

porch

food

Starters

BACON-WRAPPED DATES \$9

Citrus yogurt sauce

IRELAND FARMS SHISHITO PEPPERS \$9

Grilled, sweet-soy dipping sauce

TOMATO-BASIL BRUSCHETTA \$10

Garlic crostini, goat cheese, balsamic

THE OKO \$12

(Okonomiyaki) Spicy cabbage pancake seared and topped with ponzu aioli, scallions, toasted sesame seeds, Sriracha

Subject to availability

Add sunny-side egg \$2, bacon lardons \$5, grilled chicken \$5, braised pork shoulder \$6*

HUMMUS WITH TABBOULEH \$8.50

Black-eyed and chickpeas, sunflower tahini, EVOO, smoked paprika, fresh herb tabbouleh, pita

PIMENTO CHEESE PLATTER \$12

Crackers, bread, pickled vegetables, chef's selection garnishes

Add Conecuh sausage \$4

CRISPY BRUSSELS & BACON \$12

Sweet-hot honey glaze, parmesan, scallions

Salads

HEARTS OF ROMAINE \$11

Neuske's Bacon, blue cheese crumbles, farm radishes, carrots, grape tomatoes, buttermilk dill, scallions

Add grilled chicken \$5

MIXED GREENS \$11

Seasonal Fruits, toasted spiced pecans, goat cheese, apple cider vinaigrette, scallions

Add grilled chicken \$5

CHOPPED CAESAR \$10

Romaine, fresh parmesan, garlic croutons, creamy house caesar dressing

Add grilled chicken \$5

Kids (12 and under)- \$8

Kids Cheeseburger, Grilled Cheese, Grilled Cheese with Bacon, Hot Ham & Cheese- all served with fries

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food

Sandwiches

PORCH BURGER + SIDE \$16

Double steak patty, house pickles, grilled red onions, burger sauce, American cheese

Add Nueske's Bacon \$3, sunny-side egg \$2*

FRIED CHICKEN SANDWICH + SIDE \$16

Shredded lettuce, house pickles; Classic sauce or buffalo ranch

CUBANO + SIDE \$16

Braised pork, smoked ham, Havarti, house pickles, sweet hot mustard, French roll, mojo dipping sauce

CHICKEN BANH MI + SIDE \$17

Sweet soy glazed grilled chicken with pickled carrots and onions, cucumbers, jalapeños, cilantro, spicy ponzu aioli on a French roll

FISH PO BOY + SIDE \$18

Cornmeal crusted catfish filet, shredded lettuce, tomato, malt vinegar aioli

GULF SHRIMP PO BOY + SIDE \$18

Cornmeal crusted shrimp, house remoulade, shredded lettuce, Ireland Farms Tomatoes, Leidenheimer's French bread

Fork + Knife

TRUFFLED FARRO BOWL \$16

Toasted farro, roasted beets, brussels, grilled onions, carrots, goat cheese, balsamic

Add sunny-side egg \$2, bacon lardons \$5, grilled chicken \$5, braised pork shoulder \$6*

PANKO FRIED CHICKEN \$19

Smashed potatoes, braised collard greens, sweet-hot mustard

BLACKENED OR FRIED CATFISH \$22

Over cheese grits, topped with black-eyed pea salad and crisp greens

SHRIMP & GRITS \$18

Garlic sauteed Gulf shrimp, with Conecuh sausage and cherry tomatoes simmered in creole sauce, served over cheese grits

ALL THE VEGGIES \$21

Chef's selection

Sides- \$5

Hand-cut fries, Brussels, Black-eyed pea salad, Smashed potatoes, Collard greens, Cheese grits, Side house salad, Side caesar salad

porch

sunday
brunch

BACON-WRAPPED DATES \$9

Smoked paprika yogurt

CRISPY BRUSSELS & BACON \$12

Sweet-hot honey glaze, parmesan, scallions

THE OKO \$12

(Okonomiyaki) Spicy cabbage pancake seared and topped with ponzu aioli, scallions, toasted sesame seeds, Sriracha. *Subject to availability*
Add sunny-side egg \$2, bacon lardons \$5*

MIXED GREENS \$11

Seasonal fruits, toasted spiced pecans, goat cheese, apple cider vinaigrette, scallions
Add grilled chicken \$5

CHOPPED CAESAR \$10

Romaine, fresh parmesan, garlic croutons, creamy house caesar dressing
Add grilled chicken \$5

PORCH BREAKFAST \$15

2 eggs scrambled or sunny-side up, Conecuh sausage and Neuske's bacon, pimento cheese toast, cherry tomatoes, cheese grits

TRUFFLED FARRO BOWL \$16

Toasted farro, roasted beets, brussels, grilled onions, carrots, goat cheese, balsamic glaze
Add sunny-side egg \$2, bacon lardons \$5*

