porch

food

Share

HOT BOILED PEANUTS — $5

BACON-WRAPPED DATES — $9
Citrus yogurt sauce

PIMENTO CHEESE PLATTER — $12
Crackers, bread, pickled vegetables, chef's selection garnishes
Add Conecuh sausage +$4

HUMMUS WITH TABBOULEH — $8.50
Black-eyed peas and chickpeas, tahini, EVOO, smoked paprika, fresh herb tabbouleh, pita

CRISPY BRUSSELS & BACON — $12
Sweet-hot honey glaze, parmesan, scallions

FRIED GREEN TOMATOES — $9
Topped with roasted poblano street corn

CHICKEN TENDIES & FRIES — $16
4-piece hand-breaded tenders with house cut fries
Choice of 2 sauces: classic sauce, hot honey mustard, ranch, sweet heat

PORCH WINGS — $13
Tossed in sweet heat sauce, served with ranch or blue cheese (8)

Salads

MIXED GREENS — $12
Seasonal fruits, toasted spiced pecans, goat cheese, apple cider vinaigrette, scallions
Add: Grilled chicken +$5, Fried chicken +$7, Sautéed shrimp +$8

CAESAR — $12
Romaine, fresh parmesan, garlic croutons, creamy house Caesar dressing
Add: Grilled chicken +$5, Fried chicken +$7, Blackened flounder +$8, Sautéed shrimp +$8, Duck confit +$8

CHOPPED HOUSE — $13
Chopped greens, bacon, grape tomato, diced cucumber, pickled carrot and onion, cheddar tossed in buttermilk ranch
Add: Grilled chicken +$5, Fried chicken +$7, Braised pork shoulder +$7, Smashed burger patties +$7, Sautéed shrimp +$8, Duck confit +$8

Kids (12 & Under) — $8

Annie's Cheeseburger
Gigi's Grilled Cheese
Hayes's Grilled Cheese with Bacon
Catherine's Hot Ham & Cheese
Viv's Chicken Tendies (2 pcs.)

All served with fries.

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porch

food

Sandwiches

PORCH BURGER + SIDE — $16
Double smashed cooked patties cooked medium-well, house pickles, grilled red onions, burger sauce, American cheese
Add: Lettuce +$0.50, Tomato +$0.50, Bacon +$3, Sunny-side egg +$2

FEATURED BURGER
See chalkboard or ask your server for details!

B.L.T. + SIDE — $15
Applewood smoked bacon, shredded lettuce, vine-ripe tomato, mayo
Add: Pimento cheese +$2, duck confit +$8

FRIED CHICKEN SANDWICH + SIDE — $16
Shredded lettuce, house pickles, classic sauce or buffalo & ranch
Add: Pimento cheese +$2, Bacon +$3

GRILLED CHICKEN CLUB + SIDE — $16
Bacon, Swiss, lettuce, tomato, sweet hot mustard

CUBANO + SIDE — $16
Braised pork, smoked ham, Swiss, house pickles, sweet hot mustard, French roll, mojo dipping sauce

DUCK BANH MI + SIDE — $18
Duck confit, sliced cucumber, fresh jalapeño, pickled carrot-onion slaw, cilantro, ponzu aioli, toasted hoagie

BLACKENED FLOUNDER SANDWICH + SIDE — $16
Wild-caught flounder, shredded lettuce, tomato, malt vinegar aioli

Mains

TRUFFLED FARRO BOWL — $16
Toasted farro, roasted beets, Brussels, grilled onions, carrots, goat cheese, balsamic
Add: Sunny-side egg +$2, Bacon +$5, Grilled chicken +$5, Braised pork shoulder +$6

BONELESS FRIED CHICKEN BREAST — $19
Cheese grits, braised collard greens, sweet-hot mustard

BLACKENED FLOUNDER — $25
Wild-caught flounder, cheese grits, garlic-sautéed green beans, charred lemon

SHRIMP & GRITS — $22
Garlic sautéed Gulf shrimp, Conecuh sausage and cherry tomatoes simmered in Creole sauce, served over cheese grits

ALL THE VEGGIES — $22
Chef's selection. See chalkboard or ask your server for details!

