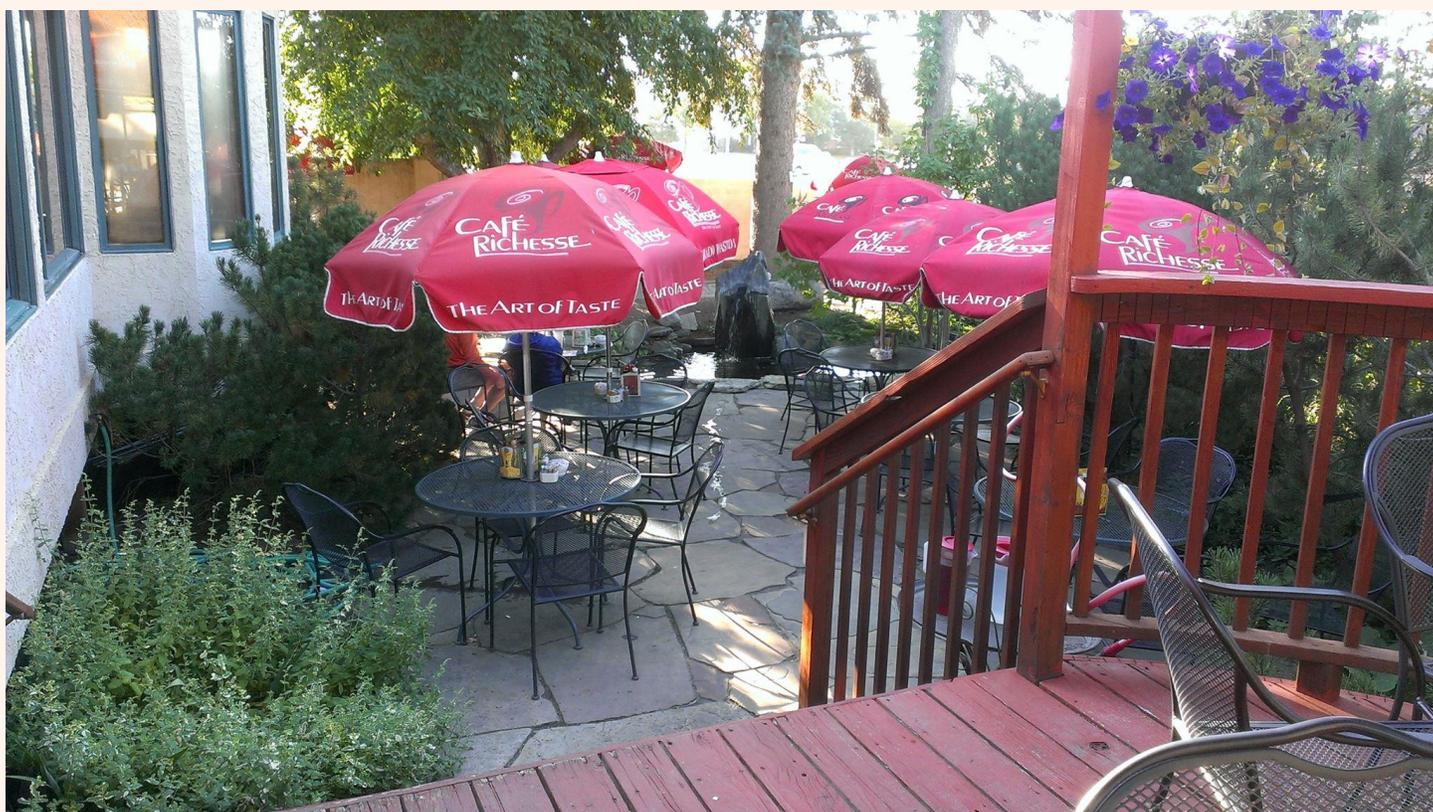




Backporch Cafe

Fort Collins, Colorado 1101 e.lincoln ave (970)-224-2338



We are proud to serve our homemade products of exceptional taste and quality which are always superior to the alternative. All of the baking and meat smoking prepared fresh in house leads to our uniqueness of comfort foods. In keeping with that, please allow us an extra minute to hand craft your meal!

Welcome to our farmhouse. Make yourself at home!

