



ON HENDERSON

SIDES

Fresh Fruit	4
Tomato, Cucumber & Basil Salad with Red Wine Vinaigrette	4
Cole Slaw	4
Roasted Root Vegetables with Texas Goat Cheese & Walnuts	8
Garlic Mashed Yukon Gold Potatoes	6

DESSERT

MIXED BERRIES	4
THE SWEET HOUSE ICE CREAM	3
Vanilla Bean or Butterscotch	

GLUTEN-FREE MENU

Executive Chef - Adam West

APPETIZERS

HOUSE SMOKED BRISKET SLIDERS	Coleslaw, Pickles (GF without bread)	12
HOUSE SMOKED RED PEPPER HUMMUS	Feta, Pickled Veggies	11

SOUPS AND SALADS*

ROASTED TOMATO BASIL AND PARMESAN SOUP		5 / 9
THE PORCH SALAD	Mixed Greens, Blue Cheese, Smoked Almonds, Tomatoes, Pickled Red Onions, Roasted Garlic Balsamic Vinaigrette	10
	Add Butcher's Steak +8	
CLASSIC CAESAR	Romaine Hearts, Parmesan Crisps, Classic Caesar Dressing	8
BUTTERMILK FRIED CHICKEN COBB	Tomatoes, Avocado, Bacon, Blue Cheese, Toasted Honey Mustard Dressing (GF with grilled chicken rather than fried chicken)	16
ROASTED CHICKEN & BUCKLER'S 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

SANDWICHES* (GF WHEN SERVED WITH LETTUCE IN PLACE OF BREAD OR WITHOUT BREAD)

CLASSIC CHEESEBURGER	House Ground, Lettuce, Tomato, Cheddar, Onion, Pickles, Ketchup, Mustard	13
	Add Bacon or Avocado +2 each	
THE STODG BURGER	House Ground, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Mayo	15
COUNTRY CLUB	Turkey, Ham, Bacon, Cheddar, Provolone, Mayo, Lettuce, Tomato	14
SHAVED PRIME RIB AU JUS	Gruyere, Caramelized Onions, Horseradish Mayo	18

SPECIALITIES*

HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS	Saffron Texmati Rice, Black Bean Refritos, Tomatillo Salsa, Avocado, Cotija Cheese	18
TX WAGYU BUTCHER'S STEAK	Creole Peppercorn Sauce, Arugula Salad, GF side	25
WOOD GRILLED SALMON	Lemon Potato Puree, Grilled Radishes, Baby Carrots, Mushrooms & Salsa Verde	22
SHORT RIB STROGANOFF	Wild Mushrooms, Baby Carrots, Cippolini Onions (GF with mashed potatoes rather than noodles)	20

DINNER ONLY

WOOD GRILLED TEXAS QUAIL	Sweet Potato & Bacon Lardon Hash, Chard, Lemon Herb Jus	22
4U FARMS TOMAHAWK PORK CHOP	Delicata Squash, Spinach, Apple Demi (Served without Spätzle)	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.