



Our MENU

BRUNCH

weekends

Starters

**NEW ORLEANS STYLE BEIGNETS WITH
POWDERED SUGAR ...6**

**FIRE OKRA SERVED WITH JALAPENO AIOLI
...7**

BISCUITS WITH COUNTRY GRAVY ...7

BAKED MAC + CHEESE ...8

FILE GUMBO ...7

RED BEANS + RICE ...6
+ sausage ...2

CAESAR SALAD ...8
+ blackened shrimp ...6
+ blackened chicken ...4

Porch Favorites

CHICKEN + WAFFLE ...17
3 pieces of rocky jr. sustainable chicken over
cornmeal & bacon waffle with maple syrup (please
allow 25 minutes)

BUCKET O' CHICKEN...29

HANGOVER HELPER ...11
mac & cheese, spicy beef chili & a sunny side up
egg

SPICY SHRIMP + GRITS ...18
wild gulf shrimp, garlic, shallots, poached egg &
andouille sausage red eye gravy

BAKED EGG + GRITS ...11
with wild mushrooms, spinach, goat cheese and
bacon crack (allow 15 minutes)

PULLED PORK + SWEET POTATO HASH...13
bell pepper, onion, and poached egg

BLUEBERRY CORNBREAD PUDDING ...9
whipped cream

JOSEY'S VEGAN ...11
creole tomato sauce with braised collard greens,
black eyed peas, onions, bell peppers & grit
fries

Mains

served with choice of home fries or cheese grits

COUNTRY BREAKFAST ...12
2 eggs any style. choice of meat and biscuit

THE NEW BREAKFAST SANDWICH...14
cheesy sausage patty, cheddar cheese, fried
egg, house made biscuit

CHICKEN FRIED STEAK ...15
with sausage gravy, 2 eggs your way

Eggs Benedict

2 poached eggs on english muffin & creole
hollandaise
+ country ham ...13
+ heirloom tomato & goat cheese ...12
+ andouille sausage ...13

On a Roll

served with house pickle & fries

PORCH BURGER WITH CHEDDER CHEESE ...13
+ cheese ...1
+ fried egg ...1½
+ bacon ...2

WILD GULF SHRIMP PO'BOY ...17
cornmeal crusted gulf shrimp with lettuce,
tomato, remoulade

FRIED CHICKEN PO'BOY ...13
with lettuce, tomato, and remoulade

WILD GULF FLOUNDER PO'BOY ...15
with lettuce, tomato, remoulade

Sides

fruit bowl ...6
hobb's bacon ...4
country ham ...4
sausage ...4
home fries ...4
egg ...2
tator tots ...4
bowl of cheesy grits ...5

DINNER

every night

Starters

CAESAR SALAD ...9 1/2
shut my mouth mustardy-anchovy dressing, big
john's cajun cheese, croutons

AUTUMN ARUGULA SALAD... 9
golden balsamic vinaigrette, pomegranate,
persimmon, smoked pumpkin seeds, porch-made
ricotta cheese

**DEVEILED EGGS WITH BACON BOURBON JAM
...7.77**

**GUMBO WITH CHICKEN. ANDOUILLE AND
STEWED OKRA ...8**

**CRAWFISH HUSH PUPPIES WITH SPICY
REMOULADE ...11 1/2**

FRIED PICKLES WITH TABASCO AIOLI ...7.75

BAG OF HOT BOILED PEANUTS ...6

FRIED OKRA WITH JALAPENO AIOLI ...7.75

CRISPY CAJUN BOUDIN BALLS...11
pork and chicken liver dirty rice, honey mustard

BOURBON GLAZED PORK BELLY... 12
pickled watermelon & mint

Mains

FARMERS VEGAN...18
vegan jamalaya, shitake mushrooms, flowers'tofu,
micro-basil ADD SAUSAGE \$2 OR SHRIMP \$8

SPICY SHRIMP + GRITS ...24
wild louisiana shrimp, garlic, shallots, &
andouille sausage red eye gravy

WILD GULF FLOUNDER MEUNIERE... 26
anson mills farro verde, bloomsdale spinach,
shallots, caperberries, beurr blanc

FRIED CHICKEN: 4 PIECE ...19 1/2
starring mary's chicken with garlic mashers &
gravy, ham hock collards (available Gluten Free)

BUCKET O' CHICKEN 10 PIECE ...29
add sides from below if you like

DR. PEPPER BRAISED SHORT RIBS ...25
celery root puree, grilled broccolini & fresh
horseradish

SWEET TEA BRINED PORK CHOP... 22
smashed yukon gold potatoes, beer braised
cabbage, home made mustard

BURGER ...14 1/2
6 oz of local ground beef, house made pickles &
porch fries

+ cheddar ...1
+ pt. reyes blue cheese ...2
+ homemade american cheese ...1½
+ applewood smoked bacon ...2½
+ free range fried egg ...1½

Sides

garlic mashers and gravy ...7
buttered beets with goat cheese and candied
pecans...7
vegan beans & rice ...7
ham hock or veggie collards ...7
baked mac & cheese ...5½
biscuits ...5
bottle of fresno chile hot sauce ...6
bottle of habanero hot sauce...5

Desserts

BROWN BAGGED BEIGNETS...6

BOURBON PECAN PIE...8
chocolate sauce & whipped cream

BLUEBERRY BOY BAIT...8
warm blueberry coffee cake, vanilla ice cream

ICEBOX DARK CHOCOLATE CHEESECAKE ...8
oreo crust, white chocolate mousse

MITCHELL'S SORBET O' DAY...6 L/2

ABITA ROOT BEER FLOAT
with vanilla ice cream...5 1/2



the front porch

PORCH BEVIES

porch punch-11

lo-fi gentian amaro, jardesca red, alessio bianco sweet vermouth, orgeat, bubbles

midnight sun-11

butterfly flower infused rum, yuzu, lemon, sparkling

smoke gets in your eyes-12

mezcal, aperol, yellow chartreuse, lime, grapefruit bitters

old fashioned vacation-11

orange infused don q spice & donq anejo rum, angostura bitters

new porch swing slushie -10

bourbon, curacao, jardesca white, squeeze of orange, lime, sugar rim

okie dokie artichokie -11

bourbon, luxardo, cynar, lemon, orange bitters

donkey d's hot ass margarita -11

jalapeno infused tequila, lime, fresh grapefruit juice, salt rim

southern sidecar -12

copper & kings brandy, grand marnier, lemon, porch-made peach bitters, sugar rim

feeling fancy

if you're feeling fancy ask your sever for the deets



415.695.7800 | 65a 29th street, san francisco, ca 94110
open mon-thurs 5:30-10:30, fri/sat 5:30 to 11:00. sun 5:30-10,
brunch (sat/sun) 10-2:30