled meaty shrimp, smoked andouille sausage, grilled onions and peppers on a bed of creamy stone ground cheese grits, topped with a fried egg and griddled biscuit.

LOWCOUNTRY SCRAMBLER 13.99

Three scrambled eggs topped with grilled shrimp, andouille sausage, grilled onions and peppers, and melted cheese. Served with a griddled biscuit.

BREAKFAST TACOS 10.99

Scrambled eggs, applewood smoked bacon, pico de gallo, guacamole, black bean corn mix, and jalapeño ranch on two grilled flour tortillas. Served with one side.

BRISKET BREAKFAST BOWL 15.99

A plate for the hungover, or a man, or a very hungry lady wanting to soak up mimosas. Tater tots, mac and cheese, queso, and smoked brisket topped with two sunny side up eggs, pico de gallo, and fried onion straws.

HUEVOS FUNDITO 13.99

Breakfast potatoes, chorizo sausage patties, seared menonita cheese, two fried eggs, hot sauce hollandaise, and pico de gallo.

CHORIZO GRITS BOWL 13.99

Stone ground cheese grits, chorizo sausage patties, fried egg, pico de gallo, sweet tea BBQ sauce drizzle. Served with a griddled biscuit.

FISH & GRITS BOWL 11.99

Golden fried catfish, pico de gallo, and remoulade sauce on stone ground cheese grits. Served with a griddled biscuit.

BBQ GRITS BOWL 11.99

Stone ground cheese grits topped with house smoked pulled pork, sweet tea BBQ sauce, pico de gallo, and a griddled biscuit.

Sandwiches & Such

PORCH BURGER 10.49

Our standard for how a burger should be. Lettuce, tomato, pickle, red onion, and Doc's Sauce. Add cheese +0.50 Bacon +1.00

BREAKFAST BURGER 12.99

Three strips of bacon, cheddar cheese, a sunny side up egg and Doc's Sauce.

PORCHSIDE PORK SANDWICH 11.49

Our house smoked pulled pork piled high on a toasted bun and topped with tangy rainbow slaw and pickles.

BUFFALO CHICKEN WRAP 11.99

Crispy fried chicken, hot sauce, ranch, and melted cheese in a jalapeño cheddar tortilla with lettuce and tomato.

CAROLINA HOT SANDWICH 12.49

Fried chicken breast, spicy Carolina pepper sauce, mayo, a drizzle of honey, rainbow slaw, and sliced pickled okra.

CLASSIC CHICKEN SANDWICH 11.49

Choice of fried or grilled. Served on a toasted bun with lettuce, tomato, pickle, onion, and Doc's Sauce.

PORCHSIDE PO' BOY 12.49

Fried catfish or shrimp, lettuce, tomato, red onion, remoulade sauce.

Salads

SIDE PORCH SALAD 4.99

Cucumbers, grape tomatoes, cheese, and bacon on mixed greens.

THE YARD BIRD 12.99

Locally sourced chicken, grilled or fried, topped with roasted corn and black beans, mixed cheese, grape tomatoes, bacon, and a hard boiled egg.

MARKET COBB SALAD 13.49

Fresh mixed greens topped with house smoked turkey, grilled chicken, juicy grilled shrimp, hard boiled egg, corn and black bean mix, bleu cheese crumbles, cucumbers, red onion, and grape tomatoes.

SOUTHERN CAESAR 12.99

A Porchside original. Light grilled romaine wedge, chargrilled chicken, grilled peaches, goat cheese, roasted pecans, grape tomatoes, cucumbers, and toasted croutons.

This & That

OYSTERS ON THE HALF SHELL

Cocktail, mignonette.
1/2 Dozen 13.00 Dozen 24.00

NOLA BAKED OYSTERS

Herb butter, garlic, panko, parmesan.
1/2 Dozen 16.00 Dozen 29.00

SMOKED WINGS

Dry rubbed, smoked for hours and then deep fried.
6pc 9.99 10pc 16.99 25pc 39.99

Homemade Sauces & Marinades

MILD

HOT

TANGY RANCH

SPICY RANCH

ALABAMA WHITE

BLAZIN' GEORGIA HEAT

LEMON PEPPER

JERK

DP'S RED BBQ

BONZAI BBQ

HOT HONEY BBQ

SWEET TEA BBQ

PORCHSIDE PEACH BBQ

