

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

Sides

Hand-cut fries- \$5

Sweet potato fries- \$5

Brussels- \$5

Black-eyed pea salad- \$5

Collard greens- \$5

Cheese grits- \$5

Side Caesar- \$7

Side Chopped House- \$8

Side Mixed Green- \$8

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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 FISH SANDWICH + SIDE \$16

Blackened catfish, 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 CATFISH \$22

Over cheese grits, topped with fresh arugula and black-eyed pea salad

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

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

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

BONLESS 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

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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 |
| Salty Dog | Vodka, Fresh Squeezed Grapefruit, Salted Rim | \$11 |
| Transfusion | Vodka, Ginger Ale, Fresh Squeezed Lime, Concord Grape | \$9 |
| Pomegranate Mojito | Campeño Silver, Fresh Lime and Mint, Pom and Soda | \$13 |
| Spicy Marg | Tequila, Triple Sec, Jalapeno, House Sour, Salt | \$11 |
| Ranch Water | Tequila, Fresh Squeezed Lime, Topo Chico | \$11 |
| Blackberry Bourbon Sour | Old Forester, Fresh Lemon, Simple Syrup, Blackberry Puree | \$13 |
| Lavender Bee's Knees | Gin, Lavender-Honey, Fresh Lemon | \$12 |
| 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!) | \$12 |
| Chocolate Martini | Godiva Liqueur, Vodka, Frangelico | \$13 |
| 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, Adami, IT | \$12/\$48 |
| Rosé, Campuget, '22, FR | \$11/\$16/\$42 |
| Pinot Noir, Old Soul, '22, OR | \$12/\$17/\$44 |
| Cotes Du Rhone, Les Artistes, '20, 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- \$4.50

IMPORTS- \$5.50

CRAFT CANS- \$6

See chalkboard or ask your server for details!

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

Athletic Brewing NA



porch

tuesday
specials

PORCH BURGER \$10

Side included, dine-in only, one per guest, featured burgers excluded
+\$2 for side salads

BEER BUCKET \$14

Miller Lite, Coors Lite, Miller High Life

TRANSFUSION \$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

