



ON HENDERSON

SIDES

- Jalapeño Corn Bread with Honey Butter 6
Beer Battered Onion Rings with Parmesan 6
Sautéed Brussels Sprouts Smoked Gouda Mornay & Bacon Lardons 8
Fried Cauliflower with Red Pepper-Walnut Romesco & Lemon 8
Glazed Root Vegetables with Texas Goat Cheese & Walnuts 8

Smoked Ham Mac & Cheese Casserole 10

DESSERTS 8

- GOOEY BUTTER CAKE Butterscotch Ice Cream, Salted Caramel
TRIPLE CHOCOLATE BROWNIE Vanilla Bean Ice Cream, Walnuts
KEY LIME PIE Italian Meringue, Graham Cracker Crust, Lime Zest



BRUNCH

Executive Chef, Adam West

APPETIZERS

- PIMENTO CHEESE DIP Wood Grilled Baguette, Country Ham, Arugula 13
BURRATA & TOAST Roasted Garlic, Wood Grilled Baguette, Seasonal Garnish 13
HOUSE SMOKED BRISKET SLIDERS Coleslaw, Pickles 11
SPINACH & PARMESAN DIP Stone Ground Tortilla Chips 12
CORNMEAL BATTERED FRITTO MISTO Calamari, Shrimp, & Green Tomato Chow Chow Served with Remoulade 12
HOUSE SMOKED RED PEPPER HUMMUS Feta, Zatar, Grilled Flat Bread, Pickled Veggies 10

SOUPS & SALADS*

- ROASTED TOMATO SOUP Basil & Parmesan 5 / 9
TEXAS TURKEY CHILI Cheddar, Scallions 6 / 11
THE PORCH SALAD Mixed Greens, Blue Cheese, Smoked Almonds, Tomatoes, Pickled Red Onions, Roasted Garlic Balsamic Vinaigrette 10
Add Butcher's Steak +8
BUTTERMILK FRIED CHICKEN COBB Tomatoes, Avocado, Bacon, Blue Cheese, Toasted Honey Mustard Dressing 15
CRAB CAKE SALAD Mixed Greens, Tomatoes, Cucumbers, Avocado, Honey-Lime Vinaigrette 16
ROASTED CHICKEN & HYDRO GREENS Apples, Candied Pecans, Red Onions, Blue Cheese, Honey-Sherry Vinaigrette 15
GRILLED GULF SHRIMP GREEK Tomatoes, Cucumbers, Onions, Pepperoncini, Kalamata Olives, Feta Cheese, Lemon-Herb Vinaigrette 15
VEGETABLE GRAIN BOWL Seasonal Vegetables, Ancient Grains, Goat Cheese, Arugula, Avocado, Grape Tomatoes, Smoked Almonds, Lemon, EVOO 15
Add Wood Grilled Salmon +9

SANDWICHES* CHOOSE FROM SEASONED FRIES, CREOLE CHIPS, ONION RINGS, SIDE SALAD OR SEASONAL FRUIT

- CLASSIC CHEESEBURGER House Ground, Lettuce, Tomato, Cheddar, Onion, Pickles, Ketchup, Mustard 12
Add Bacon or Avocado +2 each
THE STODG BURGER House Ground, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Mayo 14
THE PORCH GRILLED CHEESE Gruyere, Cheddar, American, Brioche, Served with Tomato Soup 12
HOUSE GROUND SALMON BURGER Arugula, Avocado, Pickles, Dill Aioli, Tomato-Caper Vinaigrette, Whole Wheat Bun 14
CRISPY CHICKEN SANDWICH Southern Style Coleslaw, Pickles, Spicy Mayo 14
SHAVED PRIME RIB AU JUS Gruyere, Caramelized Onions, Horseradish Mayo, Toasted French Roll 17
COUNTRY CLUB Turkey, Ham, Bacon, Cheddar, Provolone, Mayo, Lettuce, Tomato, Sourdough 14
VEGGIE BURGER Tomato, Arugula, Provolone, Pickled Red Onion, Green Goddess Mayo 12

BRUNCH* SERVED UNTIL 2:30PM

- CHICKEN CHILAQUILES Sunny Side Up Eggs, Cotija, Tortilla Strips, Avocado, Crema, Chipotle Ranchero 13
CROQUE MADAME Ham, Bacon, Gruyere. Sunny Side Up Eggs, Parmesan, Garlic Aioli, Brioche 14
SHRIMP & GRITS Gulf Shrimp, Crawfish, Tasso Ham, Garlic & White Wine Butter, Arugula & Pickled Red Onion 16
BUTTERMILK PANCAKES Maple Whipped Cream Cheese, Fresh Berries, Vermont Maple Syrup 11
BGE Buttermilk Biscuits, Sunny Side Up Eggs, Maple Sausage Gravy 13

