

BLUE PLATES

MAINS

Porch Meatloaf, tomato balsamic glaze

Grilled Salmon, house BBQ spice

Buttermilk Fried Chicken Tenders, charred scallion aioli

SIDES

Porch Mac & Cheese

Miso Cream Cheese Grits

Simple Salad, cider bourbon vinaigrette

Chef's Garden Vegetable

Hand-cut fries, mushroom salt, parsley

Grilled Green Beans, charred scallion aioli

Utah Peaches, Pom balsamic, crispy quinoa

MAIN & ONE SIDE 10

MAIN & TWO SIDES 13

MAIN & THREE SIDES 16

THREE-SIDE 10

FOUR-SIDE 14

MAIN 7

SIDES 4

SALADS

PORCH SALAD arugula, chevre, spiked watermelon, pecans, cider bourbon vinaigrette 6/10

CAJUN CAESAR butter lettuce, house biscuit croutons, cheddar, house Caesar 6/10

add citrus-dusted grilled shrimp 7 **or** grilled chicken 4

BOURBON SRIRACHA CHICKEN mixed greens, broccoli, cucumber, carrot, buttermilk dressing 14

SMOKED SALMON PANZANELLA house smoked salmon, toasted baguette cubes, capers, roasted tomatoes, onion, spinach, buttermilk dressing 14 GF avail

SANDWICHES (fries or salad)

PORCH BURGER house pimiento cheese, bacon, butter lettuce 15 *GF avail*

MUSHROOMS & BRIE BURGER butter lettuce, mayo, fries, or salad 15 *GF avail*

GRILLED SHRIMP PO' BOY mayo, gem lettuce, tomato, onion, BBQ butter 15 *GF avail*

PIMIENTO CHEESE & ROASTED VEGGIE mayo, lettuce, buttered bun 12 Vegan avail

LONDON BROIL GRINDER (cold) mustard & spice-marinated medium rare beef, herbed cream cheese, grilled baguette, chili oil, arugula 15

CRAB CAKE GRINDER house crab cakes, spinach, red onion, double mustard sauce 16

BUTTERMILK FRIED CHICKEN FINGERS sweet tea brine, lettuce, charred scallion aioli 12

