

porch

food

Share

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 and chickpeas, tahini, EVOO, smoked paprika, fresh herb tabbouleh, pita

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 \$5, grilled chicken \$5, braised pork shoulder \$6*

PORCH WINGS \$13

Tossed in sweet heat sauce, served with ranch or blue cheese (8)

Sandwiches

PORCH BURGER + SIDE \$16

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

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

FEATURED BURGER

See chalkboard or ask your server for details!

FRIED OR GRILLED CHICKEN SANDWICH + SIDE \$16

Shredded lettuce, house pickles; Classic sauce or buffalo & ranch

Add pimento cheese \$2, bacon \$3

CUBANO + SIDE \$16

Braised pork, smoked ham, Havarti, 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 FISH SANDWICH + SIDE \$16

Blackened catfish, shredded lettuce, tomato, malt vinegar aioli

porch

food

Fork + Knife

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, fried chicken \$7, blackened catfish \$8

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 \$19

Smashed potatoes, braised collard greens, sweet-hot mustard

BLACKENED CATFISH \$22

Over smashed red potatoes, topped with creole sauce and charred lemon

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

Kids (12 and under)- \$8

Kids Cheeseburger

Grilled Cheese

Grilled Cheese with Bacon

Hot Ham & Cheese

Chicken Fingers

All served with fries

porch

sunday
brunch

Share

CINNAMON SUGAR DONUT HOLES \$8

Shaved coconut, cinnamon-honey icing

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 \$5*

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

Salads

MIXED GREENS \$11

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

Add grilled chicken \$5, fried chicken \$7, sautéed shrimp \$8

CHOPPED CAESAR \$10

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

Add grilled chicken \$5, fried chicken \$7, sautéed shrimp \$8, blackened catfish \$8

Mains

PORCH BREAKFAST \$15

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 glaze

Add sunny-side egg \$2, bacon \$5*

FRIED CHICKEN SANDWICH + SIDE \$16

Shredded lettuce, house pickles; Classic sauce or buffalo & ranch

Add Bacon \$3, pimento cheese \$2

PORCH BURGER + SIDE \$16

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

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

PORCH • 2 DEXTER AVENUE, MOUNTAIN BROOK, AL 35213 • 205-739-2083 • ORDER ONLINE AT PORCHMB.COM

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

porch

*sunday
brunch*

Sides- \$5

Bacon
Conecuh sausage
Cheese grits
Hand-cut fries
Brussels sprouts
Collard greens

Kids- \$8

Kids breakfast- scrambled eggs, bacon, toast
French toast with bacon
Grilled cheese and fries
Ham & cheese with fries
Kids cheeseburger and fries
Kids chicken tenders and fries



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COCKTAILS

| | | |
|-----------------------------|---|------|
| Salty Dog | Vodka, Fresh Squeezed Grapefruit, Salted Rim | \$10 |
| Transfusion | Vodka, Ginger Ale, Fresh Squeezed Lime, Concord Grape | \$9 |
| Spicy Marg | Tequila, Triple Sec, Jalapeno, House Sour, Salt | \$11 |
| Ranch Water | Tequila, Fresh Squeezed Lime, Topo Chico | \$10 |
| Cucumber Gimlet | Vodka or Gin, Fresh Squeezed Lime, Simple Syrup | \$12 |
| Moscow Mule | Vodka, Fresh Lime Juice, Ginger Beer | \$11 |
| Lavender Bee's Knees | Gin, Lavender-Honey, Fresh Lemon | \$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!) | \$12 |
| 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, Novellum, '21, Burgundy, FR | \$13/\$18/\$50 |
| Sauvignon Blanc, La Roseraie, '21, FR | \$10/\$15/\$44 |
| Pinot Grigio, Pizzolato, IT | \$11/\$16/\$45 |
| Cava, Los Monteros, SP | \$10/\$40 |
| Prosecco, Adani, IT | \$12/\$48 |
| Rosé, Campuget, '22, FR | \$11/\$16/\$42 |
| Pinot Noir, Bernier, '20, Louire, FR | \$12/\$17/\$55 |
| Cotes Du Rhone, Les Artistes, '20, FR | \$10/\$16/\$42 |
| Cabernet Sauvignon, Grayson Cellars Lot 10, '21, CA | \$12/\$16/\$50 |

porch

DRAFT BEER

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

CANS & BOTTLES

Miller Lite- \$4

Bud Light- \$4

Budweiser- \$4

Michelob Ultra- \$4.50

Coors Light- \$4

Miller High Life- \$2.50

Coors Banquet Tallboy- \$4

White Claw- \$5

Left Hand Milk Stout 16 oz. Nitro, Longmont, CO, 6%- \$6

DuClaw "Sweet Baby Jesus!" Chocolate Peanut Butter Stout, 6.2%- \$6

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- \$2.50

Can Diet Coke- \$2.50

Can Sprite- \$2.50

Can Ginger Ale- \$2.50

Can Lemonade- \$2.50

Iced Tea- \$2.50

Topo Chico- \$4

porch

tuesday
specials

BURGERS \$10

Side included, dine-in only, one per guest

BEER BUCKETS \$12

Budweiser, Bud Light, Miller Lite, Coors Lite

TRANSFUSIONS \$6