THE PORCH PROUDLY SUPPORTS THE FOLLOWING LOCAL FARMERS AND PURVEYORS: BUCKLER GOURMET GREENHOUSE, COMEBACK CREEK FARM, 44 FARMS, 4U FARMS, THE SWEET HOUSE ICE CREAM, HOMESTEAD GRISTMILL, TEXAS QUAIL FARMS, RED BIRD FARMS, TASSIONE FARMS, TEXAS HONEYBEE GUILD, VITAL FARMS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

SIGNATURE COCKTAILS 10

STRAWBERRY CRUSH Vodka, Elderflower Liqueur, Fresh Lemon Juice, Hand Pressed Strawberries & Mint
GRAPEFRUIT AGAVE GIMLET Gin, Fresh Lime Juice, Texas Grapefruit, Infused Agave Nectar
SMOKED PINEAPPLE MARGARITA Tequila, Mezcal, Fresh Pineapple and Lime Juice, Orange Liqueur
BLACKBERRY BASIL LIMEADE Vodka, Fresh Lime Juice, Simple Syrup, Hand Pressed Blackberries & Basil
OLD CUBAN MOJITO Aged Rum, Fresh Lime, Mint, Angostura Bitters, Prosecco
CUCUMBER COOLER Gin, Fresh Lime Juice, Simple Syrup, Hand Pressed Cucumber & Mint, Soda
PECAN OLD FASHIONED Rye Whiskey, House Made Pecan Simple, Chocolate Bitters
AMERICAN 75 American Whiskey, Elderflower Liqueur, Fresh Lemon Juice, Simple Syrup, Sparkling Wine

DRAFT BEER

SEASONAL ROTATOR , Ask About Our Current Selection	AQ
PILSNER , STELLA ARTOIS, Stella Artois Brewing, Belgium	6
BLONDE ALE , FIREMANS 4, Real Ale Brewing, Blanco, TX	6
AMBER LAGER , THE PORCH AMBER, Pedernales Brewing, Fredericksburg, TX	6
WHEAT ALE , BLOOD & HONEY, Revolver Brewing, Granbury, TX	6
WITBIER , CELIS WHITE, Celis Brewery, Austin, TX	6
I.P.A. , TWO HEARTED ALE, Bell's Brewing, Kalamazoo, MI	6
I.P.A. , EL CHINGÓN, Four Corners Brewing, Dallas, TX	6
BOCK , SHINER, Spoetzl Brewing, Shiner, TX	6

SPARKLING, ROSÉ & WHITE WINE

	GLASS	BOTTLE
WINE ON TAP , Ask About Our Current Selection		
SPARKLING ROSÉ , CHARLES BOVE, NV Loire Valley, France	11	40
PROSECCO , STELLINA DI NOTTE, NV Veneto, Italy	9	32
ROSÉ , FLEURS DE PRAIRIE, 2016 Provence, France	10	36
RIESLING , LEITZ ' <i>DRAGONSTONE</i> ', 2015 Rheingau, Germany	11	40
PINOT GRIGIO , SCARPETTA, 2015 Friuli, Italy	10	36
SAUVIGNON BLANC , MOUNT NELSON, 2016 Marlborough, New Zealand	12	44
ROUSSANNE , MCPHERSON CELLARS, 2016 High Plains, Texas	10	36
CHARDONNAY , JUSTIN GIRARDIN, 2015 Bourgogne, France	13	48
CHARDONNAY , FEL, 2015 Anderson Valley, California	16	60

RED WINE

	GLASS	BOTTLE
PINOT NOIR , LEFT COAST CELLARS ' <i>CALI'S CUVÉE</i> ', 2015 Willamette Valley, Oregon	13	48
PINOT NOIR , SANDHI, 2014 Santa Barbara, California	16	60
CINSAULT , TURLEY, 2015 Lodi, California	15	56
NEBBIOLO BLEND , G.D. VAJRA ' <i>ROSSO</i> ', 2015 Langhe, Piedmont, Italy	10	36
TEMPRANILLO , BERONIA, 2013 Rioja, Spain	13	48
SYRAH , HALTER RANCH, 2015 Paso Robles, California	13	48
MALBEC , PAUL HOBBS ' <i>FELINO</i> ', 2015 Mendoza, Argentina	12	44
ZINFANDEL BLEND , THE PRISONER, 2015 Napa Valley, California	16	60
CABERNET SAUVIGNON , RESOLUTE, 2015 Red Hills Lake County, California	14	52
CABERNET SAUVIGNON , BUEHLER, 2014 Napa Valley, California	16	60