



ON HENDERSON

### SIDES

Fresh Fruit	5
Tomato, Cucumber & Basil Salad with Red Wine Vinaigrette	4
Cole Slaw	4
Roasted Corn with Poblano Butter and Cotija Cheese	7
Chilled Beet Salad with Fresh Goat Cheese and Walnuts	8
Garlic Mashed Yukon Gold Potatoes	6

### DESSERT

MIXED BERRIES	5
HENRY'S ICEREAM Vanilla Bean or Butterscotch	3

## 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 Add Butcher's Steak +8	10
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 Add Bacon or Avocado +2 each	13
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	15
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, GF side	25
WOOD GRILLED SALMON Shaved Vegetable Salad, Tzatziki, Smoked Almonds, Herb Oil	20
SHORT RIB STROGANOFF Cremini Mushrooms, Carrots, Cippolini Onions (GF with mashed potatoes rather than noodles)	20

### DINNER ONLY

WOOD GRILLED TEXAS QUAIL Garlic Mashed Potatoes, Chimichurri, Frisee, Cilantro, Peppers	22
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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.