



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



DINNER

Executive Chef, Adam West

APPETIZERS

- PIMENTO CHEESE DIP Wood Grilled Baguette, Country Ham, Arugula 14
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
CORNMEAL BATTERED FRITTO MISTO Calamari, Shrimp, & Green Tomato Chow Chow Served with Remoulade 13
HOUSE SMOKED RED PEPPER HUMMUS Feta, Zatar, Grilled Flat Bread, Pickled Veggies 11

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 Add Butcher's Steak +8 10
BUTTERMILK FRIED CHICKEN COBB Tomatoes, Avocado, Bacon, Blue Cheese, Toasted Honey Mustard Dressing 16
CRAB CAKE SALAD Mixed Greens, Tomatoes, Cucumbers, Avocado, Honey-Lime Vinaigrette 17
ROASTED CHICKEN & HYDRO GREENS Apples, Candied Pecans, Red Onions, Blue Cheese, Honey-Sherry Vinaigrette 16
GRILLED GULF SHRIMP GREEK Tomatoes, Cucumbers, Onions, Pepperoncini, Kalamata Olives, Feta Cheese, Lemon-Herb Vinaigrette 16
VEGETABLE GRAIN BOWL Seasonal Vegetables, Ancient Grains, Goat Cheese, Arugula, Avocado, Grape Tomatoes, Smoked Almonds, Lemon, EVOO Add Wood Grilled Salmon +9 15

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 Add Bacon or Avocado +2 each 13
THE STODG BURGER House Ground, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Mayo 15
THE PORCH GRILLED CHEESE Gruyere, Cheddar, American, Brioche, Served with Tomato Soup 13
HOUSE GROUND SALMON BURGER Arugula, Avocado, Pickles, Dill Aioli, Tomato-Caper Vinaigrette, Whole Wheat Bun 15
SHAVED PRIME RIB AU JUS Gruyere, Caramelized Onions, Horseradish Mayo, Toasted French Roll 18

SPECIALTIES\*

- WOOD GRILLED TEXAS QUAIL Sweet Potato & Bacon Lardon Hash, Chard, Lemon Herb Jus 22
SHORT RIB STROGANOFF Wild Mushrooms, Baby Carrots, Onions, Pappardelle Noodles 20
44 FARMS CHICKEN FRIED STEAK Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy 20
HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS Saffron Texmati Rice, Black Bean Refritos, Tomatillo Salsa, Avocado, Cilantro, Cotija 18
WOOD GRILLED SALMON Lemon Potato Puree, Grilled Radishes, Baby Carrots, Mushrooms & Salsa Verde 22
TX WAGYU BUTCHER'S STEAK Creole Peppercorn Sauce, Arugula Salad, Seasoned Fries 25
4U FARMS TOMAHAWK PORK CHOP Mustard Seed Spätzle, Delicata Squash, Spinach, Apple Demi 25

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

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

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## DRAFT BEER

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

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## SPARKLING, ROSÉ & WHITE WINE

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

## RED WINE

	GLASS	BOTTLE
<b>PINOT NOIR</b> , LEFT COAST CELLARS ' <i>CALI'S CUVÉE</i> ', 2015 Willamette Valley, Oregon	13	48
<b>PINOT NOIR</b> , SANDHI, 2013 Santa Barbara, California	16	60
<b>CINSAULT</b> , TURLEY, 2016 Lodi, California	15	56
<b>NEBBIOLO BLEND</b> , G.D. VAJRA ' <i>ROSSO</i> ', 2014 Langhe, Piedmont, Italy	10	36
<b>TEMPRANILLO</b> , BERONIA, 2013 Rioja, Spain	13	48
<b>SYRAH</b> , HALTER RANCH, 2014 Paso Robles, California	13	48
<b>MALBEC</b> , PAUL HOBBS ' <i>FELINO</i> ', 2016 Mendoza, Argentina	12	44
<b>ZINFANDEL BLEND</b> , THE PRISONER, 2015 Napa Valley, California	16	60
<b>CABERNET SAUVIGNON</b> , RESOLUTE, 2015 Red Hills Lake County, California	14	52
<b>CABERNET SAUVIGNON</b> , BUEHLER, 2014 Napa Valley, California	16	60