Owner Mike Cooper
General Manager Aaron Hanna
www.thebackporchcafe.com

The Backporch Café

Omelets

Our three egg* omelets are served with seasoned potatoes and your choice of toasted english muffin, homemade buttermilk biscuit, or homemade bread.

Substitute a homemade cinnamon roll or muffin for toast ~ 2

Denver 11

Diced ham, onion, bell pepper, and cheddar cheese

Carnivore 11.5

Ham, bacon, sausage, onions, peppers, mushrooms, and cheddar cheese

Greek 10.5

Spinach, sun dried tomatoes, artichoke hearts, and feta cheese.

Ham and Mushroom 10.5

Diced ham, mushrooms, and cheddar cheese.

Veggie 10

Artichoke hearts, mushrooms, tomato, onion, zucchini, and bell pepper with cheddar cheese.

Three Cheese 9.5

Stuffed with provolone, cheddar, and swiss cheese.

Bakery Goodies

Cinnamon Roll 3.5

Muffins 2.5

Buttermilk Biscuit 2

Slice of Pie 3

2 Slices Toasted Homemade Bread 2

Burritos

All of our gourmet burritos are made with three scrambled eggs* wrapped in a mild jalapeno-cheddar tortilla, topped with cheddar cheese and tomatoes, and served with a side of homemade salsa.

Skip the salsa and get it smothered in our famous green chili, Colorado style ~ 1.5

Sombrero 11.5

Smoked pulled pork, green chilies, onion, bell pepper, jack cheese, and roasted red pepper sauce.

Chorizo 11

Chorizo sausage, diced peppers, onions, and pepper jack cheese.

Farmer 11.5

Bacon, ham, mushrooms, artichoke hearts, onion, potatoes, bell pepper, zucchini, and cheddar cheese.

Smoked Chicken 11

Smoked chicken with potatoes, Franks' Hot Sauce, cheddar cheese, and ranch dressing.

EPC Burrito 9

Eggs*, potatoes, and cheddar.

Farm House Breakfast

2 eggs*, home-style potatoes, and choice of toast. Served with choice of bacon, sausage patty, or ham steak. 9

Substitute 2 house smoked pork chops ~ 2

Farm House Breakfast with no meat ~ 7

*Consuming undercooked or raw eggs, meats, poultry, seafood, or shell fish may increase your chance of foodborne illness.

*These items contain or may contain raw or undercooked ingredients.

Signature Dishes

Chicken Fried Chicken and Eggs 12

Hand battered chicken breast, deep fried and topped with sausage gravy, served with two eggs*, potatoes, and toasted homemade bread.

Biscuit Breakfast 11

Homemade sausage gravy served over a warm biscuit with two eggs* any style, breakfast potatoes, and a choice of bacon, sausage, chorizo sausage, or ham.

Huevos Rancheros 10.5

Two eggs* served on top a grilled jalapeno-cheddar tortilla, stuffed with refried beans and cheddar cheese, smothered in our famous green chili.

add homemade chorizo, fresh avocado, and sour cream ~ 3

BPC Scrambler 9.5

Two eggs*, breakfast potatoes, sautéed onions, bell-peppers, mushrooms, and cheddar cheese with a choice of toast.

Smother it in green chili ~ 1.5

Quiche 7.5

Choice of Spinach or Ham, baked with finely diced onions, cheddar and parmesan cheese, and served with a side of fruit.

N.Y. Strip and Eggs 15

8 oz N.Y. Strip* grilled to perfection and served with two eggs*, potatoes, and homemade toast.

Fried Egg Sammy 9.5

Two fried eggs* cooked over-hard, lettuce, tomato, cheese, and choice of bacon, sausage, ham, or avocado. Served on toasted homemade bread.

French Toast 8.5

3 slices of homemade wheat bread dipped in a vanilla egg batter, lightly grilled and sprinkled with powdered sugar.

add fresh strawberries ~ 2

Belgian Waffle 8.5

A light crispy waffle dusted with powdered sugar.

add fresh strawberries ~ 2

Biscuits & Gravy 9

Our famous sausage gravy served over two warm homemade biscuits, lightly topped with diced tomatoes and cheddar cheese.

