

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.

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

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

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 Greens — \$5

Side Caesar — \$7

Side Chopped House — \$8

Side Mixed Green — \$8

Black-Eyed Pea Salad — \$5

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, Brassfield, '21, CA	\$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

Porch Light \$5.50	Stella \$6
Coors Light \$5	Pacifico \$6
Coors Banquet (16 oz.) \$5	Blue Moon \$6
Miller Lite \$5	Good People IPA \$6
Miller High Life \$3.50	Cahaba Blonde \$6
Michelob Ultra \$5	Left Hand Milk Stout \$6
Alabama Light (16 oz.) \$5	Martens BeLite \$5
Straight to Ale Monkeynaut IPA \$6	Porch Vodka Seltzer \$7

NON-ALCOHOLIC

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

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