Sides — $5

Hand-cut Fries
Sweet Potato Fries
Brussels
Black-Eyed Pea Salad
Collard Greens
Cheese Grits
Green Beans
Fresh Fruit

Side Salads

Side Caesar — $7
Side Chopped House — $8
Side Mixed Greens — $8

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porch

sunday brunch

Share

HOT BOILED PEANUTS — $5

BACON-WRAPPED DATES — $9
Citrus yogurt sauce

CINNAMON SUGAR DONUT HOLES $8
Shaved coconut, cinnamon-honey icing

PORCH WINGS — $13
Tossed in sweet heat sauce, served with ranch or blue cheese (8)

PIMENTO CHEESE PLATTER — $12
Crackers, bread, pickled vegetables, chef's selection garnishes
Add Conecuh sausage +$4

FRIED GREEN TOMATOES — $9
Topped with roasted poblano street corn

Salads

MIXED GREENS — $12
Seasonal fruits, toasted spiced pecans, goat cheese, apple cider vinaigrette, scallions
Add: Grilled chicken +$5, Fried chicken +$7, Sautéed shrimp +$8, Duck confit +$8

CAESAR — $12
Romaine, fresh parmesan, garlic croutons, creamy house Caesar dressing
Add: Grilled chicken +$5, Fried chicken +$7, Blackened flounder +$8, Sautéed shrimp +$8, Duck confit +$8

CHOPPED HOUSE — $13
Chopped greens, bacon, grape tomato, diced cucumber, pickled carrot and onion, cheddar tossed in buttermilk ranch
Add: Grilled chicken +$5, Fried chicken +$7, Braised pork shoulder +$7, Smashed burger patties +$7, Sautéed shrimp +$8, Duck confit +$8

Kids (12 & Under) — $8

Kids breakfast- scrambled eggs, bacon, toast
Gigi's French toast with bacon
Bobo's grilled cheese with fries
Hayes's bacon grilled cheese with fries
Catherine's ham & cheese with fries
Annie's cheeseburger with fries
Viv's chicken tendies with fries

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porch

sunday brunch

Mains

PORCH BREAKFAST — $17
2 eggs scrambled or sunny-side up, Conecuh sausage and bacon, pimento cheese toast, cherry tomatoes, cheese grits

TRUFFLED FARRO BOWL — $16
Toasted farro, roasted beets, Brussels, grilled onions, carrots, goat cheese, balsamic
Add: Sunny-side egg +$2, Bacon +$5, Grilled chicken +$5, Braised pork shoulder +$6, Duck confit +$8

FRENCH TOAST + BACON — $17
Candied pecans, whipped cream, seasonal fruit, maple syrup

BONELESS FRIED CHICKEN BREAST — $19
Cheese grits, braised collard greens, sweet-hot mustard

SHRIMP & GRITS — $22
Garlic sautéed Gulf shrimp, Conecuh sausage and cherry tomatoes simmered in Creole sauce, served over cheese grits

PORCH BURGER + SIDE — $16
Double smashed cooked patties cooked medium-well, house pickles, grilled red onions, burger sauce, American cheese
Add: Lettuce +$0.50, Tomato +$0.50, Bacon +$3, Sunny-side egg +$2

MONTE CRISTO + SIDE — $16
French toasted ham and gruyere sandwich, berry compote, powdered sugar
Served with hand-cut fries or cheese grits

B.L.T. + SIDE — $15
Applewood smoked bacon, shredded lettuce, vine-ripe tomato, mayo
Add: Pimento cheese +$2, Sunny-side egg$2, Duck confit +$8*

FRIED CHICKEN SANDWICH + SIDE — $16
Shredded lettuce, house pickles, classic sauce or buffalo & ranch
Add: Pimento cheese +$2, Bacon +$3

Sides

Bacon — $5
Conecuh Sausage — $5
Cheese Grits — $5
Hand-cut Fries — $5
Brussels Sprouts — $5
Sweet Potato Fries — $5

Collard Greeens — $5
Side Caesar — $7
Side Chopped House — $8
Side Mixed Green — $8
Black-Eyed Pea Salad — $5

