

porch

lunch

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 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

PIMENTO CHEESE PLATTER \$12

Crackers, bread, pickled vegetables, chef's selection garnishes

IRELAND FARMS SHISHITO PEPPERS \$9

Grilled; Sesame-soy dipping sauce

CHARRED CHICKEN SKEWERS (3) \$12

Hot buffalo & ranch

SOUP OF THE DAY \$6/\$10

Cup or bowl

HEARTS OF ROMAINE \$11

Neuske's Bacon, blue cheese crumbles, farm radishes, carrots, grape tomatoes, buttermilk dill, scallions

Add grilled chicken \$5

MIXED GREENS \$11

Seasonal Fruits, toasted spiced pecans, goat cheese, apple cider vinaigrette, scallions

Add grilled chicken \$5

PORCH BURGER \$11

Double steak patty, house pickles, grilled red onions, burger sauce, American cheese, Breadworks bun
Add Nueske'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, mojo dipping sauce

CHICKEN BANH MI \$12

Sweet soy glazed grilled chicken with pickled carrots and onions, cucumbers, jalapeños, cilantro, spicy ponzu aioli on a French roll

FISH PO' BOY \$12

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

ALL THE VEGGIES \$16

Chef's selection

TRUFFLED FARRO BOWL \$16

Toasted farro, roasted beets, brussels, grilled onions, carrots, goat cheese, balsamic glaze

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

PANKO FRIED CHICKEN \$16

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

BLACKENED OR FRIED CATFISH \$16

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

porch

dinner

DEVILED EGGS \$8

Pimento cheese, bacon

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 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

PIMENTO CHEESE PLATTER \$12

Crackers, bread, pickled vegetables, chef's selection garnishes

IRELAND FARMS SHISHITO PEPPERS \$9

Grilled; Sesame-soy dipping sauce

CHARRED CHICKEN SKEWERS (3) \$12

Hot buffalo & ranch

SOUP OF THE DAY \$6/\$10

Cup or bowl

HEARTS OF ROMAINE \$11

Nesuke's Bacon, blue cheese crumbles, farm radishes, carrots, grape tomatoes, buttermilk dill, scallions

Add grilled chicken \$5

MIXED GREENS \$11

Seasonal Fruit, toasted spiced pecans, goat cheese, apple cider vinaigrette, scallions

Add grilled chicken \$5

PORCH BURGER + SIDE \$16

Double steak patty, house pickles, grilled red onions, burger sauce, American cheese, Breadworks bun

Add Nueske's Bacon \$3, sunny-side egg \$2*

FRIED CHICKEN SANDWICH + SIDE \$16

Shredded lettuce, house pickles; Classic sauce or buffalo ranch

CUBANO + SIDE \$16

Mojo pork, smoked ham, spicy Havarti, house pickles, sweet hot mustard, French roll, mojo dipping sauce

CHICKEN BANH MI + SIDE \$17

Sweet soy glazed grilled chicken with pickled carrots and onions, cucumbers, jalapeños, cilantro, spicy ponzu aioli, French roll

FISH PO' BOY + SIDE \$17

Fried Alabama catfish, shredded lettuce, malt vinegar aioli, French roll

ALL THE VEGGIES \$21

Chef's selection

TRUFFLED FARRO BOWL \$16

Toasted farro, roasted beets, brussels, grilled onions, carrots, goat cheese, balsamic glaze

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 \$20

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

Seasonal Spicy Margarita- \$12

Altos, Triple Sec, House Sour, Seasonal Fruit, Ireland Farms Hot Peppers, Soda

Hibiscus Gin + Tonic- \$12

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

Seasonal Old Fashioned- \$12

Old Forester, Bitters, Orange, Seasonal Accoutrements

Blackberry Lavender Mule

Ghost Train Vodka, Blackberry-Lavender Puree, Ginger Beer

WINE

Chardonnay, Cambria Katherine's Vineyard '19, CA- \$12/\$17/\$48

Burgundy, Bichot Mâcon-Villages '19, France- \$13/\$18/\$50

Chenin Blanc, Dry Creek '19, Sonoma, CA- \$11/\$16/\$44

Sancerre, Franck Millet '20, Loire, France- \$14/\$20/\$58

Sauvignon Blanc, Mohua '19, New Zealand- \$11/\$16/\$45

Pinot Grigio, Pizzolato, Italy- \$11/\$16/\$45

Cava, Los Monteros Brut, Spain- \$10/\$40

Prosecco, Adami Brut, Italy- \$12/\$48

DRAFT BEER- \$7

Rotating Seasonal

Ferus Pilsner, Trussville, AL, 5%

CANS & BOTTLES

Miller Lite- \$4

Bud Light- \$4

Budweiser- \$4

Michelob Ultra- \$4

Coors Light- \$4

Coors Banquet Tallboy- \$4

Miller High Life Tallboy- \$4

White Claw- \$5

Domestic Beer Bucket (5)- \$15

NON-ALCOHOLIC

Can Coke- \$2

Can Diet Coke- \$2

Can Sprite- \$2

Can Ginger Ale- \$2

DAILY SPECIALS

TUESDAY

Tito's- \$6

WEDNESDAY

1/2 Price Wine Bottles

THURSDAY

\$1 off Alabama

Craft Beer

FRIDAY- until 6pm

House Wines- \$6/\$9

SATURDAY

Mimosa Kits- \$25

Pomegranate Mojito- \$12

Campeño Silver, Fresh Mint & Lime, Pomegranate juice, Soda

Natural Blonde Bloody Mary- \$10

All natural, made with gold heirloom tomatoes. Light and refreshing!

Tallboy + Shot- \$10

Jameson, Altos, Jack, Tito's

Chocolate Martini- \$12

Vodka, Godiva Liqueur, Frangelico, Ghirardelli rim

Buy a round for the kitchen- \$15

Rosé, Las Campanas, Spain- \$10/\$14/\$42

Pinot Noir, Planet Oregon '19, Willamette Valley, OR- \$12/\$17/\$55

Syrah-Grenache, Bastide Miraflores '18, Rousillion, FR- \$12/\$17/\$52

Malbec, Cigar Box '19, Argentina- \$10/\$14/\$42

Cabernet Sauvignon, Purple Cowboy '18, CA- \$12/\$16/\$50

Red Blend, Hedges CMS '18, Washington- \$11/\$15/\$48

5 oz./8 oz./Bottle

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

Hutton & Smith Basecamp Blonde, Chattanooga, TN, 4.8%

Westbrook White Thai, Charleston, SC, 5%- \$6

Yellowhammer "T-Minus" Tangerine Kolsch, Huntsville, AL, 5%- \$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

TrimTab IPA, Birmingham, AL, 6.3%- \$6

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

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

Craft Beer Bucket (5)- \$25

Can Grapico- \$2

Can Ginger Beer- \$4

Can Lemonade- \$2

Topo Chico- \$4

Sweet/Unsweet Iced Tea- \$2.50