

# 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

Okonomiyaki 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

# porch

dinner

## 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 \$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

# porch

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*

## 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, Mohua '19, New Zealand- \$10/\$15/\$45

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

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

## DRAFT BEER- \$7

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

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

## 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

## NON-ALCOHOLIC

Coke- \$2

Diet Coke- \$2

Sprite- \$2

Ginger Ale- \$2

Pomegranate Mojito- \$13

*Rum, Fresh Mint & Lime, Pomegranate juice, Soda*

Natural Blonde Bloody Mary- \$13

*All natural, made with gold heirloom tomatoes, served with house pickled green beans. This will make a Bloody Mary drinker out of you.*

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

Monday Night Blind Pirate, Blood Orange IPA, Atl/Bhm, 7.4%

Hutton & Smith Basecamp Blonde, Chattanooga, TN 4.8%

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

Baritt's Ginger Beer- \$4

Lemonade- \$2

Topo Chico- \$4

Sweet/Unsweet Iced Tea- \$2.50