



ON HENDERSON

SIDES

- Jalapeño Corn Bread with Honey Butter 6
Beer Battered Onion Rings with Parmesan 7
Crispy Brussels Sprouts with Parmesan, Bacon & Lemon 8
Smoked Beets & Tuscan Kale with Walnuts & Yogurt 8
Grilled Broccolini with Salsa Verde & Bread Crumbs 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



DINNER

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
TEXAS TURKEY CHILI Cheddar & Scallions 7/12
THE PORCH SALAD Mixed Greens, Blue Cheese, Smoked Almond, Tomato, Pickled Red Onion, Roasted Garlic-Balsamic Vinaigrette Add Butcher's Steak +8 10
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 & TUSCAN KALE CAESAR Frisee, Radish, Sweet Peppers, Shaved Parmesan, Toasted Bread Crumbs 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 Add Wood Grilled Salmon +9 15

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

- CLASSIC CHEESEBURGER Dry Aged Beef, Lettuce, Tomato, Cheddar, Onion, Pickles, Ketchup, Mustard Add Bacon or Avocado +2 each 14
THE STODG BURGER Dry Aged Beef, 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
SHAVED PRIME RIB AU JUS Gruyere, Caramelized Onions, Horseradish Mayo, Toasted French Roll 18

SPECIALTIES\*

- WOOD GRILLED ADOBO TEXAS QUAIL Gristmill Grits, Texas Peach, Corn, Fresno Chili, Radish, Cilantro, Cotija 22
SHORT RIB STROGANOFF Cremini & Oyster Mushrooms, Carrots, Cipollini Onions, Pappardelle 20
CHICKEN FRIED STEAK Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy 20
HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS Saffron Texmati Rice, Refried Black Beans, Tomatillo Salsa, Avocado, Cilantro, Cotija 18
SCOTTISH SALMON Farro, Spinach, Oyster Mushroom, Tomato-Caper Vinaigrette 22
BONE IN PORK CHOP Spätzle, Greens, Bacon, Sweet Onion Jus 25
BUTCHER'S STEAK Creole Steak Sauce, Arugula, Seasoned Fries 26

\*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 11

STRAWBERRY CRUSH	Vodka, Elderflower Liqueur, Fresh Lemon Juice, Hand Pressed Strawberries & Mint
GRAPEFRUIT AGAVE GIMLET	Gin, Fresh Lime Juice, Texas Grapefruit, Infused Agave Nectar
POMEGRANATE MARGARITA	Blanco Tequila, Orange Liqueur, Simple Syrup, Pomegranate Puree & 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
KENTUCKY PEACH	High Rye Bourbon, Elderflower Liqueur, Fresh Lemon Juice & Peach Puree
WALNUT OLD FASHIONED	Rye Whiskey, Walnut Liqueur, Simple Syrup & Black Walnut Bitters
MEAN GREEN	Chile Infused Tequila, Poblano Liqueur, Lime Juice, Agave, Hand Pressed Bell Peppers & Basil

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## DRAFT BEER

SEASONAL ROTATOR, Ask About Our Current Selection	AQ
EUROPEAN LAGER, 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	7
WITBIER, CELIS WHITE, Celis Brewery, Austin, TX	7
I.P.A., MANGO SMASH, 3 Nations Brewing Co., Farmers Branch, TX	7
I.P.A., EI CHINGON, Four Corners Brewing, Dallas, TX	7
BOCK, SHINER, Spoetzl Brewing, Shiner, TX	6

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## 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
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
GRENACHE 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
GRENACHE 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