1/2 order ~ 5

Breakfast-dilla 9.5

Two scrambled eggs*, bacon, and cheddar cheese in a grilled tortilla, served with salsa and fruit.

On the Side

One Egg* Any Style	1.5	Ham Steak (4oz)	4	N.Y. Strip* (8oz)	8
Sausage patty	3	Sausage Gravy	3	Pork Chops (two 3oz)	5
3 Strips of Bacon	3	Breakfast potatoes	2.5	French Toast (single slice)	3
Avocado (1/2)	1.5	Pork Green Chili	3	Fresh Fruit Cup	3

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Salads

Large, country-style salads, served with a homemade dinner roll.

Smoked Salmon 12

Smoked salmon* served on a bed of mixed greens with tomatoes, cucumber, onions, roasted red peppers, and choice of dressing.

Sicilian 11

Mixed greens topped with thinly slice Genoa salami, fresh mozzarella, Kalamata olives, tomato, cucumber, and a choice of dressing.

Socorro Chicken 11

Mixed greens topped with our smoked chicken, feta cheese, tomato, cucumber, avocado, and a side of house made chipotle ranch dressing.

Classic Cobb 11

Mixed greens topped with smoked turkey, bacon, bleu cheese crumbles, cucumber, tomato, red onion, avocado, a hard-boiled egg, and choice of dressing.

Cilantro 10

Mixed greens topped with roasted red peppers, toasted almonds, tomato, cucumber, avocado, and a side of our homemade cilantro dressing.

Sides

Chips 2.5

Coleslaw 3

Cottage Cheese 3

French Fries 3

Potato Salad 2.5

Pasta Salad 3

Side Salad 4

Soup Bowl 5

Soup Cup 4

Grilled Sandwiches

Choice of grilled: Beef*, Chicken, or Tempeh, served on a toasted homemade bun with lettuce, tomato, onion, and a pickle spear. Served with a side of french fries.

BBQ Bacon Cheddar 11

Homemade BBQ sauce, 2 slices of bacon, with cheddar cheese.

Fancy Schmancy 11.5

Roasted red peppers, avocado, with swiss cheese.

Ortega 10.5

Diced green chilies, red onions, with pepper jack cheese.

The Monty 10.5

Grilled onions and mushrooms smothered in melted provolone cheese.

Sandwiches and Wraps

Prepared on your choice of homemade bread or in a mild jalapeno-cheddar tortilla wrap and served with chips.

Turkey & Bacon 11

Smoked turkey breast, bacon, mayonnaise, lettuce, tomato, red onion, and jack cheese.

Egg Salad 9.5

Hard boiled eggs combined with diced celery and mayonnaise, served with lettuce, tomato, red onion, and provolone cheese.

Tuna Salad 9.5

Chunk light tuna salad served with lettuce, tomato, red onion, and swiss cheese.

B.L.T. 9

Four strips of crispy bacon, lettuce, tomato, and mayo.

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Signature Lunch Dishes

Half Rack O'Ribs 13

St. Louis-style pork ribs, hardwood-smoked in house, served with french fries, coleslaw, and BBQ sauce.

Reuben 11

Thinly sliced corned beef piled high on homemade rye bread, topped with sauerkraut and 1000 island dressing, served with french fries.

French Dip 11

Slow roasted beef*, thinly sliced and piled high on a homemade hoagie roll, topped with provolone cheese, served with au jus and french fries.

Polish Sausage Sandwich 10.5

Grilled polish sausage, mushrooms, onions, green peppers, and provolone cheese, served on a hoagie roll with a side of fries.

Pulled Pork Sammy 11

House smoked pulled pork marinated in BBQ sauce, piled high on a toasted homemade bun, topped with coleslaw, and served with fries.

Mushroom Ham and Swiss 10

Sliced ham, swiss cheese, and mushrooms grilled in our homemade rye bread and served with fries.

