The PORCH

ON HENDERSON

BRUNCH

Executive Chef, Adam West

APPETIZERS

PIMENTO CHEESE DIP Wood Grilled Baguette, Country Ham, Arugula 12

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, Gulf Shrimp & Oysters, Green Tomato Chow Chow, Remoulade 12

HOUSE SMOKED RED PEPPER HUMMUS Feta, Grilled Flat Bread, Pickled Veggies 10

SOUPS & SALADS*

ROASTED TOMATO, BASIL & PARMESAN SOUP 5 / 9

TURKEY CHILI Cheddar, Green Onions 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 & BUCKLER'S 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

BRUNCH* SERVED UNTIL 2:30 PM

CHICKEN CHILAQUILES Sunny Side Up Eggs, Cotija, Tortilla Strips, Avocado, Crema, Chipotle Ranchero 13

SHRIMP & GRITS Gulf Shrimp, Crawfish, Tasso Ham, Garlic & White Wine Butter, Arugula & Pickled Red Onion 16

CROQUE MADAME Ham, Bacon, Gruyere, Sunny Side Up Eggs, Parmesan, Garlic Aioli, Brioche 14

BUTTERMILK PANCAKES Maple Whipped Cream Cheese, Berries, Vermont Maple Syrup 11

BGE Buttermilk Biscuits, Sunny Side Up Eggs, Maple Sausage Gravy 13

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

HOUSE GROUND SALMON BURGER Arugula, Avocado, Pickles, Dill Aioli, Tomato-Caper Vinaigrette, Whole Wheat Bun 14

VEGGIE BURGER Tomato, Arugula, Provolone, Pickled Red Onions, Green Goddess Mayo 12

THE PORCH GRILLED CHEESE Gruyere, American, Cheddar, Brioche 12
Served with Roasted Tomato Soup as Side

COUNTRY CLUB Turkey, Ham, Bacon, Cheddar, Provolone, Mayo, Lettuce, Tomato, Sourdough 14

SHAVED PRIME RIB AU JUS Gruyere, Caramelized Onions, Horseradish Mayo, Toasted French Roll 17

CRISPY CHICKEN SANDWICH Southern Style Coleslaw, Pickles, Spicy Mayo 14

SPECIALTIES*

HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS Saffron Texmati Rice, Black Bean Refritos, Tomatillo Salsa, Avocado, Cotija Cheese 17

WOOD GRILLED SALMON Cider Glazed, Black Lentils, Celery Root-Potato Puree, 19

SHORT RIB STROGANOFF Cremini Mushrooms, Carrots, Onions, Pappardelle Noodles 19

THE PORCH PROUDLY SUPPORTS THE FOLLOWING LOCAL FARMERS AND PURVEYORS: BUCKLER GOURMET GREENHOUSE, COMEBACK CREEK FARM, 44 FARMS, GREENS & GOODIES, HENRY'S HOMEMADE ICE CREAM, HOMESTEAD GRISTMILL, RAINDROP 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.

SIDES

Jalapeno Corn Bread with Honey Butter 6

Beer Battered Onion Rings with Parmesan 6

Roasted Brussels Sprouts with Black Pepper Bacon 7

Garlic Mashed Yukon Gold Potatoes 6

Fried Cauliflower with Red Pepper-Walnut Romesco & Lemon 7

Roasted Beets with Crispy 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

SEASONAL CRISP
Vanilla Bean Ice Cream, Oatmeal Crumble

COCKTAILS 10

STRAWBERRY CRUSH Vodka, Elderflower Liqueur, Fresh Lemon Juice, Hand Pressed Strawberries & Mint, Simple Syrup, Club Soda

CUCUMBER RICKEY Gin, Fresh Lime Juice, Hand Pressed English Cucumber, Simple Syrup, Club Soda

GRAPEFRUIT AGAVE GIMLET Gin, Fresh Lime Juice, Texas Grapefruit, Infused Agave Nectar

