

# PORCH

## Bowls

### Signature Bowls

#### Dressing



- Chipotle Mayo
- Garlic Chili

**Porch Teriyaki Soya Wadi Rice Bowl** \$9.95  
Brown rice, marinated soy nugget, roasted broccoli, roasted cauliflower, grated carrot, roasted corn, edamame, toasted black & white sesame seeds.

**Porch Waygu Rice Bowl** \$10.95  
Brown rice, plant-based beef strips, shaved purple cabbage, red onion, corn, pickled beet, edamame, grated carrot, green onion, sesame oil.

**Vegan Yellow Curry** \$10.45  
Brown rice, steamed potato, beans, chickpea, miso glazed tempeh, cilantro.

**Superfood Paratroop** \$11.95  
Kale, purple cabbage, roasted broccoli, roasted cauliflower, cherry tomatoes, quinoa, edamame mint hummus, pumpkin seeds, Sev, lemon, olive oil.

**Porch Cobb Salad** \$11.95  
Field greens, roasted corn, avocado, cherry tomatoes, vegan bacon, boiled egg, shredded cheddar cheese, ranch dressing.

## Sandwiches & Wraps

**Avocado Egg Sandwich** \$9.50  
Mashed avocado & egg, sliced tomato, lettuce, swiss cheese on white bread.

**Spicy Waygu Wrap** \$9.95  
Field greens, shaved purple cabbage & carrots, red onion, cucumber, jalapeno, chili flakes, garlic chili sauce.

**Grilled Three Cheese** \$5.95  
Vegan mayo, aged cheddar, swiss & mozzarella cheese on multigrain bread.

**Spicy Vegan Pulled Pork** \$9.25  
Homemade vegan pulled pork, vegan mozzarella cheese, Kansas BBQ sauce, creamy vegan coleslaw, kosher pickle on kaiser bun.

**B.L.T Club Sandwich** \$9.95  
Vegan bacon, butter lettuce, tomato with vegan mayo on multigrain bread.

## Simmer 'n Pot

**Soup Special** \$4.25

**Porch Homemade Chili**   
Mixed beans, corn, tomatoes, onion, spices.  
Served with corn chips.  
Add: Grated Cheddar \$1 / Avocado \$1 / Vegan Cheese \$1

**Porch Lentil Stew**   
Green lentils, garbanzo beans, cauliflower,  
Indian spices, coconut milk.  
Served with brown rice, a lime wedge, cilantro.

Small • \$7.25  
Large • \$9.25

Small • \$5.95  
Large • \$8.95

## Appetizers

Porch House Salad \$4.95

Chicken Tenders (3pcs) \$6.95

## Desserts

Cheesecake \$4.00  
Key Lime OR New York

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Key Lime OR New York

Name \_\_\_\_\_

# PORCH

## Build Your Own Salad

- I. Size**  Small • \$9.95  Large • \$11.45  Wrap • \$9.95  
**Include free brown rice?**  Yes  No  
**Would you like the salad tossed?**  Yes  No

### 2. Greens (Choose 1)

- Organic Greens  
 Spinach  
 Kale

### 3. Beans & Grains (Choose 1)

- Chickpea  Edamame  
 Quinoa  Couscous

### 4. Avocado (Add \$1)

### 6. Proteins (Choose 1)

- Hard Boiled Egg **DF**  Vegan Meatball **V DF**  
 Teriyaki Soya Wadi **V DF**  Miso Glazed Tempeh **V DF GF**  
 Sesame Crusted Tofu **V DF GF**  Mock "Chicken" Tenders (Add \$2) **V DF**  
 Edamame Mint Hummus **V DF GF**

### 7. Vegetables (Choose 4 • Additional Toppings \$0.50)

- Red Onions  Carrots  Roasted Corn  
 Tomatoes  Purple Cabbage  Broccoli  
 Cucumbers  Pickled Beets  Cauliflower  
 Maple Roasted Yam  Banana Peppers  Jalapeno

### 8. Crunchies (Choose 1)

- Tortilla Strips  Puffed Wild Rice  
 Indian Sev  Focaccia Croutons

### 10. Cheese (Add \$1)

- Mozzarella  Cheddar  
 Goat Cheese  Vegan Mozzarella

### 11. Seasoning

- Salt  Porch Seasoning Mix  
 Pepper  Togarashi (Chili Powder)  
 Garlic Chili  Hot Sauce  
 Chili Flakes

### 5. Dress It Up (Choose Up to 2 • Extra \$0.25)

- Balsamic Dressing **V DF GF**  
 Asian Sesame **V DF**  
 Mango **V DF GF**  
 Honey Dijon **DF GF**  
 Sundried Tomato & Basil **DF GF**  
 Citrus **V DF GF**  
 Lime & Jalapeno **V DF GF**  
 Vegan Chipotle Mayo **V DF GF**  
 Vegan Caesar **V DF GF**  
 Ranch **GF**  
 Lemon Juice & Olive Oil **V DF GF**

### 9. Nuts & Seeds (Choose 1)

- Sesame Seeds  
 Toasted Almonds  
 Flax Seeds  
 Walnuts  
 Pumpkin Seeds  
 Cashews

- V** VEGAN  
**DF** DAIRY-FREE  
**GF** GLUTEN-FREE

Name \_\_\_\_\_

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 Teriyaki Soya Wadi **V DF**  Miso Glazed Tempeh **V DF GF**  
 Sesame Crusted Tofu **V DF GF**  Mock "Chicken" Tenders (Add \$2) **V DF**  
 Edamame Mint Hummus **V DF GF**

### 7. Vegetables (Choose 4 • Additional Toppings \$0.50)

- Red Onions  Carrots  Roasted Corn  
 Tomatoes  Purple Cabbage  Broccoli  
 Cucumbers  Pickled Beets  Cauliflower  
 Maple Roasted Yam  Banana Peppers  Jalapeno

### 8. Crunchies (Choose 1)

- Tortilla Strips  Puffed Wild Rice  
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 Mango **V DF GF**  
 Honey Dijon **DF GF**  
 Sundried Tomato & Basil **DF GF**  
 Citrus **V DF GF**  
 Lime & Jalapeno **V DF GF**  
 Vegan Chipotle Mayo **V DF GF**  
 Vegan Caesar **V DF GF**  
 Ranch **GF**  
 Lemon Juice & Olive Oil **V DF GF**

### 9. Nuts & Seeds (Choose 1)

- Sesame Seeds  
 Toasted Almonds  
 Flax Seeds  
 Walnuts  
 Pumpkin Seeds  
 Cashews

- V** VEGAN  
**DF** DAIRY-FREE  
**GF** GLUTEN-FREE