

# 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*

### 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, sauteed shrimp \$8*

### CAESAR \$12

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

*Add grilled chicken \$5, fried chicken \$7, blackened catfish \$8, sauteed 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 sauteed shrimp \$8, duck confit \$8*

## Kids (12 and under)- \$8

Kids Cheeseburger

Grilled Cheese

Grilled Cheese with Bacon

Hot Ham & Cheese

Chicken Tendies (2 pc.)

*All served with fries*

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food

## Sandwiches

### PORCH BURGER + SIDE \$16

Double smash 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!

### 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-sauteed green beans, charred lemon

### SHRIMP & GRITS \$22

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

### ALL THE VEGGIES \$22

Chef's selection

## Sides

Hand-cut fries- \$5

Sweet potato fries- \$5

Brussels- \$5

Black-eyed pea salad- \$5

Collard greens- \$5

Cheese grits- \$5

Green beans- \$5

Side Caesar- \$7

Side Chopped House- \$8

Side Mixed Green- \$8

# porch

sunday  
brunch

## Share

### CINNAMON SUGAR DONUT HOLES \$8

Shaved coconut, cinnamon-honey icing

### BACON-WRAPPED DATES (5) \$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 \$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, sautéed shrimp \$8, blackened catfish \$8*

### CHOPPED HOUSE \$8/\$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*

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## 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 glaze

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

### 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, lettuce \$0.50, tomato \$0.50*

*Served with hand-cut fries or cheese grits*

### BONELESS FRIED CHICKEN \$19

Cheese grits, braised collard greens, sweet-hot mustard

### MONTE CRISTO + SIDE \$16

French toasted ham and gruyere sandwich, berry compote, powdered sugar

*Served with hand-cut fries or cheese grits*

### FRENCH TOAST + BACON \$17

Candied pecans, whipped cream, seasonal fruit, maple syrup

### SHRIMP & GRITS \$22

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

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

# porch

sunday  
brunch

## Sides

Bacon- \$5

Conecuh sausage- \$5

Cheese grits- \$5

Hand-cut fries- \$5

Brussels sprouts- \$5

Collard greens- \$5

Black-Eyed Pea Salad- \$5

Side Caesar- \$7

Side Chopped House- \$8

Side Mixed Green- \$8

## 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 2-piece chicken tenders and fries



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## 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, Pomegranate, 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
Bourbon Bee's Knees	Old Forester, Fresh Lemon, Honey Lavender Syrup	\$11
Gimlet	Beefeater, Fresh Lime, Simple Syrup, Up or on the Rocks	\$11
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
Buy a Round for the Kitchen	Round of Beers for the Cooks!	\$15

## WINE

	5 oz./8 oz./Bottle
Chardonnay, Domaine Luquet, '21, Les Mulots, Burgundy, FR	\$12/\$16/\$48
Sauvignon Blanc, La Rosarie '22, FR	\$10/\$15/\$44
Pinot Grigio, Pizzolato, IT	\$11/\$16/\$45
Cava, Los Monteros, SP	\$8/\$35
Prosecco, Flora, IT	\$12/\$48
Rosé, Campuget, '22, FR	\$11/\$16/\$42
Pinot Noir, Ferrandiere, '22, FR	\$12/\$17/\$44
Cotes Du Rhone, Les Artistes, '22, FR	\$10/\$16/\$42
Cabernet Sauvignon, Ultraviolet, '21, CA	\$12/\$16/\$45

# porch

*drinks*

## DRAFT BEER

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

## CANS & BOTTLES

DOMESTICS- \$5

IMPORTS- \$6

CRAFT CANS- \$6

See chalkboard or ask your server for details!

## DESSERTS

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

*saturday  
specials*

MIMOSA BOTTLE KITS \$30

BEER BUCKET \$14

Miller Lite, Michelob Ultra, Coors Lite, Miller High Life

LOADED FRIES \$7

Bacon, ranch, scallion, cheese sauce



# porch

*saturday  
specials*

MIMOSA BOTTLE KITS \$30

BEER BUCKET \$14

Miller Lite, Michelob Ultra, Coors Lite, Miller High Life

LOADED FRIES \$7

Bacon, ranch, scallion, cheese sauce



# 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