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DRINKS

COCKTAILS

Orange Martini	Tito's Vodka, Orange Liqueur, Fresh Squeezed OJ	$13.50
Salty Dog	Vodka, Fresh Squeezed Grapefruit, Salted Rim	$11.25
Transfusion	Vodka, Ginger Ale, Fresh Squeezed Lime, Concord Grape	$9.25
Scarlet Cosmo	Vodka, Pom, Fresh Squeezed Lime, Raspberry Liqueur	$13.50
Spicy Marg	Tequila, Triple Sec, Jalapeno, House Sour, Salt	$11.25
Ranch Water	Tequila, Fresh Squeezed Lime, Topo Chico	$11.25
Hibiscus Gin & Tonic	Beefeater, Hibiscus Tea, Fresh Lemon, Tonic	$11.25
Bourbon Bee's Knees	Old Forester, Lemon, Honey, Lavender	$11.25
Pain Killer	Dark Rum, Pineapple, Fresh OJ, Coconut Cream, Nutmeg	$11
Aperol Spritz	Aperol, Bubbly, Soda, Orange	$14
Elderflower Spritz	St. Germain, Bubbly, Lemon, Lime, Mint	$14
Natural Blonde Bloody	Vodka, All Natural Yellow Tomato Mix (with a kick!)	$13
Espresso Martini	Vodka, Kahlua, Cold Brew, Espresso Beans	$14
Irish Cold Brew	Jameson, Bailey's, Cold Brew, Salted Chocolate Rim	$11.25
Round for the Kitchen	Round of Beers for the Cooks!	$15

WINE

Wine	5 oz	8 oz	Bottle
Chardonnay, Domaine Luquet '24, Burgundy, FR	$12	$16	$48
Sauvignon Blanc, La Rosarie '22, FR	$10	$15	$44
Pinot Grigio, Pizzalato, '24, IT	$11	$16	$45
Cava, Los Monteros, SP	$8	—	$35
Prosecco, Adami, IT	$12	—	$48
Rosé, Prisma, '24, Chile	$11	$16	$42
Pinot Noir, Wild Hills, '22, Oregon	$12	$17	$44
Cabernet Sauvignon, Ultraviolet, '24, Sonoma	$12	$16	$45
Red Blend, Mr. Chile, '21, Chile	$12	$16	$45

porch

DRINKS

DRAFT BEER

Rotating draft- see chalkboard or ask your server for details!

CANS & BOTTLES

Druid City Blood Orange Berliner $6
Coors Light $5
Coors Banquet (16 oz.) $5
Miller Lite $5
Miller High Life $3.50
Michelob Ultra $5
Alabama Light (16 oz.) $5
Straight to Ale Monkeynaut IPA $6
Stella $6
Pacifico $6
Blue Moon $6
Good People IPA $6
Cahaba Blonde $6
Left Hand Milk Stout $6
Martens BeLite $5
Porch Vodka Seltzer $7

NON-ALCOHOLIC

Coke (16 oz.) $3.25
Diet Coke (16 oz.) $3.25
Dr. Pepper (16 oz.) $3.25
Sprite $2.50
Ginger Ale $2.50
Grapico $2.50
Lemonade $3 (Free Refills)
Iced Tea (Free Refills) $3
Coffee (Free Refills) $3
Buffalo Rock $2.50
Jarritos Mineragua $3.50
Athletic Brewing NA $5

DESSERT

Homemade Chocolate Chip Cookies, Vanilla Ice Cream $7
Cinnamon Donut Holes, Shaved Coconut, Cinnamon-Honey Icing $7
Suzie's Fried Pie, Vanilla Icecream, Fresh Fruit $7

porch

happy hour

Tuesday-Friday
4-6pm

DRAFT BEER $5

CANNED CRAFT BEER $4

HOUSE RED/WHITE/SPARKLING $7 for 5 oz./$10 for 8 oz.

MARTINIS $10

PIMENTO CHEESE WITH CRACKERS AND CRISPY PITA $7

HUMMUS WITH TABBOULEH AND WARM PITA $7

CRISPY BRUSSELS AND BACON $7

porch

tuesday specials

PORCH BURGER $10

Side included, dine-in only, featured burgers excluded

*Surcharges apply for additions to burgers and premium sides

PORCH LIGHT CAN $3

PORCH LIGHT DRAFT $5

TRANSFUSION $7

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