

porch

lunch

THE OKO \$12

(Okonomiyaki) Savory cabbage pancake seared and topped with ponzu aioli, scallions, toasted sesame seeds, Sriracha
**House favorite! Please allow extra time for cooking.*
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

CHARRED CHICKEN SKEWERS (3) \$12

Hot buffalo-ranch

CRISPY BRUSSELS & BACON \$12

Black bean soy marinated brussels with Neuske's bacon, grilled onions, fried garlic flakes, toasted sesame seeds, fresh lime

SOUP OF THE DAY \$6/\$10

Cup or bowl

HEARTS OF ROMAINE \$10

Neuske's Bacon, blue cheese crumbles, farm radishes, carrots, grape tomatoes, buttermilk dill, scallions
Add grilled chicken \$5

IRELAND FARMS MIXED GREENS \$10

Bosc pear, toasted spiced walnuts, goat cheese, apple cider vinaigrette
Add grilled chicken \$5

ALL THE VEGGIES \$15

Chef's selection

PORCH BURGER \$11

Double steak patty, house pickles, grilled red onions, burger sauce, American cheese, local bun
Add Neuske'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

CHICKEN BANH MI \$12

Grilled chicken with pickled carrots and onions, cucumbers and jalapeños, cilantro, Sriracha soy aioli, French roll

FISH PO' BOY \$12

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

TRUFFLED FARRO BOWL \$15

Toasted farro, roasted beets, brussels, grilled onions, carrots, goat cheese, balsamic
Add sunny-side egg \$2, bacon lardons \$5, grilled chicken \$5, braised pork shoulder \$6

PANKO FRIED CHICKEN \$15

Oko cabbage pancake, sweet-soy green beans, house hot mustard

BLACKENED OR FRIED CATFISH \$15

Pimento cheese polenta, black-eyed pea salad

SIDES \$5

Hand-cut fries, Pimento cheese polenta, Brussels, Black-eyed pea salad, Sweet-soy green beans, Daily veg, Side house salad, Zapp's Chips- Original & Voodoo (\$2)

KIDS \$8

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

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dinner

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HUMMUS WITH TABBOULEH \$8.50

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CHARRED CHICKEN SKEWERS (3) \$12

Hot buffalo-ranch

CRISPY BRUSSELS & BACON \$12

Black bean soy marinated brussels with Neuske's bacon, grilled onions, fried garlic flakes, toasted sesame seeds, fresh lime

SOUP OF THE DAY \$6/\$10

Cup or bowl

HEARTS OF ROMAINE \$10

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Add grilled chicken \$5

IRELAND FARMS MIXED GREENS \$10

Bosc pear, toasted spiced walnuts, goat cheese, apple cider vinaigrette
Add grilled chicken \$5

ALL THE VEGGIES \$20

Chef's selection

PORCH BURGER \$16

Double steak patty, house pickles, grilled red onions, burger sauce, American cheese, local bun; Choice of side
Add Neuske's Bacon \$3, sunny-side egg- \$2

FRIED CHICKEN SANDWICH \$16

Shredded lettuce, house pickles; Classic sauce or buffalo ranch; Choice of side

CUBANO \$16

Mojo pork, smoked ham, spicy Havarti, house pickles, sweet hot mustard, French roll; Choice of side

CHICKEN BANH MI \$17

Grilled chicken with pickled carrots and onions, cucumbers and jalapeños, cilantro, Sriracha soy aioli, French roll; Choice of side

FISH PO' BOY \$17

Fried Alabama catfish, shredded lettuce, malt vinegar aioli, Nola bread; Choice of side

TRUFFLED FARRO BOWL \$15

Toasted farro, roasted beets, brussels, grilled onions, carrots, goat cheese, balsamic
Add sunny-side egg \$2, bacon lardons \$5, grilled chicken \$5, braised pork shoulder \$6

PANKO FRIED CHICKEN \$19

Oko cabbage pancake, sweet-soy green beans, house hot mustard

BLACKENED OR FRIED CATFISH \$18

Pimento cheese polenta, black-eyed pea salad

SIDES \$5

Hand-cut fries, Pimento cheese polenta, Brussels, Black-eyed pea salad, Sweet-soy green beans, Daily veg, Side house salad

KIDS \$8

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

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drinks

SPECIALTY COCKTAILS

Spicy Pear Margarita- \$13

Tequila, Triple Sec, House Sour, Pureed Pear, Ireland Farms Hot Peppers, Soda

Hibiscus Gin + Tonic- \$13

Gin, St. Germain, Lemon, Honey, Hibiscus tea, Tonic

Spiced Cider Mule- \$13

Vodka or Bourbon, Spiced Apple Cider, Ginger Beer, Lime

Pomegranate Mojito- \$13

Rum, Fresh Mint & Lime, Pomegranate juice, Soda

Natural Blonde Bloody Mary- \$10

All natural, made with gold heirloom tomatoes, served with house pickled green beans. Light and refreshing!

WINE

Chardonnay, Cambria Katherine's Vineyard '18, CA- \$12/\$17/\$48

Burgundy, Bouchard Mâcon-Villages '18, France- \$13/\$18/\$50

White Blend, Pouy Cotes De Gascogne '19, Fr.- \$10/\$15/\$45

Sauvignon Blanc, Giesen '19, New Zealand- \$10/\$15/\$45

Pinot Grigio, Santa Cristina '18, Italy- \$10/\$15/\$45

Sparkling, Los Monteros Brut Cava, Spain- \$9/\$40

Rosé, Protocolo '19, Spain- \$10/\$14/\$42

Pinot Noir, Planet Oregon '18, Willamette Valley, OR- \$12/\$17/\$55

Grenache, Espelt Garnatxa Negra '17, Spain- \$10/\$15/\$45

Red Blend, Hedges CMS '17, Washington- \$11/\$15/\$48

Cabernet Sauvignon, Educated Guess '17, CA- \$13/\$19/\$64

5 oz./8 oz./Bottle

DRAFT BEER- \$7

Red Clay Tres Barbas, Lager, Opelika, AL, 4.5%

Westbrook One Claw, Rye Pale Ale Charleston, SC, 5.5%

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 Banquet Tallboys- \$4

Anderson Valley Blood Orange Gose, California, 4.2%- \$6

Cahaba Blonde, Birmingham, AL, 5.25%- \$6

Straight to Ale Chill Pils, Huntsville, AL, 4.8%- \$6

Good People IPA, Birmingham, AL, 7.1%- \$6

Folklore Grateful Red, Amber, Dothan, AL, 6%- \$6

Bell's Two Hearted, IPA, Michigan, 7%- \$6

Druid City Parkview Porter, Tuscaloosa, AL 9.2%- \$6

NON-ALCOHOLIC

Coke- \$2

Diet Coke- \$2

Sprite- \$2

Ginger Ale- \$2

Baritt's Ginger Beer- \$4

Lemonade- \$2

Topo Chico- \$4

Sweet/Unsweet Iced Tea- \$2.50