FRIED CHICKEN SANDWICH + SIDE \$16

Shredded lettuce, house pickles; Classic sauce or buffalo ranch
Add Nueske's Bacon \$3, pimento cheese \$2

PORCH BURGER + SIDE \$16

Double steak patty, house pickles, grilled red onions, burger sauce, American cheese
Add Nueske's Bacon \$3, sunny-side egg \$2*
Served with hand-cut fries or cheese grits

PANKO FRIED CHICKEN \$19

Cheese grits, braised collard greens, sweet-hot mustard

MONTE CRISTO \$16

French toasted ham and gruyere sandwich, berry compote, powdered sugar
Served with hand-cut fries or cheese grits

BRIOCHE FRENCH TOAST \$15

Candied pecans, whipped cream, maple syrup

SHRIMP & GRITS \$18

Garlic sauteed Gulf shrimp, with Conecuh sausage and cherry tomatoes simmered in creole sauce, served over cheese grits

SIDES \$5

Cheese grits, Neuske's bacon, Conecuh sausage, hand-cut fries

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*Consuming raw or undercooked meat or eggs may increase risk of food borne illness.

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COCKTAILS

Salty Dog	Vodka, Fresh Squeezed Grapefruit, Salted Rim	\$9
Transfusion	Vodka, Ginger Ale, Fresh Squeezed Lime, Concord Grape	\$9
Spicy Marg	Tequila, Triple Sec, Jalapeno, House Sour, Salt	\$10
Ranch Water	Tequila, Fresh Squeezed Lime, Topo Chico	\$10
Gimlet	Vodka or Gin, Fresh Squeezed Lime, Simple Syrup	\$10
Hibiscus Gin & Tonic	Bombay, St. Germain, Lemon, Hibiscus Tea, Tonic	\$12
Old Fashioned	Bourbon, Bitters, Orange, Sugar	\$12
Aperol Spritz	Aperol, Bubbly, Soda, Orange	\$13
Elderflower Spritz	St. Germain, Bubbly, Lemon, Lime, Mint	\$13
Natural Blonde Bloody	Vodka, All Natural Yellow Tomato Mix (with a kick!)	\$10
Chocolate Martini	Godiva Liqueur, Vodka, Frangelico	\$12
Buy a Round for the Kitchen	Round of Beers for the Cooks!	\$15

WINE

	5 oz./8 oz./Bottle
Chardonnay, Albert Bichot, Burgundy, FR	\$13/\$18/\$50
Sancerre, Domaine La Barbotaine '20, FR	\$14/\$19/\$55
Sauvignon Blanc, Mohua '19, NZ	\$11/\$16/\$45
Pinot Grigio, Pizzolato, IT	\$11/\$16/\$45
Cava, Los Monteros, SP	\$10/\$40
Prosecco, Coste Petrai, IT	\$12/\$48
Rosé, Protocolo '20	\$10/\$15/\$40
Pinot Noir, Planet Oregon '19, Willamette Valley, OR	\$12/\$17/\$55
Cotes Du Rhone, Les Artistes, '20, FR	\$10/\$16/\$42
Cabernet Sauvignon, Witness Mark '18, CA	\$12/\$16/\$50

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DRAFT BEER- \$7

Red Clay Tres Barbas Mexican Lager, Opelika, AL, 4.5%

Ferus Pilsner, Trussville, AL, 5%

Monday Night Blind Pirate Blood Orange IPA, Atl/Bhm, 7.4%

Hutton & Smith Basecamp Blonde, Chattanooga, TN, 4.8%

CANS & BOTTLES

Miller Lite- \$4

Bud Light- \$4

Budweiser- \$4

Michelob Ultra- \$4.50

Coors Light- \$4

Coors Banquet Tallboy- \$4

Miller High Life Tallboy- \$4

White Claw- \$5

Yellowhammer "T-Minus" Tangerine Kolsch, Huntsville, AL, 5%- \$6

Cahaba Blonde, Birmingham, AL, 5.25%- \$6

Good People Muchacho Mexican Lager, Birmingham, AL, 4.8%- \$6

Good People IPA, Birmingham, AL, 7.1%- \$6

TrimTab IPA, Birmingham, AL, 6.3%- \$6

Domestic Beer Bucket (5)- \$15

Craft Beer Bucket (5)- \$25

NON-ALCOHOLIC

Can Coke- \$2.25

Can Diet Coke- \$2.25

Can Sprite- \$2.25

Can Ginger Ale- \$2.25

Can Lemonade- \$2.25

Iced Tea- \$2.50

porch

saturday
specials

BURGERS \$10

Side included, dine-in only, one per guest

BEER BUCKETS \$12

Budweiser, Bud Light, Miller Lite, Coors Lite

TRANSFUSIONS \$6

