



ON HENDERSON

SIDES

- Jalapeno Corn Bread with Honey Butter 6
Beer Battered Onion Rings with Parmesan 6
Roasted Corn with Poblano Butter and Cotija Cheese 7
Garlic Mashed Yukon Gold Potatoes 6
Fried Cauliflower with Red Pepper-Walnut Romesco and Lemon 7
Chilled Beet Salad with Fresh Goat Cheese & Walnuts 8

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

LUNCH

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 SOUP Basil & Parmesan 5 / 9
CHICKEN POBLANO SOUP Tortilla Strips, Cotija, Cilantro 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

- 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

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

- VEGGIE BURGER Tomato, Arugula, Provolone, Pickled Red Onion, 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 17

- 44 FARMS CHICKEN FRIED STEAK Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy 19

- WOOD GRILLED SALMON Shaved Vegetable Salad, Tzatziki, Smoked Almonds, Herb Oil 20

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

- TX WAGYU BUTCHER'S STEAK Creole Peppercorn Sauce, Seasoned Fries 25

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.

## COCKTAILS 10

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

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

**CHILE LIME MARGARITA** Tequila, Fresh Lime Juice, Serrano Peppers, Orange Liqueur Syrup, Tajin Salt Rim

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

**SPRING FEVER** Gin, Elderflower Liqueur, Fresh Lemon Juice, Pineapple & Rhubarb Syrup

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

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

**BACKYARD SMASH** Bourbon, Fresh Lemon Juice, Fresh Grapefruit Juice, Simple Syrup, Lemon & Mint

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## DRAFT BEER

**CIDER, ORIGINAL DRY CIDER**, Austin Eastciders, Austin, TX 6

**PILSNER, STELLA ARTOIS**, Stella Artois Brewing, Belgium 6

**BLONDE ALE, DALLAS BLONDE**, Deep Ellum Brewing, Dallas, TX 6

**AMBER LAGER, PINSETTER**, Real Ale Brewing, Blanco, TX 6

**WHEAT ALE, BLOOD & HONEY**, Revolver Brewing, Granbury, TX 6

**WITBIER, WHITE RASCAL**, Avery Brewing, Boulder, CO 6

**I.P.A., TWO HEARTED ALE**, Bell's Brewing, Kalamazoo, MI 6

**BOCK, SHINER**, Spoetzi Brewery, Shiner, TX 6

**SCOTTISH ALE, KILT LIFTER**, Four Peaks Brewing, Tempe, AZ 6

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## SPARKLING, ROSÉ & WHITE WINE

	GLASS	BOTTLE
<b>WINE ON TAP</b> , Ask About Our Current Selection		
<b>SPARKLING ROSÉ, CHARLES BOVE</b> , NV Loire Valley, France	11	40
<b>PROSECCO, ATELIE</b> , NV Veneto, Italy	9	32
<b>ROSÉ, LE CHARMEL</b> , 2016 Provence, France	9	32
<b>ROSÉ, FLEURS DE PRAIRIE</b> , 2016 Provence, France	13	48
<b>RIESLING, SLEIGHT OF HAND</b> , 2013 Columbia Valley, Washington	11	40
<b>PINOT GRIGIO, SCARPETTA</b> , 2015 Friuli, Italy	10	36
<b>SAUVIGNON BLANC, DRY CREEK</b> , 2016 Dry Creek Valley, California	10	36
<b>SAUVIGNON BLANC, MOUNT NELSON</b> , 2015 Marlborough, New Zealand	12	44
<b>CHARDONNAY, PELLEGRINI</b> , 2015 Russian River Valley, California	11	40
<b>CHARDONNAY, MER SOLEIL</b> , 2014 Santa Lucia Highlands, California	13	48
<b>CHARDONNAY, PAUL HOBBS 'Crossbarn'</b> , 2015 Sonoma County, California	15	56

## RED WINE

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