

# 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 \$10

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

*Add grilled chicken \$5*

## MIXED GREENS \$10

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, French roll

## FISH PO' BOY \$12

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

## ALL THE VEGGIES \$15

Chef's selection

## TRUFFLED FARRO BOWL \$15

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 \$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

**PORCH • 2 DEXTER AVENUE, MOUNTAIN BROOK, AL 35213 • 205-739-2083 • ORDER ONLINE AT PORCHMB.COM**

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 \$10

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

*Add grilled chicken \$5*

## MIXED GREENS \$10

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 \$20

Chef's selection

## TRUFFLED FARRO BOWL \$15

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 \$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 Mango Margarita- \$13

*Tequila, Triple Sec, House Sour, Pureed Mango, 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. Light and refreshing!*

Tallboy + Shot- \$8

*Jameson or Altos*

## WINE

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

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

Viognier, Illahe '19, Willamette Valley, OR- \$13/\$18/\$50

Sancerre, Jean Marie Reverdy & Fils '20, France- \$14/\$20/\$58

Sauvignon Blanc, Giesen '20, New Zealand- \$10/\$15/\$45

Pinot Grigio, Pizzolato, Italy- \$10/\$15/\$45

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

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

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

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

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

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

Cabernet Sauvignon, Block Nine '20, CA- \$11/\$15/\$48

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

5 oz./8 oz./Bottle

## DRAFT BEER- \$7

Prairie "Slush" Sour, Oklahoma City, OK, 6.1%

Ferus Pilsner, Trussville, AL, 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 Light- \$4

Coors Banquet Tallboy- \$4

Miller High Life Tallboy- \$4

White Claw- \$5

Good People Muchacho Mexican Lager, Birmingham, AL, 4.8%- \$6

Second Self Havana Night Guava Sour, 4.4%- \$6

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

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

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

## NON-ALCOHOLIC

Coke- \$2

Diet Coke- \$2

Sprite- \$2

Ginger Ale- \$2

## DAILY SPECIALS

TUESDAY

Tito's- \$6

WEDNESDAY

1/2 Price Wine Bottles

THURSDAY

Domestics + Tall Boys- \$3

Draft \$5

FRIDAY

Specialty Cocktails- \$10

Until 6pm

SATURDAY

AL Craft Cans \$5

AL Liquors- \$6