

# porch

food

## Starters

### 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*

### 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

### BLACKENED FISH SANDWICH + SIDE \$16

Blackened catfish, shredded lettuce, tomato, malt vinegar aioli

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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

## 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*

## 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*

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

## SIDES \$5

Cheese grits, bacon, Conecuh sausage, hand-cut fries

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

# porch

## 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
Gimlet	Vodka or Gin, Fresh Squeezed Lime, Simple Syrup	\$11
Spiced Cider Kentucky Mule	Old Forester, Spiced Cider, Ginger Beer	\$12
Lavender Bee's Knees	Beefeater, 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, Domaine Luquet, '20, 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, Coste Petrai, IT	\$12/\$48
Rosé, Protocolo, '20	\$10/\$15/\$40
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- \$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

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

# 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