



HOMEMADE SOUPS/CHILI/GUMBO

All Soups Homemade & Fresh Everyday!

Hardwood Smoked Brisket Chili

Billy Bob's Secret Recipe! Tripled Hardwood Smoked Beef Brisket Chili served with Fresh Corn Bread \$3 Cup / \$5 Bowl

Cajun Gumbo

Chef Curtis McGhee's Traditional Chicken and Andouille Sausage Gumbo Served with Sticky Long Grain Rice \$3 Cup / \$5 Bowl

SOUPS

Farmers Chicken

Sweet Corn-N-Crab Bisque

Chef's Choice (Vegetarian)

Chef's Choice (Soup of the Day)

All Soups Served with Fresh Corn Bread



The Step (15" Grilled Cheese)



The Ultimate Grilled Cheese Sandwich for The Table to Share! 15" of Toasted and Buttered White or Wheat Pullman Bread Loaded with Two Types of Melted American Cheese and Served with a Savory Tomato Basil Dip \$7

EXTRA TOPPING AVAILABLE

Tomato - Bacon - Spinach
Canadian Bacon
Add \$1 for Each
Additional Topping

*Our House
Specialty!*

Chicken-N-Waffles

Homemade Belgian Waffle Topped with Fresh Fried Chicken served with Strawberry Whipped Butter, Maple Syrup and Fresh Sliced Strawberries \$7

706 South Sixth Street
Serving Home Cookin'
Open Daily at 11am

APPETIZERS

Lollipop Wings

Frenched Drummet Chicken Wings Lightly Dusted with Seasoned Flour and Fried Golden Brown. Tossed in Buffalo Sauce and Served with Sweet Potato Fries and Homemade Blue Cheese Dressing. \$7

Filet Mignon Sliders

3 Filet Sliders Topped with Caramelized Onions, Crumbled Blue Cheese on Mini Croissant Buns with a Red Wine Reduction \$8

White Bean Hummus

Homemade White Bean Hummus Served with Fresh Celery, Carrots, Broccoli and Fresh Fried Tortilla Chips \$5

Cottage Fries

Yukon Gold Waffle Fries Tossed with Kosher Salt, Fresh Herbs, Cracked Black Pepper, Drizzled with Truffle Oil and Sprinkled with Parmesan Cheese Served with Roasted Red Pepper Ketchup \$7

SANDWICHES WITH SOUL

Comes with Your Choice of One Sensational Side (Listed Below)

Brisket Melt

Chopped Smoked Brisket with Caramelized Onions & Gruyere Cheese, Served on Sourdough with a Horseradish Aoli \$8

Blackened Chicken Melt

Blackened Chicken Breast with Caramelized Onions and Melted Pepper Jack Cheese Served on Wheat Bread \$8

Porch Choice Chicken

Your Choice of Blackened, Grilled or Fried Chicken Breast Sandwich on a Brioche Bun, Served with Your Choice of Toppings: (Lettuce, Tomato, Pickle, Onion, Mayo) \$8
Add Bacon, Cheese or Ham for \$1 ea.

Porch BBQ Pulled Pork

Slow Roasted Pulled Pork Topped with Homemade Slaw and BBQ Sauce \$8

Black Angus Burger

100% Black Angus Burger Cooked to your Liking and Served on a Brioche Bun and Topped with your Choice of Lettuce, Tomato, Pickle and Onion.
Add Bacon or Cheese for \$1.00 \$8

SENSATIONAL SIDES

Smoked Gouda Mac-N-Cheese
Yukon Gold Mashed Potatoes
Sweet Potato Fries
Potato Salad
Waffle Fries
Fruit Cup \$3

Veggie Burger

Classic Boca Burger, Cooked and Dressed with Sauteed Squash, Zucchini, Roasted Red Pepper and Onion and Pesto Aoli Served on a Brioche Bun \$8

Chicken Po'boy

Fried, Grilled or Blackened Chicken Breast Dressed with Lettuce, Tomato, Pickle and Mayo, Served on French Bread \$8

Shrimp Po'boy

Lightly Seasoned Shrimp, Deep Fried and Served on French Bread, Dressed with Lettuce, Tomato, Pickle and Remoulade Sauce \$8

Catfish Po'boy

Fried or Blackened Catfish Served On Six Inch French Bread Dressed with Homemade Slaw, Pickles and Tomato and Remoulade Sauce \$8

Caramelized Onion BLT

Toasted Sourdough Bread Filled with Freshly Cooked Apple wood Smoked Bacon, Lettuce, Tomato, Mayo, Basil, and Caramelized Onions \$8

SALADS

Dressings: Italian, Ranch, Balsamic, Blue Cheese, French & Strawberry Vinaigrette

Candied Pecan Salad

Fresh Romaine Lettuce, Mandarin Oranges, Dried Cranberries, Candied Pecans, Blue Cheese Crumbles \$7
Add Grilled Chicken for \$2 Extra or Steak for \$3

Caesar Salad

Fresh Romaine Lettuce tossed in Caesar Dressing, Sprinkled with Grated Parmesan Cheese \$6
Add Grilled Chicken for \$2 Extra or Steak for \$3

Porch House Salad

Fresh Mixed Greens, Tomatoes, Croutons, Shaved Red Onions, Cucumbers. \$5
Add Grilled Chicken for \$2 Extra or Steak for \$3

Santa Fe Salad

Marinated and Grilled Steak or Grilled Chicken over Fresh Butter leaf Lettuce with Cheddar Cheese, Fried Tortilla Strips, Grilled Corn, Black Beans, Tomatoes & Ranch Dressing \$8

CONSUMER ADVISORY

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.



Food Created & Prepared by
Chef Curtis McGhee