BLOOD ORANGE MARGARITA Tequila, Orange Liqueur, Blood Orange, Fresh Lime Juice, Simple Syrup

BLACKBERRY BETTY Gin, Blackberries, Fresh Lemon Juice, Simple Syrup, Sparkling Wine

POMEGRANATE MULE Vodka, Fresh Lime Juice, Pomegrante Juice, Pama, Rosemary Simple Syrup, Ginger Beer

PECAN OLD FASHIONED Rye Whiskey, House Made Pecan Simple, Chocolate Bitters

KENTUCKY SIDECAR Kentucky Bourbon, Orange Liqueur, Fresh Lemon Juice, Honey Syrup, Bitters

DRAFT BEER

PILSNER, STELLA ARTOIS, Stella Artois Brewing, Belgium	6
VIENNA LAGER, LAKEWOOD LAGER, Lakewood Brewing, Dallas, TX	6
BLONDE ALE, DALLAS BLONDE, Deep Ellum Brewing Co, Dallas, TX	6
AMBER ALE, FRONT PORCH, Pedernales Brewing Co, Fredericksburg, TX	6
WHEAT ALE, BLOOD & HONEY, Revolver Brewing, Granbury, TX	6
BOCK, SHINER BOCK, Spoetzl Brewing, Shiner, TX	6
I.P.A., ART CAR, St. Arnold Brewing, Houston, TX	6
STRONG ALE, VELVET HAMMER, Peticolas Brewing Co, Dallas, TX	8
BELGIAN TRIPEL, DEVIL'S BACKBONE, Real Ale Brewing, Blanco, TX	8
AMERICAN PORTER, PECAN PORTER, (512) Brewing, Austin, TX	8

SPARKLING, ROSÉ & WHITE WINE

	GLASS	BOTTLE
SPARKLING ROSÉ, CHARLES BOVE, NV Loire Valley, France	11	40
PROSECCO, ATELIE, NV Veneto, Italy	9	32
ROSÉ, LE CHARMEL, 2015 Provence, France	9	32
ROSÉ, CHATEAU DE BERNE 'Impatience Black Label', 2015 Provence, France	13	48
RIESLING, SLEIGHT OF HAND, 2013 Columbia Valley, Washington	11	40
PINOT GRIGIO, SCARPETTA, 2015 Fruili, Italy	10	36
SAUVIGNON BLANC, DRY CREEK, 2015 Dry Creek Valley, California	10	36
SAUVIGNON BLANC, MOUNT NELSON, 2015 Marlborough, New Zealand	12	44
CHARDONNAY, PELLEGRINI, 2014 Russian River Valley, California	11	40
CHARDONNAY, MER SOLEIL, 2014 Santa Lucia Highlands, California	13	48
CHARDONNAY, PAUL HOBBS 'Crossbarn', 2015 Sonoma County, California	15	56

RED WINE

	GLASS	BOTTLE
PINOT NOIR, HANGTIME, 2014 Central Coast, California	10	36
PINOT NOIR, LEFT COAST CELLARS 'CALI'S CUVÉE', 2014 Willamette Valley, Oregon	13	48
PINOT NOIR, LULI, 2014 Santa Lucia Highlands, California	15	56
TEMPRANILLO, BERONIA, 2013 Rioja, Spain	13	48
SYRAH BLEND, E. GUIGAL, 2012 Cotes Du Rhone, France	13	48
MERLOT, REVELRY, 2013 Columbia Valley, Washington	10	36
MALBEC, PERLITA, 2015 Mendoza, Argentina	10	36
ZINFANDEL BLEND, ANGELS & COWBOYS, 2014 Sonoma County, California	12	44
CABERNET SAUVIGNON, EMBANKMENT, 2014 Alexander Valley, California	11	40
CABERNET SAUVIGNON, ANNABELLA, 2014 Napa Valley, California	13	48
CABERNET SAUVIGNON, EDGE, 2013 Napa Valley, California	15	56