

## soup & salads

**Porch Salad**/arugula, Drake Farms chevre, roasted beets, spiced pecans,  
cider bourbon vinaigrette 4.99 (gf/veg)

**Cajun Kale Caesar**/house biscuit croutons, local cheddar 4.99

**Soup of the Day**/Chef's creation 4.99

## mains (Please, no substitutions.)

**Porch Meatloaf** natural ground beef and pork/tomato balsamic glaze/buttermilk  
whipped potatoes/charred green beans/tomato confit/carrot chips 16

**Buttermilk Fried Chicken** airline breast/sweet tea brine/Porch mac & cheese/  
pickled butternut slaw 16

**Grilled Utah Trout** smoked sea salt/up egg/greens/pecan relish/caramelized onion  
cheddar grits 18 (gf)

**Wild Mushroom Barley Risotto** cream/parmesan/gremolata 15 (veg)  
add braised short rib 7

**Crawfish Mac & Cheese** sharp cheddar/chevre/parmesan/bacon butter  
crumble/pickled apple relish 17 **vegetarian-style** 13

**Vegetable Stack** grit cake/tomato confit/sautéed mushrooms/local honey-glazed  
carrots/charred green beans/carrot lemon vinaigrette 15 (gf/veg)

**\*Grilled Pork Chop** coffee & bbq spice rub/potato apple hash/wilted greens/  
cider gastrique 23 (gf)

**Shrimp & Grits** diced ham/house BBQ butter/arugula salad 18 (gf)

**Baby Back Ribs** 3 bones/house bbq sauce/pickled butternut slaw/  
choice of potato 16 **add a bone** 3  
*Wednesday All You Can Eat \$20* (gf)

**\*Porch Burger** house pimiento cheese/bacon/butter lettuce/cornmeal-dusted bun/  
hand-cut fries 14 (gf available)

**\*Grilled Bavette Steak** buttermilk whipped potatoes or hand-cut fries/sautéed  
mushrooms/local honey-glazed carrots/bacon brown butter 26  
add garlic butter crawfish or shrimp 7 (gf)

est. 2014  
**porch**  
restaurant

## snacks

**Iron Skillet Cornbread**  
butter, tomato Tabasco jam 3.99

**Cheddar & Pickled  
Pepper Beignets**  
charred scallion aioli 7.99

**House Pimiento Cheese**  
Drake Farms chevre, candied bacon,  
crostini, cucumber 7.99

**Pickle Jar**  
house-pickled medley 2.99

## fixins

**Mac & Cheese**  
sharp, chevre, parmesan, bacon crum-  
ble 4  
**Buttermilk Whipped Potatoes** 3  
**Cider-braised greens** 4  
**Hand-cut Fries**  
parsley, mushroom salt 5  
**Charred Green Beans**  
carrot lemon vinaigrette 4  
**Grits**  
caramelized onion, cheddar 4  
**Local Honey-glazed Carrots** 3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chefs Jen Gilroy & Josh McNeely