



ON HENDERSON

SIDES

- Jalapeño Corn Bread with Honey Butter 6
- Beer Battered Onion Rings with Parmesan 6
- Crispy Brussels Sprouts with Parmesan, Bacon & Lemon 8
- Roasted Summer Squash with Bell Pepper, Tomato & Basil 8
- Wood Grilled Asparagus with Mushrooms & Lemon-Herb Butter 9

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**
Graham Cracker Crust, Lime Zest



BRUNCH

APPETIZERS

- BURRATA & TOAST** Roasted Garlic, Wood Grilled Baguette, Seasonal Garnish 14
- HOUSE SMOKED BRISKET SLIDERS** Coleslaw, Pickles 12
- SPINACH & PARMESAN DIP** Stone Ground Tortilla Chips 13
- FRITTO MISTO** Calamari, Shrimp, Seasonal Vegetables & Rémoulade 15
- ROASTED RED PEPPER HUMMUS** Feta, Za'atar, Grilled Flat Bread, Raw Vegetables 11
- PIMENTO CHEESE DIP** Wood Grilled Baguette, Country Ham, Arugula 14

SOUPS & SALADS*

- ROASTED TOMATO SOUP** Basil & Parmesan 5 / 9
- CHICKEN POZOLE ROJO** Avocado, Cabbage & Cilantro 6 / 11
- THE PORCH SALAD** Mixed Greens, Blue Cheese, Smoked Almond, Tomato, Pickled Red Onion, Roasted Garlic-Balsamic Vinaigrette 10
Add Butcher's Steak +8
- BUTTERMILK FRIED CHICKEN COBB** Tomato, Avocado, Bacon, Blue Cheese, Toasted Honey Mustard Dressing 16
- CRAB CAKE SALAD** Mixed Greens, Tomato, Cucumber, Avocado, Honey-Lime Vinaigrette 17
- ROASTED CHICKEN & ARTISAN GREENS** Apple, Candied Pecan, Red Onion, Blue Cheese, Honey-Sherry Vinaigrette 16
- GRILLED GULF SHRIMP GREEK** Tomato, Cucumber, Onion, Pepperoncini, Kalamata Olive, Feta Cheese, Lemon-Herb Vinaigrette 16
- AHI TUNA SALAD** Millet Tabbouleh, Arugula, Cucumber, Red Onion, Tomato, Greek Yogurt 17
- VEGETABLE GRAIN BOWL** Seasonal Vegetables, Ancient Grains, Goat Cheese, Arugula, Avocado, Grape Tomato, Smoked Almond, Lemon 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 14
Add Bacon or Avocado +2 each
- THE STODG BURGER** House Ground, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Mayo 16
- THE PORCH GRILLED CHEESE** Gruyere, Cheddar, American, Brioche, Served with Tomato Soup 13
- SALMON BURGER** Arugula, Avocado, Pickles, Dill Aioli, Tomato-Caper Relish, Whole Wheat Bun 15
- CRISPY CHICKEN SANDWICH** Southern Style Coleslaw, Pickles, Spicy Mayo 14
- SHAVED PRIME RIB AU JUS** Gruyere, Caramelized Onions, Horseradish Mayo, Toasted French Roll 18
- COUNTRY CLUB** Turkey, Ham, Bacon, Cheddar, Provolone, Mayo, Lettuce, Tomato, Sourdough 14
- VEGGIE BURGER** Tomato, Arugula, Provolone, Pickled Red Onion, Green Goddess Mayo 13

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** Whipped Maple Cream Cheese, Fresh Berries, Vermont Maple Syrup 11
- BGE** Buttermilk Biscuits, Sunny Side Up Eggs, Sausage Gravy 13

*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

WATERMELON MARGARITA Blanco Tequila, Elderflower Liqueur, Fresh Pressed Watermelon & Lime Juice

BLACKBERRY BASIL LIMEADE Vodka, Fresh Lime Juice, Simple Syrup, Hand Pressed Blackberries & Basil

CUCUMBER COOLER Gin, Fresh Lime Juice, Simple Syrup, Hand Pressed Cucumber & Mint, Soda

BLUEGRASS MULE Bourbon, Fresh Lime Juice, Hand Pressed Blueberries & Sage, Ginger Beer

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

MEAN GREEN Chile Infused Tequila, Poblano Liqueur, Lime Juice, Agave, Hand Pressed Bell Peppers & Basil

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 ALE , BELL'S AMBER, Bell's Brewing, Kalamazoo, MI	6
WHEAT ALE , BLOOD & HONEY, Revolver Brewing, Granbury, TX	6
WITBIER , CELIS WHITE, Celis Brewery, Austin, TX	6
I.P.A. , MANGO SMASH, 3 Nations Brewing Co., Farmers Branch, TX	6
I.P.A. , EL CHINGÓN, Four Corners Brewing, Dallas, TX	6
BOCK , SHINER, Spoetzi Brewing, Shiner, TX	6

SPARKLING, ROSÉ & WHITE WINE

	GLASS	BOTTLE
WINE ON TAP , Ask About Our Current Selection	AQ	
SPARKLING ROSÉ , RIVAROSE, NV Provence, France	11	40
PROSECCO , STELLINA DI NOTTE, NV Veneto, Italy	9	32
ROSÉ , FLEURS DE PRAIRIE, 2016 Provence, France	10	36
ROSÉ , CIRELLI, 2016 Abruzzo, Italy	13	48
ALBARIÑO , GRANBAZAN, 2016 Rias Baixas, Spain	11	40
PINOT GRIGIO , SCARPETTA, 2015 Friuli, Italy	10	36
SAUVIGNON BLANC , MOUNT NELSON, 2016 Marlborough, New Zealand	12	44
GRENADE BLANC , M. CHAPOUTIER 'LA CIBOISE', 2016 Lubéron, France	10	36
CHARDONNAY , JUSTIN GIRARDIN, 2015 Bourgogne, France	13	48
CHARDONNAY , FEL, 2015 Anderson Valley, California	16	60

RED WINE

	GLASS	BOTTLE
PINOT NOIR , MOUTON O.P.P., 2015 Willamette Valley, Oregon	14	52
PINOT NOIR , BOUCHAINE, 2012 Napa Valley, California	16	60
NEBBIOLO BLEND , G.D. VAJRA 'ROSSO', 2014 Langhe, Piedmont, Italy	10	36
TEMPRANILLO , BERONIA, 2013 Rioja, Spain	13	48
SYRAH , LULI, 2015 Sta. Lucia Highlands, California	16	60
MALBEC , PAUL HOBBS 'FELINO', 2016 Mendoza, Argentina	12	44
GRENADE BLEND , FLUX, 2014 Lodi, California	14	52
CABERNET SAUVIGNON , PEDRONCELLI 'THREE VINEYARDS', 2015 Sonoma County, California	14	52
CABERNET SAUVIGNON , PRIEST RANCH, 2014 Napa Valley, California	17	64