

THE PORCH

SOUTHERN FARE AND JUKE JOINT

WE ARE IMPLEMENTING A 3% KITCHEN APPRECIATION FEE TO THE GUEST CHECK THAT WILL DIRECTLY BENEFIT OUR BACK OF THE HOUSE (BOH) TEAM. THE KITCHEN APPRECIATION FEE ALLOWS ALL BOH EMPLOYEES TO DIRECTLY BENEFIT FROM THE TOP LINE SUCCESS OF THE RESTAURANT. THEY FEEL THE LOVE FROM YOU AND THEIR LIVING WAGES INCREASE. EVERY CENT OF THE 3% GOES DIRECTLY TO OUR BOH EMPLOYEES. WE THANK YOU, THEY THANK YOU. THIS IS A PRACTICE THAT IS GAINING TRACTION THROUGHOUT THE CITY AND HAS BEEN RECEIVED WITH SUPPORT FROM YOU, OUR DINING COMMUNITY, AND BEYOND. THIS CHARGE IS VOLUNTARY, AND AS OUR GUEST, YOU HAVE THE RIGHT TO OPT OUT OF IT. SIMPLY SPEAK WITH YOUR SERVER AND WE WILL REMOVE THE CHARGE.

DINNER

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***** Small Thangs *****

Spicy Pork Rinds \$4
-lime

Deviled eggs \$10
- fried clams, pickled mustard seed

Pimento Cheese \$7
- Saltines, pickled onions

Corn Hush Puppies \$8
- bacon onion jam

Bottomless Boiled Peanuts \$4
- Cajun salt, ask for more!

Fried Brussels Sprouts \$10
- spicy ranch, toasted pepitas

*****For The Table *****

BBQ Pork Belly Tacos \$17
- cucumber apple slaw, chile maple crema

Smoked Chicken Wings \$9
-Alabama White sauce

Mississippi Hot Tamale \$13
- watercress, salsa roja

Baby Kale & Apple Salad \$10
- baby kale, candied pecans, pickled butternut, maple vinaigrette

Crawfish Etouffee \$17
- Carolina white rice

House Salad \$10
- croutons, cucumber, pickled butternut, buttermilk dressing

***** Plates *****

Grilled Andouille Sausage \$16
- sweet potato, spicy cheddar sauce, pickled cabbage

Chicken-fried Tofu \$17
- grilled corn slaw, red pepper jelly

Shrimp & Grits \$20
- bacon, oyster shrooms, lemon, butter, scallions

Grilled Swordfish Skewers* \$25
- crawfish etoufee, rice, lime crema

Catfish \$18
- ask for it fried or blackened w/ remoulade, baby kale salad, pickled butternut, Old Bay vin

Sweet Corn Gumbo \$21
- sweet corn, andouille sausage, chicken, rice

Smothered Oxtails \$20
- crispy torn potatoes, minted yogurt

Big-A*s Bowl of Chili \$13
-smoked brisket chili, cheddar, sour cream, scallions, Fritos

***** Trays *****

All served with 2 fixin's

Chopped Whole-Hog 'Cue (pulled pork) \$19
Texas Brisket \$23
St Louis Spare Ribs \$21
Smoked BBQ Jackfruit (vegan) \$17
Combo (choice of 2) \$26

Fried Chicken
Plain or Nashville Hot
Whole Chicken \$36
Two-Piece (one white, one dark) \$17
Half Chicken (breast, drumstick, thigh, wing) \$26
Add a piece \$4.50

***** Between The Buns *****

The Banty \$14
(plain or Nashville Hot)
-boneless fried thigh, pimento cheese, pickles, iceberg lettuce

The Parkway \$18
-fried oysters, pickled cabbage, remoulade, French Roll

La Grange \$16
-brisket, espresso bbq, chili, Duke's, pickled onions

The Bandit \$13
double \$17 | Beyond Meat® \$17
-quarter pound flat patty, American cheese, smoked onions, iceberg lettuce, pickle mayo

The Smokestack \$13
-pulled pork, slaw, pickles

***** Fixin's *****

Collards | Hoppin' John | Mac & Cheese | Cheese Grits | Slaw | Biscuit
Skillet Cornbread | Smoked Green Beans | Mashed Potatoes | Fries
\$5

***** Desserts *****

Banana Puddin' | Chess Pie | Fudge Pie
\$8

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