Beverages

Coffee 2.5

Herbal Tea 3

Chai Tea 3.5

Hot Chocolate 3.5

Iced Tea 2.5

Fountain Soda 2.5

Milk sm ~ 2 lg ~ 3

Juice sm ~ 2 lg ~ 3

Espresso Bar

Proudly serving Café Richesse, a Local and Socially Conscious Coffee Roaster

Espresso

Single Shot 1.5

Double Shot 2.5

Cappuccino or Café Latte

Single Shot 3.5

Double Shot 4.5

Add flavor .5

Almond, Carmel, English Toffee, Hazelnut, Macadamia Nut, Tiramisu, Toasted Marshmallow, Vanilla, White Chocolate

Sugar Free Carmel, Sugar Free Hazelnut, Sugar Free Vanilla

Take-home Bakery Goodies (Available for carryout only)

Cinnamon Roll four pack 10.5

Muffin four pack 8.5

Buttermilk Biscuits 1/2 dozen 7

Fresh Baked Pies starting at 11

(ask for today's selection)

Hamburger Rolls (1/2 dozen) 5.5

Dinner Rolls (1/2 dozen) 4

Whole Quiche: Ham or Spinach 14

Fresh Baked Bread 5

Cheddar Sourdough, Rye, or Wheat

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Hoffman Homestead and the Fisher Farmhouse

~Site History~

The site of the Backporch Café is a unique and beautifully landscaped property that attracts thousands of visitors each year. Located on the southwest corner of Lemay and Lincoln Avenues in Fort Collins, Colorado, the Mediterranean style buildings and courtyard were built in 1937 on a homestead property.

The historic farm complex consisted of a farmhouse and two associated outbuildings: a detached Carriage House, and a small cookhouse and canning building, now restored and known as the Stone House.

The farmhouse is a stucco structure with Mediterranean stylistic details. The house has a rambling plan covered by a complex, intersecting gable roof clad with red, semi-cylindrical ceramic roof tiles. Distinctive features include arched window openings, steeply pitched gables and two immense, stuccoed exterior chimneys. Over the years, several additions were made to the original structure. These additions maintained the original style of the building while facilitating commercial use.

The Stone House on the south side of the courtyard is a remarkable structure in many respects. The exterior is dominated by a massive, rustic chimney, made of native stone, located on the east end of the building. The substantial chimney services both a large fireplace and a built-in, wood-fired cast iron oven and stove. The fireplace is equipped with an iron swing-arm pot hanger. The building's walls have a frame featuring welded trolley track "studs" salvaged from one of Fort Collins' early trolley lines, possibly the Linden Street Trolley, which was abandoned around 1920. The Stone House's roof is covered with red flagstone, a very unusual roofing material. The substantial weight of the concrete and flagstone roof is supported by the gigantic steel trolley tracks.

The main building was originally known as the Fisher Farmhouse. It was located on a 192-acre homestead parcel of farmland on the east side of the Cache la Poudre River, and was owned by Mrs. Travis Hoffman. The original occupants were probably farmer Cliff O. Fisher and his wife Alice. According to local legend, Mr. Fisher may have acquired the property as a result of winning a card game. The Fishers, who married in 1920 in Timnath, evidently farmed the area that later became the Link-N-Greens golf course. They owned the home until 1978. Cliff Fisher passed prior to 1968, and after 1977 Alice Fisher moved elsewhere. Steve Doerschlag took over the Fisher Farmhouse in 1977.

The main building was soon converted to commercial use as one of the most elegant restaurant sites in the region. At that time, the farmhouse was well outside of the city, fixed in a rural setting with a large cornfield across the street to the east, and hay fields to the north. From 1982-1987 the site served as a fine Italian restaurant operated by Berardi & Sons. Fresh herbs were grown in the courtyard garden, and many still thrive there. From 1988-1990 the building housed Bosco's Italian Restaurant, operated by Joe Bosco.

By 1994, Daniel and Shirley Ellsworth acquired the old farmhouse property. They began restoration and preservation work, and moved their fiber arts business, Lambspun of Colorado, into the building. In 1997, after a couple other concepts used the space, Mike Cooper leased the restaurant portion of the building and established the Backporch Café. In 2005, our neighboring business Lambspun of Colorado, became inspiration for local author Maggie Sefton's New York Times bestselling knitting mystery novels.

We appreciate your interest in the property. It gives us great pleasure to maintain this community landmark as an open gathering place, and we welcome you to join us at our farm house.