

porch

lunch

Starters

BACON-WRAPPED DATES \$9

Citrus yogurt 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

CRISPY BRUSSELS & BACON \$12

Sweet-hot honey glaze, parmesan, scallions

CHARRED CHICKEN SKEWERS (3) \$12

Hot buffalo & ranch

Soup + Salad

SOUP OF THE DAY \$6/\$10

Cup or bowl

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

FETA PASTA \$11

Sundried tomato, cucumber, roasted red pepper, red onion, arugula, red wine vinaigrette

Add grilled chicken \$5

Kids- \$8

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

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Sandwiches

PORCH BURGER \$11

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

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

FRIED CHICKEN SANDWICH \$11

Shredded lettuce, house pickles; Classic sauce or buffalo ranch

CUBANO \$11

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

CHICKEN BANH MI \$12

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

FISH PO' BOY \$12

Fried Alabama catfish, shredded lettuce, malt vinegar aioli, Nola bread

Fork + Knife

TRUFFLED FARRO BOWL \$16

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

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

PANKO FRIED CHICKEN \$16

Red potato mash, braised collard greens, sweet-hot mustard

BLACKENED OR FRIED CATFISH \$16

Pimento cheese polenta, black-eyed pea salad

ALL THE VEGGIES \$16

Chef's selection

Sides- \$5

Hand-cut fries, Pimento cheese polenta, Brussels, Black-eyed pea salad, Sweet-soy green beans, Red potato mash, Collard greens, Side house salad, Side caesar salad

Zapp's Chips- Original & Voodoo (\$2)

porch

dinner

Starters

BACON-WRAPPED DATES \$9

Citrus yogurt 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

CRISPY BRUSSELS & BACON \$12

Sweet-hot honey glaze, parmesan, scallions

CHARRED CHICKEN SKEWERS (3) \$12

Hot buffalo & ranch

Soup + Salad

SOUP OF THE DAY \$6/\$10

Cup or bowl

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

FETA PASTA \$11

Sundried tomato, cucumber, roasted red pepper, red onion, arugula, red wine vinaigrette

Add grilled chicken \$5

Kids- \$8

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

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dinner

Sandwiches

PORCH BURGER + SIDE \$16

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

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

Mojo pork, smoked ham, spicy 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 \$17

Fried Alabama catfish, shredded lettuce, malt vinegar aioli, Nola bread

Fork + Knife

TRUFFLED FARRO BOWL \$16

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

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

PANKO FRIED CHICKEN \$19

Red potato mash, braised collard greens, sweet-hot mustard

BLACKENED OR FRIED CATFISH \$20

Pimento cheese polenta, black-eyed pea salad

ALL THE VEGGIES \$21

Chef's selection

Sides- \$5

Hand-cut fries, Pimento cheese polenta, Brussels, Black-eyed pea salad, Sweet-soy green beans, Red potato mash, Collard greens, Side house salad, Side caesar salad,

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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
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		\$15

WINE

	5 oz./8 oz./Bottle
Chardonnay, Albert Bichot, Burgundy, FR	\$13/\$18/\$50
Sancerre, Franck Millet '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, Pierre Amadiou, '19, FR	\$10/\$16/\$42
Cabernet Sauvignon, Witness Mark '18, CA	\$12/\$16/\$50

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DRAFT BEER- \$7

Cahaba Pale Ale, Birmingham, AL, 4.1%

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

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

Topo Chico- \$4